



Certificat

Certificate

Certificate n° 2022/102534.2



AFNOR Certification certifies that the Food Safety Management System implemented by:

SOREAL ILOU

On the following location:

PARC D ACTIVITE BOIS DE TEILLAY FR 35150 BRIE

For the following activities:

PREPARATION OF SAUCES BY COOKING, EMULSIFYING OR MIXING, PACKAGED IN PLASTIC CONTAINERS (CUPS, PODS, STICKS, DOYPACKS, CASINGS, DRUMS, BUCKETS, POUCHES, SQUEEZES AND BOTTLES) OR IN BULK (ASEPTIC CONTAINER OR POUCH), REFRIGERATED OR STABLE AT ROOM TEMPERATURE.

EXCLUSIONS: MANUFACTURING OF VEGETABLE GEL FOR EXTRUSION SUBCONTRACTED PRODUCTS (KETCHUP AND BARBECUE SAUCE) TO THE ILOU BRAND.

**Categories: C3 - Processing of perishable foodstuffs of animal and vegetable origin (mixed foodstuffs)
C4 - Processing of foodstuffs stable at room temperature**

Has been assessed and determine to comply with the requirements of:

FSSC 22000 (version 5.1 - November 2020)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009¹ and additional FSSC 22000 (version 5.1 - November 2020) requirements.

Validity of this certificate can be verified in the FSSC 22000 database of certified organization available on www.fssc22000.com

Initial certification date: **2022-11-28**
Certification decision date: **2022-11-29**
Issue date: **2022-11-30**
Valid until (expiry date): **2025-11-23**



SignatureFournisseur



Julien NIZRI
Managing Director of AFNOR Certification

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