



Certificat

Certificate

Certificate n° 2022/102534.6



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

SOREAL ILOU

On the following location(s):

PARC D'ACTIVITE BOIS DE TEILLAY FR 35150 BRIE

COID : FRA-1-5207-150825

For the following activities:

PREPARATION, BY COOKING, EMULSIFYING OR MIXING, OF SAUCES IN PLASTIC AND/OR PAPER PACKAGING (CUPS, STICKS, DOYPACKS, CASINGS, CANS, BUCKETS, POUCHES AND BOTTLES) OR IN BULK, REFRIGERATED OR STABLE AT ROOM TEMPERATURE.

**Categories :CIII - Processing of perishable animal and plant-products (mixed products)
CIV - Processing of ambient stable products**

This audit included the following central FSMS processes managed by YDEO at ZA du Piquet FR-35370 ETRELLES: Steering, Sales, Purchasing, Flow and Logistics Management, Infrastructure Management, IS Management, Skills Management, QSE risk management and site safety.

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

FSSC 22000 (version 6 - April 2023)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 (version 6 - April 2023) requirements.

The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc.com

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

Initial certification date: **2022-11-24**
Certification decision date: **2025-11-17**
Issue date: **2025-11-18**
Valid until (expiry date): **2028-11-23**

Dates of last unannounced audit
from **2024-09-09**
to **2024-09-11**



SignatureFournisseur

Julien NIZRI
Managing Director of AFNOR Certification

