

# CERTIFICATE

## OF REGISTRATION



Food Safety Management System of

## AB FERMI

Pottenborgsvägen 8, SE-263 57 HÖGANÄS, Sweden

has been assessed and complies with the certification schemes including ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 4.1)

This certificate is applicable for:

**Repackaging and blending of dry foods. Filling of glyucose and caramel color.**

Category: Food manufacturing

Product sectors: CIV – Processing of ambient stable products

This certificate is provided on the basis of the FSSC 22000 certification scheme, version 4.1, published January 2018. The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and the "Prerequisite programmes on food safety – Part 1: Food Manufacturing"; ISO/TS 22002-1:2009

<b>Certificate No.</b>	<b>2064-18-01689</b>
<b>Date of the certification decision</b>	2018-10-22
<b>Initial certification date</b>	2017-09-27
<b>Reissued</b>	2018-10-22
<b>Valid until</b>	2020-09-26

**Authorized by:**  
Jan Klingspor, Certification officer - Management systems

**Signature:**

**Certificate is issued by:**  
Henrik Thollander  
ControlCert Scandinavia AB. Reg. no. 556861-4407

This certificate is issued in accordance with the FSSC's requirements and subject to the Terms and Conditions of ControlCert Scandinavia AB. The certificate belongs to ControlCert and must be returned if requested in special circumstances.

# ControlCert