

CERTIFICATION

Awarded to

QUALITY SPICES SL

Barrio lo Beñaranda, 1,03316 La Matanza de Orihuela (Alicante), Spain

STANDARD

FOOD SAFETY SYSTEM CERTIFICATION 22000:2011 Certification scheme for food safety systems including ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements

The system covers the following activities:

PRODUCTION OF SEASONINGS, MARINADES AND SAUCES. MILLING, CRUSHING AND PACKING OF HERBS AND SPICES IN POLYETHYLENE TEREPHTHALATE AND POLYETHYLENE

Scope:

E Processing 3 (ambient stable products)

This certificate is provided on the base of the FSSC 22000 certification scheme. The certification system consists of an annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and the ISO/TS 22002-1:2009

This certificate is valid until: 29.03.2017

Subject to the continued satisfactory operation of the organisation's Management System.

Original Approval Date 23.05.2014

To check the validity of this certificate please call (91 270 22 00)

Further clarification regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organisation.

Certificate Number ES057198-1

Date: 23.05.2014

Adrián Martínez Bazaga Director Actividad Agroalimentaria

Food Safety System Certification 22000

Certification body address: Bureau Veritas Iberia, SL C Valportillo Primera, 22-24 28108 Alcobendas (Madrid)

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