



CERTIFICATE

The Food Safety Management System of

**SCHWEIZER
SALINEN
SALINES
SUISSES**

Schweizer Salinen AG

Route de Gryon 31
1880 Bex (Switzerland)

has been assessed and determined to comply with the requirements of



**Food Safety System Certification 22000
(FSSC 22000)**

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements version 5.1

Field of activity

Manufacture (extraction, evaporation, drying and mixing) of salt and seasoning salt bulk and packed in saltshakers, cardboard boxes, glass jars, buckets, bags and big bags



Food chain sub-category:

C IV Processing of ambient stable products

Initial certification date	22 October 2015
Date of the certification decision	16 December 2021
Certificate issue date	16 December 2021
Certificate validity until	21 October 2024 *



Christian Schwob

Director Certification

Fiorenzo Bodrato

Member of certification commission

* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on www.fssc22000.com, and ProCert's public register (www.procert.ch, Certificates) attest the authenticity of this certificate.

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