



# CERTIFICATE

The Food Safety Management System of

**SCHWEIZER  
SALINEN  
SALINES  
SUISSES**

## Schweizer Salinen AG

Schweizerhalle  
Rheinstrasse 52  
4133 Pratteln 1 (Switzerland)

has been assessed and determined to comply with the requirements of



## 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 6).

Scope

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

This audit included the following off-site activities at:

**Route de Gryon 31, 1880 Bex**

**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

Audit type	announced
Audit date	12 - 15 November 2024
Last unannounced audit	24 August - 25 August 2022
Initial certification date	1 December 2014
Date of the certification decision	16 December 2024
Certificate issue date	16 December 2024
Certificate validity until	12 December 2027 *



Christian Schwob  
Director Certification

Fiorenzo Bodrato  
Member of certification commission

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.

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