

Certificate

Standard

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).

Certificate Registr. No. **01 454 2416933**

Certificate Holder: **EXTRACTOS VEGETALES SA**
Pol. Ind. de Campamento, Ctra. de las Industrias, 13, 15
11300, La Línea de la Concepción, Cádiz
Spain

COID Code: ESP-1-6756-579114

Scope: Crushing, grinding and packaging paprika powder and flakes, sanitized and non-sanitized, with and without additives, in sacks and big-bags.
Grinding, pelleting, extraction with solvents, desolventization, centrifugation and standardization with oil for the production of oleoresins from sweet and hot paprika with and without additives.
Packaging of oleoresins of sweet and hot paprika in pet containers for food and feed use.
Exclusion: rosemary extract, garlic powder, herbal oleoresins, essential oils, bitter orange extract, cbc, labdanum derivatives and neohesperidin dihydrochalcone, not manipulated, only relabelled.

Food Chain Sub Category: CIV, K

Validity: Certification decision date: 2024-08-07
Initial certification date: 2024-08-07
Issue date: 2024-08-07. FSSC 22000 certified by a different certification body since 2022.04.11
Valid until: 2025-04-12

2024-08-07



Managing Director
TÜV Rheinland Cert GmbH
Am Grauen Stein · 51105 Köln

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com.