



CERTIFICATE of registration

The Food Safety Management System of

ORIOR Menu AG, Le Patron

**Rohrmattstrasse 1
4461 Böckten
Switzerland**

has been assessed and complies with
the requirements of

FSSC 22000

Certification scheme for food safety systems including ISO 22000:2005,
ISO/TS 22002-1 and additional FSSC 22000 requirements.

This certificate is applicable for Scope:

CI - Processing of perishable animal products;

CII - Processing of perishable plant products;

CIII - Processing of perishable animal and plant products (mixed products);

**„Production of pies, filled and unfilled pasta, convenience products (menus,
sauces, soups, vegetables) and processing of terrines“**

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3, published 10 April, 2013. 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 "ISO/TS 22002-1".

Certificate of registration No: FSSCAGZ1473
Date of the certification decision: 26.08.2016
Initial certification date: 26.08.2016
Reissuing date: -
Valid until: 25.08.2019



Issued by:
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Bonn,


Deputy Head of Certification Body