



CERTIFICATE

The Food Safety Management System of

Huilerie Vandeputte
Boulevard Industriel, 120
7700 Mouscron (Belgium)

has been assessed and determined to comply with the requirements of

 **FSSC 22000 Food Safety System Certification (FSSC) 22000
(Version 4.1)**

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2005, ISO/TS 22002-6:2016 and Additional FSSC 22000 requirements version 4.1.

Field of activity

Manufacturing (mechanical pressing of linseeds) of oils packed in barrel and intermediate bulk containers or in bulk and linseed cakes for animal feed



Food Chain (Sub)Category:
DI Production of Feed

Initial certification date: 04 December 2018

Date of the certification decision: 04 December 2018

Issuing date of certificate: 04 December 2018

This certificate is valid up to and including: 18 June 2021*



Richard Schnyder
Certification Director



Ismail Saadi
Member of certification commission

ProCert AG Marktgasse 65 CH-3011 Bern quality@procert.ch www.procert.ch

* Subject to suspension or withdrawal of certification at any time. Only ProCert's public register (accessible under www.procert.ch) attests validity of this certificate.