

CERTIFICATE



The Food Safety Management of

Fuchs & Hoffmann Kakaoprodukte GmbH

at

**In der Kolling 140
66450 Bexbach
Germany**

Issued by:

AGRIZERT Zertifizierungs GmbH

Siebenmorgenweg 6-8

53229 Bonn

www.agrizert.de



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).

This certificate is applicable for the scope of:

Production of cocoa mass (cleaning, breaking, roasting/alkalizing, grinding) in block and liquid;
production of cocoa butter (pressing, filtering, deodorizing) in block and liquid and production of
cocoa powder (breaking, pulverizing)

Herstellung von Kakaomasse (reinigen, brechen, rösten/alkalisieren, zermahlen) in Blockware und
flüssig; Herstellung von Kakaobutter (pressen, filtern, desodorieren) in Blockware und flüssig sowie
Herstellung von Kakaopulver (brechen, pulverisieren)

Food Chain Subcategory:

CII – Processing of perishable plant products;

CIV – Processing of ambient stable products

This audit included the following central FSMS processes managed by Fuchs und Hoffmann Kakaoprodukte GmbH, In der Kolling 100 / Am Zollstock 3, 6645 Bexbach:
administration including purchasing and sales, QS/QM department

Diese Audit umfasste die folgenden zentralen FSMS-Prozesse, die von Fuchs und Hoffmann Kakaoprodukte GmbH, In der Kolling 100 / Am Zollstock 3, 6645 Bexbach verwaltet werden:
Verwaltung inklusive Einkauf und Verkauf, QS/QM-Abteilung

Certificate of registration number:	FSSCAGZ1020-01
Certification decision date:	17.11.2020
Initial certification date:	24.01.2020
Issue date:	17.11.2020
Valid from:	17.11.2020
Valid until:	05.08.2022

Bonn, 17.11.2020

Authorized by:

Neele Meier

Project Management Certification

