



CERTIFICATE

The Food Safety Management System of

Hans Kaspar AG

**Chräenbachstrasse 4
5621 Zufikon (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

**Production of brittles, hard caramel splinters, chocolate coating,
natural flavour pastes and coated specialities**



Food chain sub-category:

C II Processing of perishable plantbased products

C IV Processing of ambient stable products

Audit type

announced

Audit date

2 - 4 September 2024

Last unannounced audit

16 October - 17 October 2025

Initial certification date

4 December 2025

Date of the certification decision

4 December 2025

Certificate issue date

4 December 2025 (Transfer)

Certificate validity until

27 November 2027 *



Christian Schwob

Director Certification

Olivier Traber

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, and ProCert's public register (www.procert.ch, Certificates) attest the authenticity of this certificate.