



Certificate



The certification body of Swiss Safety Center AG hereby confirms that the company

Hans Kaspar AG
Chräenbachstrasse 4
CH-5621 Zufikon

has been assessed and complies with the requirements of



(Version 5, May 2019)

for the product category CII, Processing of perishable plant products (according to ISO/TS 22002-1:2009) and CIV, Processing of ambient stable products (according to ISO/TS 22002-1:2019) as well as the FSMA-Human Food-Addendum.

Scope

Production of nut brittles, nougat (caramel brittles), chocolate coating, natural aroma pastes and coated specialities

Certification scheme for food safety management systems consisting of ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 5).

This certificate is issued on the basis of the certification program FSSC 22000 version 5, published in May, 2019. The certification system shall include an annual review of food safety management systems and an annual review of the Prerequisite program (PRP) elements, as well as additional requirements set out in the mentioned documents. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Registration number:	15-177-422
Initial certification:	28.11.2015
Certification decision:	26.01.2021
Issue date:	28.01.2021
Valid from:	26.01.2021
Valid until:	27.11.2021



Heinrich A. Bieler
Head of the certification body

Wallisellen, 29.01.2021

Swiss Safety Center AG, Certifications
Richtstrasse 15, CH-8304 Wallisellen

A company of the SVTI Group, member of VdTÜV

