



Certificat

Certificate

Certificate n° 2019/82305.8



AFNOR Certification certifies that the Food Safety Management System implemented by:
NACTIS FLAVOURS site d'YSSINGEAUX

On the following location:

ZA La Guide 1 350, impasse des Technicités FR 43200 YSSINGEAUX
COID : FRA-1-5207-736852

For the following activities:

MANUFACTURE OF LIQUID AROMAS AND COLORANTS PACKAGED IN PLASTIC DRUMS, JERRYCANS AND PLASTIC AND METAL BOTTLES, AND OF POWDER AROMAS AND COLORANTS PACKAGED IN PLASTIC BAGS, BUCKETS AND TINS
DEVELOPMENT AND MANUFACTURE OF NUT PREPARATIONS PACKAGED IN PLASTIC BUCKETS AND JARS
DEVELOPMENT AND MANUFACTURE OF FOOD INGREDIENT MIXES PACKAGED IN PLASTIC BUCKETS AND CANS FOR USE IN THE FOOD INDUSTRY

Categories: K- Chemical and bio-chemical
CIV - Processing of ambient stable products

Has been assessed and determined to comply with the requirements of:

FSSC 22000 (version 6 - April 2023)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 (version 6 - April 2023) requirements.

The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc.com

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.

Initial certification date: **2019-03-03**
Certification decision date: **2025-02-26**
Issue date: **2025-02-27**
Valid until (expiry date): **2028-03-02**

Dates of last unannounced audit
from **2024-03-18**
to **2024-03-20**



SignatureFournisseur

Julien NIZRI
Managing Director of AFNOR Certification

