CERTIFICATE

ProCert, accredited certification body, certifies that the company mentioned below fulfils the requirements of the standard mentioned below:

DV Artisan Chocolate

Simondium Guild, R45
7670 Simondium (South Africa)

Standard

FSSC 22000

Food safety management system

Certification scheme for food safety systems including ISO 22000:2005, ISO TS 22002-1:2009 and additional FSSC 22000 requirements. This certificate is provided on the base of the FSSC 22000 certification scheme, version 3.2, published 26 February 2015.

The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and ISO TS 22002-1 for sector PRPs.

Field of activity

Production (roasting, cracking and winnowing, conching and tempering) and packing of chocolate.
Cooking, baking and moulding of caramel, salted caramel, boiled sugar syrup products and biscotti for use as chocolate inclusions or finished product. Packing into foil wrappers and containers for retail supply

Category: C- Food Manufacturing

Initial certification date: 15 May 2017

Issuing and certification date: 15 May 2017

This certificate is valid up to and including: 14 May 2020*

Richard Schnyder
Certification Director

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Member of certification commission

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* 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.