

CERTIFICATE

Management systems as per

Food Safety System Certification 22000 FSSC 22000 (Version 5)

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).

In accordance with TÜV NORD CERT procedures, it is hereby certified that

Ako GmbH
Chemnitzer Straße 14-16
30952 Ronnenberg
Germany



applies a management system in line with the above standard for the following scope

Processing (cleaning, milling, blending, packaging) and storing of herbs, spices as well as additives and salt and blends thereof

Food Chain Subcategory

CIV - Processing of ambient stable products

Certificate Registration No. 44 295 070674-001

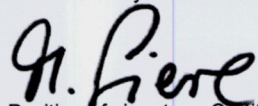
Audit Report No. 3526 3796

Authorized by: Marion Giere

Valid from 2020-09-24

Valid until 2022-06-23

Initial certification 2013-06-24



Position of signatory: Certification Scheme Manager Food / Feed
Certification Body at TÜV NORD CERT GmbH

Date of certification decision 2020-09-24

Date of issue: Essen, 2020-09-24

This certification was conducted in accordance with the TÜV NORD CERT auditing and certification procedures and is subject to regular surveillance audits.

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

TÜV NORD CERT GmbH

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45141 Essen

www.tuev-nord-cert.com