

# CERTIFICATE

Management system as per

## Food Safety System Certification 22000 FSSC 22000 (Version 5.1)

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 5.1).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

**Ako GmbH**  
**Chemnitzer Straße 14-16**  
**30952 Ronnenberg**  
**Germany**



operates a management system in accordance with the requirements of FSSC 22000 (Version 5.1) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

**Processing (cleaning, milling, blending, packaging) 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. 3531 0610  
Authorized by: Elke Brautlecht



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

End of validity of previous certificate: 2022-06-23  
Valid from 2022-06-29  
Valid until 2025-06-23  
Initial certification 2013-06-24

Date of certification decision 2022-06-29  
Date of issue: Essen, 2022-06-29

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on [www.fssc22000.com](http://www.fssc22000.com)

TÜV NORD CERT GmbH

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[www.tuev-nord-cert.com](http://www.tuev-nord-cert.com)

