

CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 6)

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 6).

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
COID code: DEU-1-9230-119330



operates a management system in accordance with the requirements of FSSC 22000 (Version 6) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope Statement

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
K - Production of (bio) chemicals

Date of the last unannounced audit*: 2024-05-06 to 2024-05-07
Certificate Registration No. 44 295 070674-001
Audit Report No. 3536 3990
Authorized by: Elke Brautlecht

Valid from 2024-07-08
Valid until 2025-06-23
Initial certification: 2013-06-24



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

Date of certification decision 2024-07-08
Date of issue: Essen, 2024-07-08

*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.

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

TÜV NORD CERT GmbH

Am TÜV 1

45307 Essen

www.tuev-nord-cert.com

