

Certificate of Registration

BSI Assurance UK Limited certifies that the Food Safety Management System of:

Schreuder Brood en Banket B.V.
Garderenseweg 18, Uddel 3888 LC
Netherlands

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

**Food Safety System Certification 22000
FSSC 22000**

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)

This certificate is applicable for the scope of:

Production and distribution of bread, pastry and savory snacks.

Food Chain Subcategory:

CIII - Processing of perishable animal and plant products (mixed products)
CIV - Processing of ambient stable products

This audit included the following central FSMS processes managed by Top Bakkers Holding B.V., Saba 10, 7332 BH Apeldoorn, Netherlands: Policy statement, context of the organization, introduction of hazards and risk analysis, decision tree, process diagrams, risk analysis on: raw materials, processes general, processes bread, processes pastry, food defense, food fraud, process diagram complaints, recall, blocking and calamities, laws and regulations, procedures purchase, testing on entire FSSC standard, recall and blocking procedure, job descriptions, corrective and preventive measures, allergens procedure, production in which is processed FEFO, food safety culture, product development.

Certificate of registration number: FSSC 743928

Certification decision date: 18 October 2022
Initial certification date: 25 May 2017
Issue date: 19 October 2022
Valid until: 25 May 2023

Authorised by:

Todd Redwood
Global Food and Retail Supply Chain Operations and Compliance Director