



CERTIFICATE

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

Meurens Natural S.A.
Parc industriel des Plenesses, Rue du Tiège
4890 Thimister (Belgium)

Headquarter with central functions:
Meurens Natural S.A., 4650 Herve (Belgique)

Audited central functions:
Management, human resources, R&D, quality, laboratory, purchasing, sales

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

Hydrolysis of cereals & starches and processing of dried fruits in syrups for food industries


Category: C- Food Manufacturing

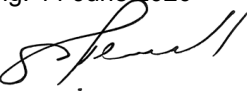
Initial certification date: 12 June 2017

Issuing and certification date: 12 June 2017

This certificate is valid up to and including: 11 June 2020*




Richard Schnyder
Certification Director


Ismail Saadi
Member of certification commission

ProCert AG Holzikofenweg 22 CH-3000 Bern 23 quality@procert.ch www.procert.ch

* 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.



CERTIFICATE

N° 16113-62

ProCert SA, an accredited certification body, certifies that a food safety management system has been developed and implemented by

Meurens Natural S.A.

4650 Herve - Belgium

The food safety management system has been assessed and complies with the requirement of:



FOOD SAFETY SYSTEM CERTIFICATION 22000

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.

This certificate is applicable for:

Hydrolysis of cereals and other starchy foods for making syrup and flour for the food industry



SCESm N° 39

Food Chain Category: E – Processing 3 (Products with long shelf life at ambient temperature);

This certificate is valid up to and including: July 08, 2018*

Issue date: July 07, 2015

ProCert SA

Richard SCHNYDER
Certification Director

Patrice ROYER
Member of certification commission

* 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.