



Certificate



The Food Safety Management System of

Gastronomics [®]
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Gastronomics AG
für die feine Küche
Obstgartenstrasse 38
8302 Kloten
Switzerland

has been assessed and complies with the requirements of

FSSC 22000

Certification scheme for food safety systems including ISO 22000:2005, ISO/TS 22002-1 and additional FSSC 22000 requirements.

This certificate is applicable for

Site Obstgartenstrasse 38, Kloten

Category E

Development and production of dishes of meat, of fish, of poultry and of vegetables, of pre-cooked side dishes, soups, hot and cold sauces, stocks/jus, spice/vegetable pastes, chutneys, bread spreads, herb butter, fruit juice/lemonade concentrates and desserts packed and vacuumed (packaging units for gastronomy and open in gastronomy trays)

This certificate is provided based on the FSSC 22000 certification scheme, version 3, published 10 April 2013. The certification system consists of an annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and the ISO/TS 22002-1.

Swiss Association for Quality and Management Systems SQS
Bernstrasse 103, CH-3052 Zollikofen
First issue: December 12, 2015
Issue date: December 12, 2015

This SQS Certificate is valid up to and including December 11, 2018
Scope number 3
Registration number 41887



Trusted Cert

X. Edelmann

X. Edelmann, President SQS



R. Glauser

R. Glauser, CEO SQS



Swiss Made

