

## CERTIFICATE

N° 16113-37

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



## Meurens Natural S.A.

4650 Herve - Belgium

The certification audit completed by ProCert SA confirmed that the system fulfills the requirements of the following standard:

ISO 9001 : 2008

Certified field of activity:



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

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



SCESm N° 39

Issue date: July 09, 2015

## **ProCert SA**

Richard SCHNYDER
Certification Director

1. Sefele

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



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)



**Standard** 

Quality management system (ISO 9001:2008)

Scope of application

**Entire company** 

Field of activity

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



Initial certification date: 12 June 2017

Issuing and certification date: 12 June 2017

This certificate is valid up to and including: 14 September 2018\*

Richard Schnyder Ismail Saac

Certification Director Member of certification commission

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\* 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.

F32.6 – Version 13 Certificate no. 17218-37