



# CERTIFICATE

The Food Safety Management System of

## **Meurens Natural S.A**

**Rue des Martyrs 21  
4650 Herve (Belgium)**

**Off-site location and audited processes**

**Meurens Natural S.A, 4890 Thimister**

**Manufacturing (hydrolysis and concentration) of rice and oat for the food industries.**

has been assessed and determined to comply with the requirements of

## **Food Safety System Certification 22000 (FSSC 22000) (Version 5)**

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.

### **Field of activity**

**Manufacturing (hydrolysis) of rice and cereal concentrate, cereal syrups, cereals flours for the food industry.  
Manufacturing of concentrated fruit juices, fruit purées, for the food industry**

Food chain sub-categories

C II Processing of perishable plant products

C IV Processing of ambient stable products

Initial certification date: 29 June 2012

Date of the certification decision: 20 May 2021

Issuing date of certificate: 20 May 2021

This certificate is valid up to and including: 8 July 2024\*



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\* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on [www.fssc22000.com](http://www.fssc22000.com), and ProCert's public register ([www.procert.ch](http://www.procert.ch), Certificates) attest validity of this certificate