

CERTIFICATE

The Food Safety Management System of

Proliver
Industrielaan 15A
2250 Olen
BELGIUM

has been assessed and determined to comply with the requirements of

FSSC 22000
(Version 4.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2005; PRP Food (ISO/TS 22002-1:2009) and additional FSSC 22000 requirements (version 4.1).

Certificate of registration number:
FSSC-IS 218882

Certificate decision date:
15-03-2019

Initial certification date:
25-02-2016

Valid until:
24-02-2022

This certificate is applicable for the scope

Production of animal protein powders, extracts, broths and fats.
(Category CI)

This certificate is provided on the base of the FSSC 22000 certification scheme version 4.1, published July 2017. 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 applicable PRP standard(s).

Validity of this certificate can be verified in the FSSC22000 database of certified organizations available on www.fssc22000.com

Authorized by:
Gerard van der Ven



Scheme Manager

This certificate remains the property of ISACert B.V.,
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