



CERTIFICATE

The Food Safety Management System of

Agrano AG
Ringstrasse 19
4123 Allschwil (Switzerland)

has been assessed and determined to comply with the requirements of



FSSC 22000

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 6).

Scope

Manufacturing and packaging of bread mixes, cream powder mixes, semi-finished product blends, acidifying agents, and jelly products for bakery and pastry goods/desserts with long shelf life; chilled pre-ferments; as well as fruit, herb, and grain pastes that are stable both chilled and non-chilled; and beverage concentrates packaged under modified atmosphere



Food chain sub-category:

C III Processing of perishable animal and plant products (mixed products)

C IV Processing of ambient stable products

Audit type announced

Audit date 4 - 8 November 2024

Last unannounced audit 6 September - 4 October 2023

Initial certification date 19 November 2025

Date of the certification decision 19 November 2025

Certificate issue date 19 November 2025 (Transfer)

Certificate validity until 5 January 2028 *



Christian Schwob
Director Certification

Olivier Traber
Member of certification commission

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on www.fssc.com, and ProCert's public register (www.procert.ch, Certificates) attest the authenticity of this certificate.