



Certificate Food Safety System Certification 22000

The Food Safety Management System of

H. van Ruiten & Zn. B.V.

COID: NLD-1-1692-091758

at

Veenderveld 110

2371 TX ROELOFARENDSEEN, The Netherlands

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 BSI/PAS 221:2013 and additional FSSC 22000 requirements (Version 6).

This certificate is applicable for the scope of:

The washing (of vegetables), preservation, preparing (blending/mixing), cooking, (hot) filling, pasteurisation of food products (vegetables, fruit, sauces), the mixing and filling of soft drinks and co- packing of ambient food products in glass and plastic packaging.


The wholesale of ambient stable food products.

This audit included their own raw material and final products off-site storage and expedition activities at H. van Ruiten & Zn, Veenderveld 55, 2371 TT Roelofarendsveen.

Exclusions: None

Food chain subcategory: CII: Processing of perishable plant-based products, CIV:

Processing of ambient stable products, FI: Retail / Wholesale



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Certificate number: KC240407
Issue date: 19-12-2024
Initial certification: 19-12-2024

Certification decision: 19-12-2024
Valid until: 01-12-2027
Last Unannounced Audit: n/a

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.

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

