



Certificate



The SQS herewith attests that the organisation named below meets the requirements of the listed standard.



Gastronomics AG **Bahnhofstrasse 19** **8240 Thayngen** **Switzerland**

Scope

Categories C2, C3, C4

Development and production of meat/fish/poultry/vegetable dishes, pre-cooked side dishes, soups, hot and cold sauces, spice/vegetable pastes, chutneys, spreads, herb butter, beverage concentrates and desserts, partially pasteurized, packaged, vacuumed or open in gastro containers. Refining, mixing and packaging, including in glass packaging, of dry products (cereal, nut and spice mixes)

Entwicklung und Herstellung von Fleisch-/Fisch-/Geflügel-/Gemüse-Gerichten, vorgegarten Beilagen, Suppen, warmen und kalten Saucen, Gewürz-/Gemüse-pasten, Chutneys, Brotaufstrichen, Kräuterbutter, Getränkekonzentraten und Süßspeisen, teilweise pasteurisiert, abgepackt, vakuumiert bzw. offen in Gastrogebinden.

Veredeln, Mischen und Abpacken unter anderem in Glasverpackungen von Trockenprodukten (Cerealien-, Nuss- und Gewürzmischungen)

Normative base

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).

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

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n/a


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