

CERTIFICATE

The food safety management system of

Frey + Lau GmbH
Immenhacken 12
24558 Henstedt-Ulzburg
Germany

has been assessed and determined to comply with the requirements of

Food Safety System Certification (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 5.1).

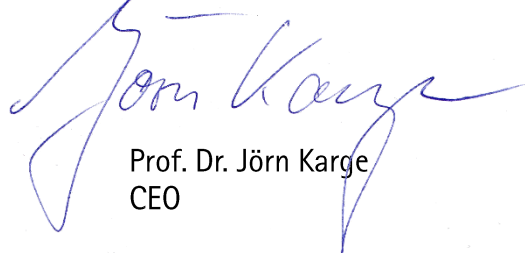
This certificate is applicable for the scope of:

Production (distillation, extraction, blending, encapsulation) and filling of flavourings and essential oils for industrial processing in cans, boxes, fibre drums, barrels and IBC.";
category K Production of (Bio) Chemicals

The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Report and certificate number:	IC03487 24K 21
Certification decision	04.03.2022
Initial certification:	07.03.2019
Certificate valid from:	07.03.2022
Certificate valid until:	06.03.2025
This certificate consists of	1 page

Berlin, 04.03.2022



Prof. Dr. Jörn Karge
CEO

