



# Certificat

## Certificate

Certificate n° 2019/82419.6



AFNOR Certification certifies that the Food Safety Management System implemented by:

## JUNGBUNZLAUER SA

On the following location(s):

**ZI ET PORTUAIRE BP 32 FR 67390 MARCKOLSHEIM**

For the following activities:

**PRODUCTION BY FERMENTATION OF FOOD ADDITIVES: ERYTHRITOL, ERYTHRITOL STEVIA, ERYTHRITOL BRONZE, SODIUM GLUCONATES, GLUCONO-DELTA-LACTONE, GLUCONIC ACID, LACTIC ACID, SODIUM LACTATE, POTASSIUM LACTATE, LACTIC ACID BUFFERED, SODIUM LACTATE/SODIUM DIACETATE, POTASSIUM LACTATE/POTASSIUM DIACETATE, POTASSIUM LACTATE/POTASSIUM ACETATE, POTASSIUM LACTATE/SODIUM DIACETATE, POTASSIUM LACTATE/SODIUM ACETATE, POTASSIUM LACTATE/VINEGAR, AS WELL AS RELATED MIXTURES.**

**Category - K: PRODUCTION OF (BIO)CHEMICALS**

Has been assessed and determine to comply with the requirements of:

## FSSC 22000 (version 5.1 - November 2020)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 (version 5.1 - November 2020) requirements.

Validity of this certificate can be verified in the FSSC 22000 database of certified organization available on [www.fssc22000.com](http://www.fssc22000.com)

Initial certification date: **2019-04-01**  
Certification decision date: **2022-04-01**  
Issue date: **2022-03-30**  
Valid until (expiry date): **2025-03-31**



Ce document est signé électroniquement. Il constitue un original électronique à valeur probatoire.  
This document is electronically signed. It stands for an electronic original with probatory value.



**Julien NIZRI**  
Managing Director of AFNOR Certification

Scan this QR code to check the validity of the certificate