

Certificate n° 2019/82419.11



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

JUNGBUNZLAUER FRANCE SAS

On the following location:

ZI ET PORTUAIRE BP 32 FR 67390 MARCKOLSHEIM

COID : FRA-1-5207-943854

For the following activities:

PRODUCTION BY FERMENTATION OF FOOD ADDITIVES IN BULK AND PACKED IN POLYETHYLENE BAGS, PEHD CANS, POLYPROPYLENE BIG-BAGS, POLYPROPYLENE IBC: ERYTHRITOL, SODIUM GLUCONATE, GLUCONO-DELTA LACTONE, GLUCONIC ACID, LACTIC ACID, SODIUM LACTATE, POTASSIUM LACTATE, BUFFER LACTIC ACID, SODIUM LACTATE/SODIUM DIACETATE, POTASSIUM LACTATE/POTASSIUM DIACETATE, POTASSIUM LACTATE/POTASSIUM DIACETATE, POTASSIUM LACTATE/SODIUM DIACETATE, POTASSIUM LACTATE/SODIUM LACTATE AND MIXTURES THEREOF.

Category - K: Chemical and bio-chemical

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

FSSC 22000 (version 6 - April 2023)

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 6 - April 2023) requirements.

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

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.

Initial certification date: **2019-04-01**
Certification decision date: **2025-03-10**
Issue date: **2025-11-21**
Valid until (expiry date): **2028-03-31**

Dates of last unannounced audit
from **2024-09-03**
to **2024-09-06**



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Julien NIZRI
Managing Director of AFNOR Certification

