



The Food Safety Management System of

COOPERATIVE DES PRODUCTEURS LEGUMIERS

ZI LA SAULAIE 49700 - DOUE LA FONTAINE - FRANCE

COID: FRA-1-0343-122859

Has been assessed and determined to comply with the requirement of

Food Safety System Certification 22000 FSSC System 22000

Certification scheme for food safety management systems consisting of the following elements ISO 22000:2018

ISO TS 22002-1: 2009 Prerequisite programmes on food safety Part 1: Food manufacturing

And Additional FSSC 22000 requirement (version 5.1)

This certificate is applicable for the scope of:

Production (grading, trimming, slicing) of 1st range vegetables (salad and vegetables) packed in bulk, in trays and in bags.

Production (trimming, washing, chlorination, slicing, dewatering) of 4th range vegetables (ready-to-use raw vegetables and salads, raw vegetables, ready-to-cook and mixtures) packed in trays and bags with or without modified atmosphere.

Production (trimming, washing, slicing, pasteurisation) of 5th range vegetables (ready-to-use cooked salads and vegetables) vacuum-packed.

Food Chain Subcategory: CII- Processing of perishable plant products

Initial Certification Date : 01 December 2022(Issued by another certification body since the date:

22/04/2021)

Expiry date of previous cycle: 22 January 2023
Certification decision date: 25 April 2024
Certification Cycle Start Date: 07 March 2023
Valid until: 22 January 2026

Certificate of registration number: FR080252 Version: 2

Contract number :

Paris La Défense, on : 25 April 2024 For the President, Samuel DUPRIEU Signature

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