



CERTIFICATE of registration

The Food Safety Management System of

Pastinella Orior Menu AG

Industriestrasse 40
5036 Oberentfelden
Switzerland

has been assessed and complies with
the requirements of

FSSC 22000

Certification scheme for food safety systems including ISO 22000:2005,
ISO/TS 22002-1 and additional FSSC 22000 requirements.

This certificate is applicable for Scope:

CII - Processing of perishable plant products;
CIII - Processing of perishable animal and plant products (mixed products);

„Production of spätzli, gnocchi and stuffed as well as unfilled pasta, spätzli and pasta also gluten-free, blanched and pasteurized or blanched and deep-frozen; Production of fresh egg noodles, steamed; Production of filled pasta al dente, steamed, dried; Production of gluten-free cake dough MAP-packaged“

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3, published 10 April, 2013. The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and the "ISO/TS 22002-1".

Certificate of registration No: FSSCAGZ1473-02

Date of the certification decision: 05.10.2017

Initial certification date: 30.08.2016

Reissuing date: 05.10.2017

Valid until: 29.08.2019



Issued by:
AGRIZERT Zertifizierungs GmbH
Siebenmorgenweg 6-8, D-53229 Bonn
Tel.: +49(0)228/ 971496 0
www.agrizert.de



Bonn, 
Project Management Certification