



CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:

Pmsweet SPRL

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Food Safety

CERTIFICATED

Standard

BRC Global Standard Food Safety

Version 8 (August 2018)

Scope of activities

**Mixing, baking, filling, cooling or deep freezing of sweet, salted macaroons.
Melting, mixing, assembling, cutting, decorating and freezing of ambient cakes
(bars and balls) with dates, dried fruits, chocolates, fruit puree, packed in
blister**

Grade	A+
Product categories	14 Bakery 15 Dried foods and ingredients
Exclusions from scope	None
Voluntary module/s	None
Audit program	unannounced
BRC Site Code	2046973
Auditor number	20162
Audit date	26 - 28 April 2021
Period for next audit	24 April 2022 - 22 May 2022
Certification date	9 June 2021
Validity of the certificate	3 July 2022 *



Richard Schnyder

Director Certification

Ismail Saadi

Member of certification commission

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