

CERTIFICATE

Herewith the certification body ProCert AG, being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of the organisation meet the requirements set out in the IFS Food and other associated normative documents.

## **Pmsweet SPRL**

Rue César de Paepe, 43 4683 Vivegnis (Belgium)



Standard

### IFS Food Version 6.1, November 2017

Scope of the audit:

Mixing, baking, filling, cooling or deep freezing of sweet, salted macaroons. Melting, mixing, assembling, cutting, decorating and freezing of raw cakes (bar and balls) packed in blister

COID Level With a score of Product scopes



Technology scopes Type of audit Audit date Time frame for next audit (or unannounced audit) Date of issue of certificate Validity of the certificate 55759

#### Higher level

97.37 %6 Grain products, cereals, industrial bakery and pastry, confectionary, snacks

7 Combined products
C, D, F
unannounced
26 - 28 April 2021
16 March 2022 - 25 May 2022

9 June 2021 5 July 2022 \*



Richard Schnyder Director Certification

Ismail Saadi Member of certification commission

\* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the IFS Directory (access via QR code) attests validity of this certificate.

quality@procert.ch



# CERTIFICATE

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

## **Pmsweet SPRL**

Rue César de Paepe, 43 4683 Vivegnis (Belgium)



Food Safety

#### 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

Product categories

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



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