

# CERTIFICATE

Herewith the certification body ProCert AG (ISO/IEC 17065 accredited certification body for IFS certifications and contractual partner of IFS Management GmbH) confirms that the processing activities of the organization below comply with the requirements of IFS Food and the other related normative documents.

### Pmsweet SPRL

Rue César de Paepe, 59 4683 Oupeye (Belgium)

Standard

## IFS Food Version 7 (October 2020)

Foundation level with a score of 91.81%

Assessment certification scope:



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 / GS1 GLN Official registration number

Product scopes

55759 / 5407005640005

AER/LIE/023200

6 Grain products, cereals, industrial bakery and pastry,

confectionary, snacks 7 Combined products



Technology scopes Assessment type Assessment date Last unannounced assessment Time frame for next announced assessment

Time frame for next unannounced assessment

Certificate issue date Certificate validity till

D. F unannounced 14 - 16 March 2022 26 April 2021 16 Mar 2023 - 25 May 2023

19 Jan 2023 - 25 May 2023

10 May 2022 5 July 2023 \*



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 the validity.

Customer N°: 17683 Certificate-ID: 69743 ProCert AG CH-3011 Bern Tel. +41 (0)31 560 67 66 Marktgasse 65 quality@procert.ch www.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, 59 4683 Oupeye (Belgium)



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 B+

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 22299

Audit date 14 - 16 March 2022

Period for next audit 19 January 2023 - 22 May 2023

Certification date 10 May 2022 Validity of the certificate 3 July 2023 \*



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