

# Certificate

## Certificate No. KC250282

**kiwa**

**Certification decision:** 28-11-2025  
**Issue date:** 28-11-2025  
**Last Unannounced Audit:** 24/25-10-2023

**Initial certification:** 01-11-2025  
**Valid until:** 01-11-2028

The Food Safety Management System of

## Op Smaak B.V.

has been assessed and determined to comply with the requirements of

## FSSC 22000

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

ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (Version 6).

This certificate is applicable for the scope of:

Production (mixing, cooking or aciting, filling) of dressing, pesto, tapenade, sauces, vinaigrette and jams in plastic or glass jars or bottles, ambient stable.

Exclusions: None

Food chain subcategory: CIV: Processing of ambient stable products



D.A. van der Sar, Manager  
Kiwa VERIN B.V.



*At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.*

*The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on [www.fssc.com](http://www.fssc.com).*

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