

Certificate n° 2024/109041.1



AFNOR Certification certifies that the Food Safety Management System implemented by:

## FRANCE CULINAIRE DEVELOPPEMENT

On the following location:

3 RUE DE L'EUROPE FR 62117 BREBIERES

COID : FRA-1-5207-919512

For the following activities:

**MIXING, COOKING AND FILTRATION OF CHEESE SPECIALITIES AND PROCESSED CHEESES. PACKAGING AND COOLING IN PLASTIC CONTAINERS (BUCKETS AND PAILS). STORAGE AND DISPATCH AT POSITIVE CONTROLLED TEMPERATURE.**

**MIXING AND FILTRATION OF AROMATIC SPECIALITIES AND FLAVOURS ON AN AQUEOUS AND ALCOHOLIC BASIS. PACKAGING IN PLASTIC CONTAINERS (BUCKETS, CANS AND DRUMS). STORAGE AND SHIPMENT AT AMBIENT TEMPERATURE.**

**MIXING AND FILTRATION OF VEGETABLE GEL. PACKAGING IN PLASTIC CONTAINERS (BUCKETS). STORAGE AND SHIPMENT AT POSITIVE CONTROLLED TEMPERATURE.**

An audit was carried out at YDEO's headquarters on 04 and 05 April 2024 to assess the following centralised functions: General Management, Purchasing/Procurement, Sales, Infrastructure, Information System, QSE, Human Resources, Logistics.

Categories: CI-Processing of perishable foods of animal origin

CII-Perishable foodstuffs of plant origin

K-Production of (bio)chemicals used in food production

Has been assessed and determine to comply with the requirements of:

## FSSC 22000 (version 6 - April 2023)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1 : 2009 and additional FSSC 22000 (version 6 - April 2023) requirements.

Validity of this certificate can be verified in the FSSC 22000 database of certified organization available on [www.fssc.com](http://www.fssc.com)

Initial certification date: **2024-07-23**

Certification decision date: **2024-07-23**

Issue date: **2024-07-24**

Valid until (expiry date): **2027-07-22**



SignatureFournisseur



**Julien NIZRI**  
Managing Director of AFNOR Certification

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the validity of the certificate