

The Food Safety Management System of

Al Shams Agro Group - Factory

At Wadi Almollak Station No. 22- Al Tal Al Kabeer- Ismailia - Egypt

has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000 - 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 5.1).

This certificate is applicable for the scope of:

Extraction, blending, concentration, filtration, pasteurization or sterilization, packing in aseptic filling of tomato paste packed in aseptic bags and drums. Extraction, blending, concentration, filtration, pasteurization, packing in aseptic filling and freezing storage for fruit concentrates, fruit pure and orange concentrate packed in aseptic bags, PE with/without a spout and drums. Blending, pasteurization, filtration, hot filling of tomato paste and puree, fruit juices and nectars packed in tin cans, glass jars, glass bottles, PET bottles.

Food Chain Subcategory: **CII** - Processing of perishable plant products, **CIV** - Processing of ambient stable products

Certificate of registration number: FSSC 259

Certification decision date: April 30, 2023

Initial certification date: April 30, 2023

Issue date: April 30, 2023

Valid until: April 30, 2026



Eng. Jorge Arismendi
Executive Director

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com