

Certificate FR21/81843999

The Food Safety Management System of

## LIS FRANCE

67 RUE DE LA GARE  
50510 CERENCES, France

has been assessed and determined to comply with the requirements of

## Food Safety System Certification FSSC 22000



Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirement (version 5.1).

This certificate is applicable for the scope of:

**Drying of food ingredients. Manufacture of bread making ingredient  
and packaging of dry powder ingredients.**

**Food Category: CIV - Processing of ambient stable products,  
K - Production of (Bio) Chemicals**

**Séchage d'ingrédients alimentaires. Fabrication d'ingrédients  
de panification et conditionnement d'ingrédients secs en poudre.**

**Catégorie alimentaire: CIV - Transformation de denrées stables à température ambiante,  
K - Production de produits bio-chimiques**



This certificate is valid from 2 January 2022 until 2 January 2025  
and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 30 November 2021

Issue Date: 21 December 2021

Re-certification audit due 60 days prior to expiry date

Issue 2. Certified since March 2014

Authorised by

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The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).



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