

FSSC 22000 CERTIFICATE



**GLOBAL[®]
STANDARDS**
CERTIFICATION

Certificate of registration

The Food Safety Management System of

CREMERÍA AMERICANA, S.A.P.I. DE C.V. **Planta Toluca**

Av. Central y Calle 4, Lotes 14, 15 y 16, Parque Industrial Toluca 2000,
C.P. 50200, Toluca, Estado de México, México.

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).

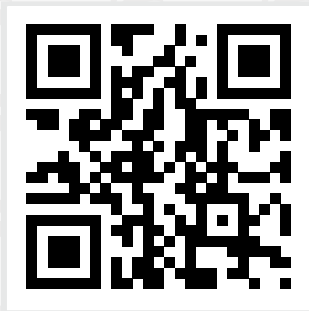
This certificate is applicable for the scope of:

Production of margerines and dairy products (butter, sour cream, cream, pastry creams).

Producción de margarinas y productos lácteos (mantequilla, crema ácida, crema, cremas reposteras).

Category: CI, CII, CIII.

The authenticity of this certificate can be verified in the FSSC 22000 database of certified Organizations available on www.fssc22000.com.



Certificate registration number
GSCFSSC22KMX255
COID: MEX-1-0908-749352

Initial registration date
November 27, 2017

Date of certification decision
November 27, 2023

Issue date:
27/NOV/23
Valid until:
26/NOV/26

Certification scheme
Single Site

Last update
November 27, 2023

Executive Director
GlobalSTD Certification



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ORGANISMO DE CERTIFICACIÓN
ACREDITADO 153/21



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