



Certificate NL18/819943189

The Food Safety Management System of

Dekker Tankopslag B.V.

IJsseldijk West 66
2935 AR Ouderkerk aan den IJssel, The Netherlands

has been assessed and complies with the requirements of

Food Safety System Certification (FSSC) 22000

(Version 4.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2005, ISO/TS22002-1:2009 and additional FSSC 22000 requirement (version 4.1).

This certificate is applicable for:

Melting of fats and dissolving of powdered foodstuffs and storage, heating, blending, bleaching and filling of oils, fats, lecithin, liquid food syrups and oleochemicals in IBC, drum, tank and can.

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



This certificate is valid from 20 June 2019 until 26 May 2020
and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 20 June 2019

Re-certification audit due 60 days prior to expiry date

Issue 2. Certified since November 2015

Authorised by

Authorised Accredited Office Manager

SGS United Kingdom Ltd
Rossmore Business Park Ellesmere Port Cheshire CH65 3EN UK
t +44 (0)151 350-6666 f +44 (0)151 350-6600 www.sgs.com



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Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.



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