

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 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).

This certificate is applicable for the scope of:

Melting of fats, 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 26 May 2020 until 26 May 2023
and remains valid subject to satisfactory surveillance audits.
Date of Certification decision 23 April 2020
Re-certification audit due 60 days prior to expiry date
Issue 3. Certified since November 2015

Authorised by



0005

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

HC SGS FSSC 22000 V5 1019
Page 1 of 1

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



This document is issued by the Company subject to its General Conditions of Certification Services accessible at www.sgs.com/terms_and_conditions.htm. Attention is drawn to the limitations of liability, indemnification and jurisdictional issues established therein. The authenticity of this document may be verified at <http://www.sgs.com/en/certified-clients-and-products/certified-client-directory>. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law.