



CERTIFICATE

N° 16009-62

ProCert SA, an accredited certification body, certifies that a food safety management system has been developed and implemented by



Rymco (Pty) Ltd trading as Anchor Yeast

4120 Umbongintwini (South Africa)

The food safety management system has been assessed and complies with the requirement of:



FOOD SAFETY SYSTEM CERTIFICATION 22000

Certification scheme for food safety systems including **ISO 22000:2005**, **ISO TS 22002-1:2009** and **additional FSSC 22000 requirements**. This certificate is provided on the base of the FSSC 22000 certification scheme, version 3.2, published 26 February 2015. The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and ISO TS 22002-1 for sector PRPs.

This certificate is applicable for:

Manufacturing of Yeast Products

Food Chain Category: E – Processing 3 (Products with long shelf life at ambient temperature).

This certificate is valid up to and including: November 30, 2018*

Issue date: December 1, 2015



SCESm N° 39

ProCert SA

Richard SCHNYDER
Certification Director

Fiorenzo BODRATO
Member of certification commission

* Subject to suspension or withdrawal of certification at any time. Only ProCert's public register (accessible under www.procert.ch) attests validity of this certificate.