

Certificate

Certificate No. KC250266



Certification decision: 17-11-2025
Issue date: 18-11-2025
Last Unannounced Audit: 04/05-09-2024

Initial certification: 14-11-2023
Valid until: 01-11-2026

The Food Safety Management System of

Spelt Bakkerij B.V.

has been assessed and determined to comply with the requirements of

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 6).

This certificate is applicable for the scope of:

The production of bake-off bread products (bread and bagels), production and frying of beignets with fruit and cream, including freezing and transport.

Exclusions: None

Food chain subcategory: CIII: Processing of perishable animal and plant products (mixed products)

D.A. van der Sar, Manager
Kiwa VERIN B.V.



At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

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

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