



Certificate ES15/18803

The Food Safety Management System of

TÁRTAROS GONZALO CASTELLO, S.L.

Av. Hispanoamérica, 4,
03638 Salinas (Alicante), Spain

has been assessed and complies with the requirements of

FOOD SAFETY SYSTEM CERTIFICATION 22000

Certification scheme food safety systems including ISO 22000:2005, ISO/TS 22002-1 and additional FSSC 22000 requirements.

For the following activities

Production and Packing of Monopotassium Tartrate: Cream of Tartar, Dipotassium Tartrate and Potassium Sodium Tartrate (Rochelle Salt). Production and Packing of Baking Powder. Packing of Tartaric Acid. Blending and Packing of Hyposodium Salts and Sodium Free Salts. Blending and Packing of Sweeteners.
Producción y envasado de Tartrato monopotásico: Crémor Tártaro, Tartrato Dipotásico y Tartrato sódico potásico (Sal de Rochelle). Producción y envasado de Levadura Química. Envasado de Ácido Tartárico. Mezcla y envasado de sales Hiposódicas y Sales Asódicas. Mezcla y envasado de edulcorantes.

**Food Category: E Processing 3 (ambient stable products)
L (Bio)chemical manufacturing**

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3 published 10 April 2013. The certification system consists of a minimal annual audit of the food safety management systems and a minimal annual verification of the PRP elements and additional requirements as included in the scheme and ISO/TS 22002-1 for food manufacturing.

This certificate is valid from 20 October 2016 until 02 November 2019 and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 20 October 2016

Re certification audit due before 03 September 2019

Issue 2. Certified since 14 October 2015

Authorised by

Authorised Accredited Office Manager

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