

This is to certify that the Food Safety Management System of

Fujisyokuryo Co., Okegawa Factory

750, Kamihideya, Okegawa-shi, Saitama, 363-0026, Japan

has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000 **FSSC 22000**

(version 5 - June 2019)

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 5).

This certificate is applicable for the scope of:

Manufacture of barley tea, nuka and soybean flour. Blending and packaging of different type of flours, spices and food additives. Flours such as soba (buckwheat) and rice. Spices and mixture of spices as different types of peppers and dry mustard. Traditional Nuka (roasted rice bran) and own develop products for preparation of pickles. Food additives such as baking soda, alum and agar.

麦茶、ぬか、及びきな粉の製造 各種粉もの、香辛料及び食品添加物の混合及び包装: そば、米の粉もの 各種唐辛子や乾燥マスタードの香辛料及びそれらの混合 ぬか及び独自に開発した漬物作り用製品 重曹、みょうばん、寒天の食品添加物

Managing Director

Certificate No: 115985

Date Certification Decision: 23 April 2020 Initial Certification Date: 22 January 2014

Issue Date: 23 April 2020 Valid Until: 22 January 2022 Food Chain (Sub)Category: C4; K



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