



This is to certify that the Food Safety Management System of:

Fujis yokuryo 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 5.1 – November 2020)

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 5.1).

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

NWright

Managing Director



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Certificate Number:	115985
Date Certification Decision:	12 May 2022
Initial Certification Date:	30 May 2019
Issue Date:	12 May 2022
Valid Until:	30 May 2025
Food Chain (Sub)Category:	C4; K