



CERTIFICATE

The Food Safety Management System of

Rymco (Pty) Ltd trading as Anchor Yeast

Acacia Complex

1 Dickens Road

4120 Umbogintwini (South Africa)

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 22002-1:2019 and Additional FSSC 22000 requirements (Version 6).

Scope

Production (strongwort sterilisation and fermentation), of fresh (liquid and block) and dry yeast products. Packing of block and dried yeast products into corrugated boxes or vacuum-sealed laminates or foils. Bulk dispatch of liquid yeast



Food chain sub-category:

K (Bio)chemical manufacturer

Audit type

announced

Audit date

7 - 11 October 2024

Last unannounced audit

3 August - 4 August 2022

Initial certification date

1 December 2015

Date of the certification decision

18 November 2024

Certificate issue date

18 November 2024

Certificate validity until

30 November 2027 *



Christian Schwob

Director Certification

James Charlier

Member of certification commission

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.

* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on www.fssc.com, and ProCert's public register (www.procert.ch, Certificates) attest the authenticity of this certificate.