

Certificate

Certificate
No. **KC250204**

kiwa

Certification decision: 01-11-2025
Issue date: 01-11-2025
Last Unannounced Audit: 19/20-06-2024

Initial certification: 01-11-2025
Valid until: 20-09-2026

The Food Safety Management System of

**De Notenwinkel voor de Horeca B.V. trading
as NOIX Notenatelier**

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 frying, mixing and packing of groundnuts and treenuts and the mixing and packing of groundnuts, treenuts, chocolate products, dried fruits and related products into plastic cups, buckets and bags

Exclusion: None

Food chain subcategory: CII: Processing of perishable plant-based products, CIV: Processing of ambient stable 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.

Kiwa VERIN B.V.
Nevelgaarde 20d
3436 ZZ Nieuwegein
Postbus 2703
3430 GC Nieuwegein
The Netherlands

**De Notenwinkel voor de Horeca B.V. trading as
NOIX Notenatelier**
COID: NLD-1-9228-769071
Molensteijn 3B
3454 PT DE MEERN
Netherlands



Tel.: +31(0)88 998 4310
nl.certification.food@kiwa.com
www.kiwa.nl