



# CERTIFICATE

The Food Safety Management System of



**Deliciel AG**

**Bruggerstrasse 48  
5413 Birmenstorf (Switzerland)**

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).

Scope

**Production and packaging (partly MAP) of chilled and frozen baked goods, snacks and patisserie (tarts, cakes and quiches), of plant-based patisserie and Birchermüesli chilled / frozen and of tea biscuits non-refrigerated**



Food chain sub-category:

- C II Processing of perishable plantbased products
- C III Processing of perishable animal and plant products (mixed products)
- C IV Processing of ambient stable products

Audit type	announced
Audit date	2 - 3 February 2026
Last unannounced audit	24 February - 25 February 2025
Initial certification date	17 March 2017
Date of the certification decision	10 March 2026
Certificate issue date	10 March 2026
Certificate validity until	16 March 2029 *



**Richard Schnyder**  
Director Certification

**Philipp Ruckli**  
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](http://www.fssc.com), and ProCert's public register ([www.procert.ch](http://www.procert.ch), Certificates) attest the authenticity of this certificate.