



CERTIFICATE

The Food Safety Management System of

Southern Oil (Pty) Ltd

Koringland Street
6740 Swellendam (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

Processing, refining, blending, and packing in PET bottles, tubs, drums, pails and bulk distribution of vegetable oils and oil blends. Processing and packing of mayonnaise and mayonnaise-based products in PET jars and plastic lined buckets



Food chain sub-category:

C IV Processing of ambient stable products

Date of the last unannounced audit	20 May 2022
Initial certification date	8 April 2014
Date of the certification decision	22 July 2024
Certificate issue date	22 July 2024
Certificate validity until	4 July 2026 *



Christian Schwob
Director Certification

Adel - Mari Stander
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.fssc22000.com, and ProCert's public register (www.procert.ch, Certificates) attest the authenticity of this certificate.