

CERTIFICATE

PONTHIER

LE FRUIT DEPUIS 1946

IFS Food

DEKRA Certification SAS, as certification body accredited for IFS certification, with a signed agreement with the IFS owners, herewith certifies that the processing activities of the company

PONTHIER SAS

Certified area:

Manufacturing of fruit purees and coulis, chilled or deep frozen, pasteurized or not, packed in aseptic pouches, plastic boxes, flasks or buckets;

Manufacturing of cooked chestnuts stable at ambient temperature, packed under vacuum in thermoformed pouches, sterilized, packed in cartons or thermoformed trays,

At the Objat site.

Exclusion: the manufacture of preparations for chilled fruit mousse (ready to whip), frozen fruit mousse (Prestimousses ®) and IQF fruits.

Certified location:

ZA des Vieux Chênes, Route de Ceyrat - 19 130 Objat - France

COID: 21475

EMB 19 153

is in compliance with the certification program with : **IFS (International Featured Standards) Food Version 6**, April 2014, IFS Doctrine v3 and the general conditions of certification, for the product category 5 – Fruits and vegetables, and the technology scopes A, B, D, E, F on the **Higher level** with an evaluation of 99,06%.

Day of audit: 20.03.2015
Certificate issued on: 13.05.2015
Certificate expiry date: 15.05.2016
Date of next audit: 25.01.2016 – 04.04.2016

Certificate registration no.: 15-05-39



Yvan MAINGUY, General Manager
DEKRA Certification SAS
5 avenue Garlande – 92220 Bagneux - France
Bagneux, the 13.05.2015



Violation of the provisions as set out in the certification agreement shall invalidate the certificate with immediate effect.