

SAI Global, accredited Certification Body No Z1440295AS certifies that:

Synergy Flavours Ltd.

Ballineen, Co. Cork, IRELAND

BRC site code: 4818710

having conducted an audit for the scope of activities

The autolysis, pasteurisation, spray drying and packing of yeast extracts, flavourings, dairy/mouthfeel enhancers and cheese powders into poly-lined bags. The outsourcing of blending and packing of yeast extracts into poly-lined bags. The emulsification, pasteurisation and packing of cheese pastes into bag in container.

Exclusions from Scope: None.

Product Category: 07 - Dairy, liquid egg

Has Achieved Grade: AA

Meets the requirements set out in the

BRC Global Standard for Food Safety Issue 8: August 2018

Audit Programme: Announced

Certificate No: ESP27405

Auditor Number: 123196

Certificate Issue Date: 28 December 2020

Date(s) of Audit: 30 November 2020 to 1 December 2020

Certificate Expiry Date: 11 January 2022 Re-audit Due Date: 2 November 2021 to 30 November 2021

Frank Camasta Global Head of Technical Services SAI Global Assurance

DDGC

Food Safety

CERTIFICATED





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