

Certificate

Certificate
No. KC250162

kiwa

Certification decision: 23-10-2025
Issue date: 23-10-2025
Last Unannounced Audit: 27/28-11-2023

Initial certification: 15-01-2023
Valid until: 01-10-2028

The Food Safety Management System of

Pom-Pie B.V.

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:

Thawing, mixing, cooking, baking, (re)cooling, freezing, packaging and road transport of savoury pies and quiches packed in plastic bags and crates (with crate foil) and carton boxes with plastic inlay.

Exclusions: None

Food chain subcategory: CIII: Processing of perishable animal and plant products (mixed 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.

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