

CERTIFICATE

according IFS Food

Issue 6.1, November 2017

and other associated normative documents

Herewith the certification body TÜV NORD CERT being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

Saalemühle Alsleben GmbH

Bernburger Straße 35 b

06425 Alsleben

Germany

COID: 328



SAALEMÜHLE+DRESDENER MÜHLE

product scope

6. Grain products, cereals, industrial bakery and pastry, confectionary, snacks

technology scopes

D, F

for the range of application

Processing auf durum wheat, wheat and spelt into flour and semolina including hydrothermal improvement (grain cleaning, drying of grain, grinding, milling, dehydration of flour, mixing from wheat and rye flour, packaging in bags and big bags and loading in bulk), hydrothermal treatment and packaging from rye flour, production from milled wheat and rye products for baby food, cleaning and polishing of whole grain products.

fulfills the demands on the

Higher Level

Date of audit: 2021-03-24 and 2021-03-25

Last Audit conducted unannounced: N/A

Audit Report No. 3528 7840

Certificate Registration No. 78 272 034653

Validity date: 2022-06-11

Date of next audit from 2022-02-20 bis 2022-05-01


Certification Body
at TÜV NORD CERT GmbH

Essen, 2021-06-10

This certification was conducted in accordance with the TÜV NORD CERT auditing and certification procedures and is subject to regular re-certification audits.

TÜV NORD CERT GmbH

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45141 Essen

www.tuev-nord-cert.com

