

The Food Safety Management System of

**Frey + Lau GmbH**  
**Immenhacken 12**  
**24558 Henstedt-Ulzburg**  
**Germany**

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, BSI/PAS 221:2013 and Additional FSSC 22000 requirements (Version 6).

This certificate is applicable for the scope of:

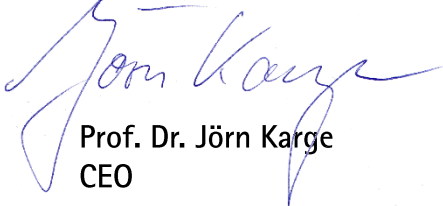
Production (distillation, extraction, blending, encapsulation) and filling of flavourings and essential oils for industrial processing in cans, boxes, fibre drums, barrels and IBC to be used in the food industry. Trading of flavouring substances and essential oils; category FI Retail/Wholesale; K Production of (Bio) Chemicals

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on [www.fssc.com](http://www.fssc.com).

Date of the last unannounced audit*:	22.01.2024 – 23.01.2024
Report and certificate number:	IC03487 24K 24-1
COID code:	DEU-1-4388-047672
Certification decision:	19.03.2026
Initial certification:	07.03.2019
Certificate valid until:	06.03.2028
This certificate consists of	1 page

\*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

Berlin, 19.03.2026



Prof. Dr. Jörn Karge  
CEO

