

# Food Safety Management System Certificate



Certificate no. FC-FSSC-22000-21212-1  
FSSC COID: DNK-1-3623-381015

The food Safety Management System of

## A/S Einar Willumsen

Abildager 21-25  
DK-2605 Brøndby  
Denmark

has been assessed and determined to comply with the requirements of

## FSSC 22000

Certification Scheme for food safety management systems including ISO 22000:2018, ISO/TS 22002-1:2009 Food manufacturing, and add. FSSC 22000 requirements (v.6)

This certificate is applicable for the scope of

**Production (mixing, stirring, distillation, extraction, fermentation, hydrolysis, homogenization, pasteurization and filtration) of compounds, flavours, powder flavours, emulsions, extracts, and BMD (bio modified dairy) products in liquid, paste, and powder.**

### Food Chain Subcategory K

Including the following central FSMS processes managed by A/S Einar Willumsen, Abildager 21-15, 2605 Brøndby; R&D, quality, sales, customer support, QA, management, purchase and regulatory.

#### Certification Manager

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Certification decision date: 2026-01-21  
Issue date: 2026-01-21  
Valid until: 2029-01-20  
Date of the last unannounced audit\*: NA  
Initial certification date: 2026-01-21  
Initial certification date, Force Certification: 2026-01-21  
FIT no. 125-23516.10



\*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.  
Authenticity of this certificate can be verified via [www.forcecertification.com](http://www.forcecertification.com).  
Authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc.com](http://www.fssc.com).  
This certificate is the property of FORCE Certification A/S.

