

Certificate of Approval

The management system of:

Hemelter Mühle Dr. Cordesmeyer GmbH & Co KG

Surenburgstraße 69, 48429 Rheine, Germany

has been assessed in accordance with the protocol and meets the criteria of:

Riskplaza-audit+ certification scheme issue 5.0

Approval number(s): Riskplaza Audit+ – 00042213

The scope of this approval is applicable to:

Limited scope:

Assurance of raw material food safety hazards of manufactured product(group): wheat-, spelt-, rye (whole meal) flours, milling products (coarsely ground grains, whole grain products) and optionally mixed with acidity regulator, barley, enzymes, emulsifier, flour treatments, minerals, preservatives, gelling agent, salt and vitamins.

Manufactured Seed mixes, Manufactured special baking mixes (f.e Worstenbroodpoeder, Fine Brioche 50%, Fine Brioche 100%, Softruhr and Rye extrudates) and Trading products (f.e bio wheat, potato flakes, sunflower seeds, sesame, poppy seed) are excluded.

This certificate is only valid in combination with a valid certificate of a food safety standard accepted by Riskplaza.

Paul Graaf

Area Operations Manager, Europe

Issued by: LRQA Nederland B.V.

