



Certificate ES14/15390

The Management System of

# DICARCONO, S.L.

C/ Salamanca, 18, Polígono Industrial  
03440Ibi (Alicante) Spain

has been assessed and certified as meeting the requirements of

## FOOD SAFETY SYSTEM CERTIFICATION 22000

Food Safety System Certification scheme for food safety systems including  
ISO 22000:2005, ISO/TS 22002-1 and additional FSSC 22000 requirements

For the following activities

**Production of Ice Cream Wafers and Biscuits, with sugar and without sugar,  
coated and without coated,: (Artisan Cones, Wafer Bowls, Flat Wafers,  
Shaped Fan wafers, Industrial rolled cone, Rolled shaped tube Wafer), with  
and without cream filling: (Rolled shaped tube Wafer).**

**Fabricación de barquillos y obleas con y sin azúcar, con y sin  
recubrimiento : (barquillos artesanos, tulipas, abanicos, galletas de corte,  
conos industriales enrollados, neulas), con y sin relleno: (neulas).**

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3, published 10 April 2013. The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements as included in the scheme and the ISO/TS 22002-1.

This certificate is valid from 30 January 2014 until 30 January 2017 and remains  
valid subject to satisfactory surveillance audits.  
Re certification audit due before 5 December 2016  
Issue 1.



Authorised by



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