

Certificate

Certificate
No. **KC260256**

kiwa

Certification decision: 06-08-2026
Issue date: 14-08-2026
Last Unannounced Audit: N/A

Initial certification: 06-08-2026
Valid until: 01-08-2029

The Food Safety Management System of

Byun Groep B.V.

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 and additional FSSC 22000 requirements (Version 6).

This certificate is applicable for the scope of:

Manufacturing (rice cooking, mixing, filling) of onigiri (Japanese rice balls) filled with cooked salmon, tuna or chicken, wrapped in seaweed (nori) and plastic packed chilled or frozen.

Exclusions: None

Food chain subcategory: CIII: Processing of perishable animal and plant products (mixed products)



D.A. van der Sar, Manager
Kiwa VERIN B.V.



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.

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

Kiwa VERIN B.V.
Nevelgaarde 20d
3436 ZZ Nieuwegein
Postbus 2703
3430 GC Nieuwegein
Netherlands

Byun Groep B.V.
COID: NLD-1-1692-818218
Boezembocht 26G
3034 KA ROTTERDAM
Netherlands

Tel.: +31(0)88 998 4310
nl.certification.food@kiwa.com
www.kiwa.com

