



The Food Safety Management System of

Cargill Incorporated

at

**1750 South Benjamin Avenue,
Mason City, IA, 50401, USA**

has been assessed and determined to comply with
the requirements of

Food Safety System Certification 22000 **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 5.1).

This certificate is applicable for the scope of:

Scope Statement: Production of Pasteurized Liquid Eggs packed in bulk plastic bags or wax-lined cardboard cartons, cooking, freezing and packing of Ready to Eat, Individually Quick Frozen Egg Products packed in plastic film and/or plastic bags in boxes for retail and food service customers.

*Food Chain Subcategory: CI - Processing of perishable animal products
CIII - Processing of perishable animal and plant products (mixed products)*

This audit included the following central FSMS processes managed by Cargill, Inc. in Wichita, KS:
ISO 22000:2018 – Sections 4, 7.5.3.1, 7.5.3.2, 8.9.5, ISO 22002-1:2009 –Section 9, 13, 15, 17;
FSSC Additional Requirement – 2.1.4.3, 2.1.4.4 and 2.1.4.7.

Upgrade (Surveillance I) audit was conducted in compliance with Annex-9_CB-requirements-for-the-use-of-ICT-Version-5-1

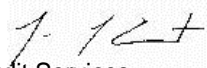
Certificate of registration number: AO-001584


Certification decision date: June 24, 2021

Initial certification date: July 8, 2010

Issue date: June 24, 2021

Valid until: July 7, 2022

Authorized by: 
Senior VP of Audit Services

Issued by: 
FSNS Certification & Audit, LLC.
199 West Rhapsody Drive
San Antonio, TX 78216

FSNS
CERTIFICATION  AUDIT



The authenticity of this certificate can be verified in
the FSSC 22000 database of Certified Organizations
available on www.fssc22000.com.