



AENOR



Certificate of Registration

FS22-2023/0011

AENOR certifies that The Food Safety Management System of

BIOIBERICA, S.A.U.

at

ANTIC CAMÍ DE TORDERA, 109-119. 08389 - PALAFOLLS (BARCELONA)

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, applicable PRP standard(s)* and Additional FSSC 22000 requirements (Version 6)

COID: ESP-1-3357-681801

This certificate is applicable for the scope of:

Production (extraction, heat treatment, concentration, filtration, chemical treatment, anhydrification, drying, grinding, sieving and homogenisation) of hyaluronic acid packaged in plastic bags and metal drums.

Production (extraction of fats, washing, drying, drying, grinding, homogenisation and sieving) of native collagen packaged in plastic bags and metal drums.

Production (extraction of fats, washing, drying, drying, grinding, sieving and homogenisation) of protein extract from pig kidneys packed in plastic bags and metal drums.

Exclusions: Coindritin sulfate-Glucosamine product range.

Date of the last unannounced audit*: NA

*PRP standard(s): ISO/TS 22002-1

Category: KI

Full remote audit: No

Initial certification date: 2023-05-08

Issuing date: 2023-05-08

Reissuing date: 2024-06-17

Date of certification decision: 2024-06-17

Valid until: 2026-05-07

Rafael GARCÍA MEIRO
CEO



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*At least one (1) surveillance audit is required to be undertaken unannounced after 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