

MANAGEMENT SYSTEM CERTIFICATE

Certificate No:
10000295649-MS-C-RvA-JPN

Initial certification date:
29 October 2020

Valid:
29 October 2020 - 28 October 2023

This is to certify that the management system of

STUDIO SUZETTE Co. Ltd.

5-16 Kubo-cho, Nishinomiya-City, Hyogo Pref. 662-0927, Japan

and the sites as mentioned in the appendix accompanying this certificate

has been found to conform to the Food Safety Management System standard:
ISO 22000:2018

This certificate is valid for the following scope:

**Manufacture of Raw Cakes, Gateau Cakes, Chocolate and Jelly.
Subdivision Packaging of Confectionery Material Mix Powder.
Category CIII, CIV**

Place and date:
Barendrecht, 10 November 2020



For the issuing office:
**DNV GL – Business Assurance
Zwolsseweg 1, 2994 LB, Barendrecht,
Netherlands**

Erie Koek
Management Representative

Certificate No: 10000295649-MSC-RvA-JPN
Place and date: Barendrecht, 10 November 2020

Appendix to Certificate

STUDIO SUZETTE Co. Ltd.

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
STUDIO SUZETTE Co. Ltd. Harbor Studio 43	5-16 Kubo-cho, Nishinomiya-City, Hyogo Pref. 662-0927, Japan	Manufacture of Raw Cakes, Gateau Cakes, Chocolate and Jelly. Subdivision Packaging of Confectionery Material Mix Powder. Category CIII, CIV
STUDIO SUZETTE Co. Ltd. Yokohama River Side Studio	2-1-1 Kitashinoyokohama, Kohoku-ku, Yokohama-City, Kanagawa Pref. 223-0059, Japan	Manufacture of Raw Cakes, Gateau Cakes and Jelly. Category CIII, CIV