

### The Food Safety Management System of

#### Cargill - Lake Odessa At

# 3100 Bonanza Road Lake Odessa, Michigan 48849, USA

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:

Scope Statement: Pasteurized Liquid Eggs packed in bulk plastic bags or wax-lined cardboard cartons, and cooking, cooling and packing of Egg Entrees packed in plastic film and/or plastic bags in corrugated boxes intended as a food ingredient, for retail and food service customers.

Food Chain Subcategory: CI-Processing of Animal Perishable Products, , CIII-Processing of Perishable Animal and Plant Products (Mixed Products)

This audit included the following central FSMS processes managed by Cargill, Inc. at 825 E. Douglas St., Wichita, KS: Context of the organization, Leadership, Planning, Support, Operation, Performance Evaluation, Improvement, Prerequisite Program Development\*\*, Additional FSSC Requirements Development\*\*\*

Exclusions apply: None

Audit Delivery: Onsite

Date of the last unannounced audit\*: May 28-30, 2024

Certified Organization Identification (COID) Code: USA-1-4204-468431

Certificate registration number: 487-2028 Certification decision date: July 11, 2025 Initial certification date: May 01, 2019

Issue date: July 11, 2025 Valid until: July 12, 2028

Issued by: Sharpsolve San Antonio, TX 78216, USA

\*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 <a href="www.fssc.com">www.fssc.com</a>.







