

The SQS herewith attests that the organisation named below meets the requirements of the listed standard.



**Pastinella**  
**Orior Menu AG**  
**Industriestrasse 40**  
**5036 Oberentfelden**  
**Schweiz**

#### Scope

##### Categories C2, C3

Production of spätzli, gnocchi and filled as well as unfilled pasta blanched and pasteurised or blanched and deep-frozen.

Production of fresh egg noodles steamed and stuffed pasta al dente, steamed and dried. Production of cake dough MAP-packed.

Production of cooked, marinated/unmarinated, frozen wet extrudates.

Herstellung von Spätzli, Gnocchi und gefüllten sowie ungefüllten Teigwaren blanchiert und pasteurisiert oder blanchiert und tiefgefroren. Herstellung von frischen Eiernudeln gedämpft und gefüllten Teigwaren al dente, gedämpft und getrocknet. Herstellung von Kuchenteig MAP-verpackt. Herstellung von gegarten, marinierten/unmarinierten, tiefgefrorenen Nassextrudaten.

#### Normative base

##### 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).

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.fssc22000.com](http://www.fssc22000.com)

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