



# CERTIFICATE

Herewith the certification body

## Syigma Certification, S.L.

being an accredited certification body for IFS certification, and having signed an agreement with the IFS owner, confirms that the processing activities of:

# Ibercacao S.A.

**C/ Valencia nº 69. 45800 Quintanar de la Orden (Toledo) –SPAIN**

R.G.S.: 25.00185/TO COID: 36758

for the audit scope: **Production of chocolat, nougats, food preparations in powder, cocoa and hazelnut creams, chocolat snacks and cocoa truffles for domestic use. Production of cocoa butter and cocoa powder, creams and coatings for industrial use, including the following processes: heating, homogenization, mixing, milling, filtration, sieving, baking, molding, cooling and packing in glass jars, plastic jars, paper and plastic bags, aluminium foil; containers, drums and box (bulk)**

**Product scope: 6. Grain products, cereals, industrial bakery and pastry, confectionary, snacks**

**Technology scope: D, F**

meet the requirements set out in the



## IFS Food

Version 6, April 2014  
and other associated normative documents

**at Higher Level  
with a score of 97,7 %**

Certificate Register N°	15-41-82100
Audit date:	27-28.05.2015
Date of issue of the certificate:	04.07.2015
Certificate valid until*:	21.08.2016
Next audit to be performed within the period:	02.05.2016 to 11.07.2016

**Ciudad Real, 06.07.2015**

**Nicolas Maire  
Head of Certification**

\* Subject to suspension or withdrawal of certification at any time. Only Syigma's public register (accessible under [www.symacert.com](http://www.symacert.com)) attests validity of this certificate