

**SOLVAY IS AWARDED THE WORLDWIDE FSSC 22000 ACCREDITATION
FOR THE MANUFACTURE OF SOLVAY VANILLIN RHOVANIL®
IN ZHENJIANG PLANT, CHINA.**

**SOLVAY VANILLIN RANGES PRODUCTION IS 100% FSSC 22000 CERTIFIED ON
A WORLDWIDE BASIS.**

Lyon, France – Zhenjiang, China - December 18, 2015 ---**Solvay Aroma Performance** acquires the best-in-class Food Safety System Certification (FSSC) 22000 for its Zhenjiang production site in China, manufacturing proudly its vanillin flagship range, Rhovanil®. This certification is obtained only a few months after the successful start-up of the Rhovanil® production in Zhenjiang.

The certification of the Zhenjiang plant embodies in-house catechol production stage, down to in-house vanillin production. *“It thus establishes a unique, fully back integrated and sustainable global industrial vanillin manufacturing platform. Solvay is the only producer with 3 production units in 3 continents: France, USA, and China, to ensure we meet our customers needs, either global or local”* says **Liu Yang**, Asia Industrial platform Director.

“This recognition of our ability to ensure risk control throughout the globality of our product value chain confirms our strong focus on food safety, particularly with regard to traceability, which is the main concern in the vanillin industry,” confirms **Christophe GAS**, Worldwide Business Director.

The company has held the FSSC 22000 Food Safety System Certification, the industry’s global benchmark, since 2011 for its production of vanillin and ethyl-vanillin in Baton Rouge (USA) and Saint-Fons (France) and its manufacturing of natural vanillin in Melle (France) in 2014.

Food safety: the Solvay “Proudly made in” concept

The production process of vanillin is key for the product quality and its final applications. As the global reference for food-safe vanillin, **Solvay Aroma Performance** ensures full traceability, food safety and quality consistency to both professionals and consumers.

The **“Proudly made in”** concept has been created to preserve Solvay historical expertise, relating to its unrivalled fully integrated production chain. In a single location, the company indeed produces its in-house catechol, then transformed into in-house guaiacol and finally into in-house vanillin, sold under Rhovanil® reference brandname.

This unique industrial model results in Solvay best-in-class integrated and patented technology. It provides full traceability with no risk of cross contamination along with a lower manufacturing environmental footprint. This ‘Proudly made in’ concept is undertaken at each plant, ie Saint-Fons, France, Baton Rouge, USA and now Zhenjiang, China.

The FSSC (Food Safety System Certification) 22000 award is the world's leading certification of food safety management and has been managed by Det Norske Veritas (DNV), an independent certification body with broad expertise in food ingredient safety.

The FSSC 22000 certification scheme, for auditing and certification of food safety management systems within the production process and the supply chain, is independently managed by the Foundation for Food Safety Certification located in the Netherlands. The FSSC certification scheme specifically targets the food manufacturing sector, using the international and independent standards ISO 22000, ISO/TS 22003 (audit) and technical specifications for sector PRPs, like ISO 22002-1 (for food ingredients), which were developed through a wide and open consultation with a large number of related organizations. The FSSC 22000 certification scheme is supported by the European Food and Drink Association (CIAA) and the American Groceries Manufacturing Association (GMA).

FSSC 22000 is fully recognized by the Global Food Safety Initiative (GFSI) and Accreditation Bodies around the world (like DNV GL). For more information, visit <http://www.fssc22000.com>

More information on WWW.SAFEVANILLIN.COM

Follow us on twitter [@SolvayGroup](https://twitter.com/SolvayGroup)

Designing vanilla flavors since 1884, **SOLVAY AROMA PERFORMANCE** was the first to synthesize and to produce the vanillin molecule on an industrial scale. Solvay is the only producer mastering the whole manufacturing chain — from Catechol to its historic flagship brands Rhovanil® and Rhodiarome® - in each of its facilities in both Saint-Fons (France), Baton Rouge (USA) and Zhenjiang (China).

As an international chemical group, **SOLVAY** assists industries in finding and implementing ever more responsible and value-creating solutions. Solvay generates 90% of its net sales in activities where it is among the world's top three players. It serves many markets, varying from energy and the environment to automotive and aeronautics or electricity and electronics, with one goal: to raise the performance of its clients and improve society's quality of life. The group is headquartered in Brussels, employs about 30 000 people in 53 countries and generated pro forma net sales of close to € 12 billion net sales in 2014. Solvay SA is listed as SOLB.BE on NYSE EURONEXT in Brussels and Paris (Bloomberg: SOLB:BB - Reuters: SOLB.BR).

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DNV BUSINESS ASSURANCE
FOOD SAFETY SYSTEM CERTIFICATE

Certificate No. 189973-2015-FSMS-RGC-RvA

This is to certify that the food safety management system of:

Solvay (Zhenjiang) Chemicals Co., Ltd.

No. 66, Songlinshan Road, Zhenjiang New Area, Jiangsu Province, P.R. China

Has been assessed and complies with:

FSSC 22000
Certification scheme for food safety systems
including
ISO 22000:2005, ISO/TS 22002-1 and additional FSSC 22000 requirements.

This Certificate is applicable for:

**Production of Vanillin from in-house Guaiacol and in-house Catechol for food industry.
Category L.**

This certificate is provided on the basis of the FSSC 22000 certification scheme, version 3 published 10 April 2015.
The certification scheme consists of an annual audit of the food safety management system and
an annual verification of the PSP elements and additional requirements as included in the scheme and the ISO/TS 22002-1.

Initial Certification date:
17 November 2015

Final Date of Certification Decision:
17 November 2015

The Certificate is valid until:
17 November 2018



Place and position date:
Barendrecht, 17 November 2015

The audit has been performed under the
supervision of:

Guang Jun Gary Cai
Lead Auditor



For the issuing office:
DNV GL Business Assurance B.V.,
1st & 2nd Floor, 10000000, P.O. Box 1000,
Christy Drive, 10000000, P.O. Box 1000,
D.P.O. 10000000
Management Representative

Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.
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DNV BUSINESS ASSURANCE
食品安全体系证书

证书号码: 189973-2015-FSMS-RGC-RvA

兹证明

索尔维 (镇江) 化学品有限公司

江苏省镇江新区松林山路 66 号

经评估符合:

FSSC 22000
食品安全体系认证项目
符合 ISO 22000:2005 与 ISO/TS 22002-1 的要求及 FSSC 22000 的附加要求

此证书适用于以下范围:

**食品级香兰素 (以自产的邻苯二酚和愈疮木酚为原料) 的生产
(行业类别代码: L)**

本证书基于 2015 年 4 月 10 日发布的国际 FSSC 22000 认证方案

本证书的有效性依赖于获证体系符合 ISO 22000:2005 与 ISO/TS 22002-1 的要求并符合认证方案中规定的与方案附加附加要求的年度验证计划

首次获证日期:
2015 年 11 月 17 日

认证决定日期:
2015 年 11 月 17 日

证书有效期至:
2018 年 11 月 17 日



证书颁发地点及日期:
Barendrecht, 2015 年 11 月 17 日

上述范围已由 DNV GL 认证责任评估员
确认符合标准

Guang Jun Gary Cai
责任评估员



证书管理师:
DNV GL Business Assurance
中国上海分行认证管理部 认证负责人 董海斌 DPH
D.P. Donghaibin
审核员

本证书的有效性依赖于获证体系符合 ISO 22000:2005 与 ISO/TS 22002-1 的要求并符合认证方案中规定的与方案附加附加要求的年度验证计划
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