

## תעודת הכשר

## KOSHER CERTIFICATE

הנני מאשר כי מפעל פמו בעיר דאובן בהולנד ליצור חומרי טעם ופרימיקס למוצרי אפייה עומד תחת השגחתנו. המוצרים הרשומים למטה, עירוב יבש חומרי טעם ועזר למוצרי לחם ואפייה, נעשו בתכלית הכשרות ללא שום חשש תערובת איסור, פרווה לימות השנה, ולא לפסח. ח"ש ז' כסלו תשפ"ג לפ"ק.

Undersigned, Rabbi P.A. Meyers of Antwerp Belgium, declares that following dry premix and bread improvers of the company **Vamo** in **Duiven the Netherlands** (Sonneveld Group) are kosher parve. These bakery products don't contain or come in contact with any non-kosher substances during the whole production process. Any product or production code not confirmed by our kosher certificate is not considered kosher.

14030	Kleinbroodpoeder D	blend for improving dough soft buns
15008	Witbroodpoeder A	blend for production white bread
19001	IFP-Ambiant Standaard	blend for production tortilla wraps
19002	IFP-PM Zon Glycerol	blend for production tortilla wraps
19003	IFP-Maismix Fijn	blend for production tortilla wraps
20010	Krokant Broodpoeder D	blend for production of crusty bread
23004	Powerflex	blend for improving dough properties
23041	Do-Relax FB 10	blend for improving dough properties
23104	Israel Poffertjes Mix	premix preparing mini pancakes
26035	Three in one Do-Bun L1000	blend for improving dough properties
26036	Do-Relax FB10	blend for improving dough properties
26038	Do-Bun Rustic L420	blend for improving dough properties
26039	RST 05	blend for improving dough properties
26042	Do-Conditioner White H2002	blend for improving dough properties
26043	Do-Conditioner Brown	blend for improving dough properties
26044	Do-Softener White H3004	blend for improving dough properties
26045	Do-Softener Whole meal H3005	blend for improving dough properties
26046	Do-Rey Soft R50	blend for improving dough properties
26047	RST 518	blend for improving dough properties
26048	Do-Softener H3018	blend for improving dough properties
26049	H4016 High Fibre	blend for improving dough properties
28002	Summase Engrain AG 3000	blend enzyme for dough properties
28004	Summase Engrain MA Fresh 35000 BG	blend enzyme for softness of bread crumb
32076	BGME5 Flour Improver	blend enzyme for dough/bread properties
32095	BGME10 Flour Improver	blend enzyme for dough/bread properties
32164	GI Building Block GFM 10.000	blend enzyme for dough/bread properties
32301	SummaTec ForzaZF-B	tortilla wrap improver
32349	Wrap BB950	blend enzyme for dough/bread properties

This kosher certificate is signed on 1 December 2022 and valid until 1 January 2024.



Because Kosher is so much more than a symbol  
[www.koshercertification.eu](http://www.koshercertification.eu)