

## CERTIFICATE

The HACCP Management System of



## Perutnina Ptuj S d.o.o. Srbac Povelič b.b. 78420 Srbac Bosnia-Herzegovina

has been assessed and complies with the requirements of

## **TÜV MS Standard HACCP**

Certification scheme for HACCP Management Systems which implements requirements of Codex Alimentarius: Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its implementation and General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4 - 2003).

This certificate is applicable for:

Production of fresh, frozen, spiced marinated and shaped poultry meat.

This certificate is provided on the base of the TÜV MS Standard HACCP. The certification system consists of a minimum annual audit of the HACCP management system and a minimum annual site inspection.

The certificate is valid from 2021-06-04 until 2024-06-03.

Certificate Registration No.: 12 500 43465 TMS.

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Head of Certification Body Munich, 2021-05-26



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