ZERTIFIKAT ◆ CERTIFICATE ◆ 認證證書 ◆ СЕРТИФИКАТ ◆ CERTIFICADO ◆ CERTIFICAT

TÜV SÜD Management Service

CERTIFICATE

The HACCP Management System
of

DIJAMANT AD
Temišvarski drum 14
23000 Zrenjanin
Serbia

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 edible vegetable oils and fats and related products, margarine and other fatty spreads, mayonnaise and mayonnaise related products, auxiliary matter for bakery.

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 **2016-10-30** until **2019-10-29**.

Certificate Registration No.: **12 500 41770 TMS**.

Product Compliance Management
Munich, 2016-10-17

HACCP TÜV SÜD TÜV MS Standard

MS01-07/10

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