



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, by products: sunflower and soya bean meal and fatty acids (animal feed).**

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 **2019-10-30** until **2022-10-29**.

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

Product Compliance Management  
Munich, 2019-10-15



CERTIFICAT

CERTIFICADO

СЕРТИФИКАТ

認證證書

CERTIFICATE

ZERTIFIKAT