

C E R T I F I C A T E

HACCP (Hazard Analysis Critical Control Points)
Management system as per Codex Alimentarius Commission
Recommended International Code of Practice -
General principles of Food Hygiene CAC/RCP 1-1969, rev. 4 (2003)

In accordance with TÜV NORD Adriatic procedures, it is hereby certified that

DIJAMANT DOO
Svetozara Miletića 198
23300 Kikinda
Republic of Serbia

applies a HACCP-System in line with the above guideline for the following scope

Production and trade of mill products (flour, semolina), pasta and animal feed

Certificate Registration No. 44 122 22430201
Audit Report No. 12222028

Valid from 2023-04-03
Valid until 2026-04-02
Initial certification 2023



Certification Body
at TÜV NORD Adriatic

Belgrade, 2023-04-03

