

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

Temišvarski drum 14

23000 Zrenjanin

Republic of Serbia



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

Design, production, storage and sales of crude and edible refined vegetable oils, edible refined vegetable fats, vegetable ghee, fat spreads (margarine, cream margarine, half-fat margarine and blended spreads), mayonnaise and similar products, auxiliary matter for bakery industry, sunflower and soyabean meal, fatty acids (animal feed)

Certificate Registration No. 44 122 22430202

Audit Report No. 12222029

Valid from 2023-04-03

Valid until 2026-04-02

Initial certification 2023



Certification Body
at TÜV NORD Adriatic

Belgrade, 2023-04-03

