

CERTIFICATE

for Management System
according to standard
HACCP and Codex Alimentarius

The organization

SERAIKI ZIMI PRODUNESI NOVA TERIORI PER NOVA TERIORI PER

has established and operates a Management System which complies with the requirements of the standard, for the following scope

PRODUCTION OF HOMEMADE PHYLLO DOUGH (PHYLLO PASTRY, PIES)

All standard's requirements are satisfied, as documented to relative Audit Report.

This Certification was conducted in accordance with the NOVA CERTIFICATION auditing and certification procedures and Certification Regulation and is subject to surveillance audits.

The principles according to which this certificate granted, does not substituted the obligation of the organization to apply the relative legislation.

Certification Number: 035211Q

Date of Issue: 10/03/2022 Initial Certification: 16/03/2021 Valid until: 15/03/2023



For and on behalf of NOVA CERTIFICATION

AIKATERINH THEODORAKOV Deputy Certification Officer CERTIFICATION

2312316682

This certification is governed by the provisions of the current MANAGEMENT SYSTEMS CERTIFICATION REGULATION (KAN 02). This Certificate remains the property of NOVA CERTIFICATION and shall be returned immediately upon request. This certificate may be reproduced only in a complete form. Certificate data can be validated at our website (www.novacert.com).

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