

CERTIFICATE

Management System as per

Food Safety System Certification 22000

Certification scheme for food safety management systems including ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements.

This certificate is provided on the base of the FSSC 22000 certification scheme, Version 5, published May 2019.

The certification of the food safety management system consists of a minimum annual audit and a minimum annual verification of the PRP elements as defined in the scheme and the ISO/TS 22002-1:2009.

In accordance with TÜV CYPRUS (TÜV NORD) LTD procedures, it is hereby certified that

NEOPLANTA D.O.O.

90 Primorska str.

21000, Novi Sad, Serbia



Food Chain Categories:

CI – Processing of Perishable Animal Products

CIII - Processing of perishable animal and plant products(mixed products)

applies a Management System in line with the above standard for the following scope

Production, slicing and packaging of thermal processed and fermented meat products packed in vacuum or MAP. Production and packing of sterilized meat products with or without vegetables in cans or in aluminium trays or in plastic trays. Production of sterilized fish products and vegetable meals in aluminium or plastic trays.

Certificate Registration Number: FSSC4990442001

Audit Report Number: FSSC.0038/2020

Valid Until: 2023-12-20

Valid From: 2020-12-21



TÜV CYPRUS (TÜV NORD) LTD
Certification Body

Certification Decision Date: 2020-12-21

Lefkosia, 2020-12-21

TÜV CYPRUS (TÜV NORD) LTD, 2, Papaflessa Street, Latsia, 2235, Nicosia, Cyprus / www.tuv-nord.com/cy



MS Certification
Certificate No. 963

