

CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 5.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (Version 5.1).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

APSI PINDOS

Rodotopi

455 00 Ioannina

Greece

COID: GRC-1-9230-149042

operates a management system in accordance with the requirements of FSSC 22000 (Version 5.1) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

Slaughtering, Cutting and Packaging of Whole Carcasses of Poultry and Poultry Parts in Cartons or In Trays, Frozen Whole Carcasses in Plastic Bags and Cut Pieces in MAP.

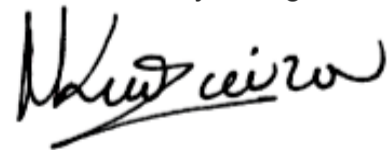
Food Chain Subcategory

CI - Processing of Perishable Animal Products

Certificate Registration No.44 295 23370210

Audit Report No. GR-5309/2024

Authorized by: Margarita Kyriotou



Position of signatory: QM - Manager
Certification Body at TÜV NORD CERT GmbH

Valid from 2024-04-12

Valid until 2027-04-11

Initial certification 2024-04-12

Date of certification decision 2024-04-12

Date of issue: Athens, 2024-04-12

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

TÜV NORD CERT GmbH

Am TÜV 1

45307 Essen

www.tuev-nord-cert.com

