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

KONSERVINVEST OOD
Pravoslaven
Parvomai Municipality
4287 Plovdiv
Bulgaria
COID: BGR-1-9230-153421

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

Production (Roasting, Freezing, Hot Filling, Sterilization) of Vegetables, Vegetable Sauces and Ready - to - Eat Vegetable Dishes in Glass Jars. Production (Cooking, Sterilization) of Red and White Meat and Duck Liver Products in Metal Tins or Glass Jars. Production (Defrosting, Mixing, Sterilization) of Ready - to - Eat Vegetable - Meat from Red and White Meat in Metal Tins.

Food Chain Subcategory

CI - Processing of Perishable Animal Products
CIV - Processing of Ambient Stable Products

Certificate Registration No.44 295 23370232
Audit Report No. GR-4684/2023
Authorized by: Margarita Kypriotou

Valid from 2024-02-29
Valid until 2027-02-28
Initial certification 2024-02-29

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

Date of certification decision 2024-02-29
Date of issue: Athens, 2024-02-29

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

DAkkS Deutsche Akkreditierungsstelle D-ZM-12007-01-00

FSSC 22000