



Sava

CERTIFICATE

The HACCP Management System
of



Perutnina Ptuj - Pipo d.o.o.
Rudolfa Steinera 7, 40000 Čakovec
Croatia

has been assessed and complies with the requirements of

TÜV SÜD Sava Standard HACCP

Certification scheme for HACCP Management Systems which
implements requirements of Codex Alimentarius:
Hazard Analysis and Critical Control Point (HACCP) System
and Guidelines for its implementation and
General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4 - 2003).

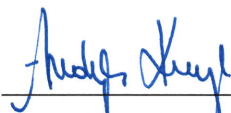
**Production and processing of chicken meat from the process of primary
production to the butchering, the processing,
storage, sales of chicken meat products**

This certificate is provided on the base of the
TÜV SÜD Sava Standard HACCP.

The certification system consists of a minimum annual audit of the
HACCP management system and a minimum annual site inspection.

The certificate is valid in conjunction
with the main certificate from **2021-05-11** until **2024-05-10**.

Certificate Registration No.: 002/06


Vodja certifikiranja Andreja Kranjc
Ljubljana, 11.05.2021

Stran 1 od 1

CERTIFICAT



CERTIFICADO



СЕРТИФИКАТ



認證證書



CERTIFICATE



ZERTIFIKAT