



CERTIFICATE

Q-CERT

QMSCERT, an accredited provider of third-party system certification
attests that:

TROFOTECHNIKI S.A.

INDUSTRIAL AREA OF SINDOS, GR- 57022, THESSALONIKI, GREECE

with a scope of:

Production of Non-dairy Cheese Alternatives based on Vegetable Fats and Packaging in Flexible Packaging Materials and Plastic Containers, in Vacuum and MAP, Production of Natural Cheese Flavorings (EMC) Packaged in Plastic Containers. Production (Mixing of Ingredients) of Paste Broths Packaged in Plastic Containers. Production (Mixing of Dried Ingredients) of Dehydrated Mixes for Soups, Sauces, Gels, Mousse Creams etc., Packaged in Plastic and Laminated Pouches. Production and Packing of Sauces in Glass Containers

has established a
FOOD SAFETY MANAGEMENT SYSTEM
that is in conformance with the requirements of the International Standard

EN ISO 22000:2018

March 25, 2024

Certification Period Ending

March 26, 2021

Initial Certification Date

March 26, 2021

Certification Date

Category: CII, CIV

For the QMSCERT Board

This certification is subject to Annual Surveillance Audits. The certification is valid (for three years) only if it is followed by the annual surveillance audits approval.

For information concerning the validity of the certificate, you can visit the site www.qmscert.com



Certificate No: 260321-2

MS Certification
Cert. No. 110