



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
Exclusions apply.*

has been assessed and complies with the requirements of

Food Safety System Certification (FSSC) 22000

**CERTIFICATION SCHEME FOR FOOD SAFETY SYSTEMS INCLUDING ISO 22000:2018,
ISO/TS 22002-1:2009 & ADDITIONAL FSSC 22000 (VERSION 5) REQUIREMENTS**

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.

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com

April 8th, 2024

Valid until

April 9th, 2021

Initial Certification Date

April 9th, 2021

Issue Date

Food Chain Category:
CII, CIV

For the QMSCERT Board



Certification Decision Date: 09/04/2021

Certificate No: 090421-3



MS Certification
Cert. No. 110