TÜV NORD

C E R T I F I C A T E

HACCP (Hazard Analysis Critical Control Points)
Management system as per Codex Alimentarius Commission
**Recommended International Code of Practice - General principles of
Food Hygiene CAC/RCP 1-1969, rev. 4 (2003)**

In accordance with TÜV NORD CERT procedures, it is hereby certified that

**MLIN MAJIĆ d.o.o.
Titova bb
76290 Odžak
Bosnia and Herzegovina**

applies a HACCP-System in line with the above guideline for the following scope

Production of milling products

Certificate Registration No. 44 112 126794
Audit Report No. 11215084

Leo Č

Certification Body
at TÜV NORD CERT GmbH

Valid from 2015-12-20
Valid until 2018-12-19
Initial certification 2012

Zagreb, 2015-12-20

This certification was conducted in accordance with the TÜV NORD CERT auditing and certification procedures and is subject to regular surveillance audits.

TÜV NORD CERT GmbH   Langemarckstraße 20   45141 Essen   www.tuev-nord-cert.com

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Akkreditierungsstelle
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