

Certificate

HACCP

The Board of Directors of ISACert East Europe, declares that the HACCP-system of

SZTR "Đurđević"
Industrijska zona bb
22414 Subotiče
SERBIA

has been evaluated and approved according the HACCP certification scheme determined by the National Board of Experts-HACCP of The Netherlands concerning

**the Requirements for a Codex Alimentarius
Rev.4, 2003**


This certificate applies to:

Slaughterhouse and production of fresh and frozen pork, beef, sheep and equine meat, cutting and deboning. Production of smoked, minced shaped meat, pasteurized sausages, bacon, greaves, canned meat products. Packaging in bulk, vacuum and MAP.

The assessment and certification have been carried out according the ISACert Certification Regulations.

Certificate No.	HACCP - IS 114 – A2
Certificate Issue Date	23.05.2014.
Certificate Expiry Date	22.05.2016.
Surveillance Audit Due Date	04.04.2015

For ISACert East Europe



Veljko Eror
Business manager

*The certificate remains
the property of ISACert Serbia Ltd,
Dimitrija Tucovica 10/8, Subotica*

ISA  **CERT**

For Verification of validity, call:
+381 24 55 77 55