



CERTIFICATE

The Certification Body

TMS CEE doo

confirms that



Ribella Foods doo

Cara Lazara bb

21234 Bački Jarak

Serbia

has established and applies
HACCP system

according to CAC/RCP 1-1969, Rev. 4-2003 Recommended by international rules of good hygiene practice - General principles of food hygiene, which include system of hazard analysis and critical control point (HACCP).

Scope of application:

Production (precooking, freezing, cutting, mixing and filling) of pasteurized hummus with different tastes and pasteurized cream of chickpeas and hazelnuts with different taste packed in plastic cups.

The certificate is valid from **2022-03-20** until **2023-03-19**

Certificate Registration No. **S 500 00434**

Belgrade, 2022-03-20