

CERTIFICATE

The HACCP Management System of



Pomona Company Ltd. Sp. z o.o. ul. Limanowskiego 49A 96-300 Żyrardów Poland

has been assessed and complies with the requirements of

TÜV MS Standard HACCP

Certification scheme for HACCP Management Systems which implements requirements of Codex Alimentarius: Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its implementation and General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 4 - 2003).

This certificate is applicable for:

Production and sale of absorbing pads and natural gas absorbers intended for direct contact with food. Confectioning of dried, powdery foods and dry and powdery food and drink ingredients.

This certificate is provided on the base of the TÜV MS Standard HACCP. The certification system consists of a minimum annual audit of the HACCP management system and a minimum annual site inspection.

The certificate is valid from **2022-03-05** until **2025-03-04**. Certificate Registration No.: **12 500 45632 TMS**.

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Head of Certification Body Munich, 2022-03-02



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