



CERTIFICATE

The Certification Body

TMS CEE doo

confirms that



DTD Ribarstvo doo, Fabrika hrane
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 of pasteurized humus with different tastes.
Production of pasteurized fish and chicken spread.
Slaughtering, cutting and cooling of fresh fish, salting, smoking and freezing of fish products, glazing and packaging of frozen fish, pasteurization of fish sausages and sterilization of fish products.

The certificate is valid from **2018-07-16** until **2021-07-15**

Certificate Registration No. **S 500 00308**


Belgrade, 2018-07-16