

CERTIFICATE

The logo for TÜV NORD, featuring the text "TUV NORD" in a bold, blue, sans-serif font. A blue arc is positioned above the text, starting from the right and curving towards the left.

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

N.P.P. AMO
Industrial Zone, p.n.
32000 Klinë
Kosovë



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

Production of confectionary products.

Certificate Registration No. 44 112 111343
Audit Report No. 3594 0476

Valid until 2017-06-14
Initial certification 2011


Certification Body
at TÜV NORD CERT GmbH

Plovdiv, 2014-06-15

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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