

CERTIFICATE

The HACCP Management System of



Heinrich Klenk GmbH & Co. KG An der hohen Strasse 2 97520 Röthlein Germany

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 (CXC 1-1969, Rev. 2020).

This certificate is applicable for:

Production of Coarse and Fine cut dried plant materials for the use in food industry.

Germ reduction of dried plant materials, meantime storing of bulkware.

Mixing of food teas. Production of granules.

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 2022-09-30 until 2025-09-29.

Certificate Registration No.: 12 500 52751/03 TMS

Head of Certification Body Munich, 2022-09-09

