

## **CERTIFICATE**

The HACCP Management System of



Heinrich Klenk GmbH & Co. KG Moritz-Fischer Strasse 14 97525 Schwebheim 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:

Downloading of incoming raw materials, sampling and storing, pest control of dried plant materials (Herbs/Roots/Seeds/Flowers/Barks) for the use in food industry.

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 52751/02 TMS

Head of Certification Body Munich, 2022-09-09

