

CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 6)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (Version 6).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

AGRICULTURAL DAIRY COOPERATIVE OF KALAVRITA

K. Fassou Str. & Agias Lavras Str.

250 01 Kalavryta

Greece

COID code: GRC-1-9230-723659

operates a management system in accordance with the requirements of FSSC 22000 (Version 6) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope Statement

Production (Pasteurization, Fermentation, Salting) and Packing of Feta Cheese, White Cheese, White Goat Cheese in Brine in Wooden Barrels and Tins.

Exclusion: Anthotyro, Myzithra Cheese

Food Chain Subcategory

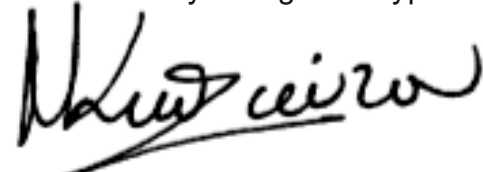
CI - Processing of Perishable Animal Products

This audit included the following off-site activities at

Agios Georgios, Skepastou, 250 01 Kalavryta, Greece: Storage of Feta Cheese and White Goat Cheese in Brine.

Date of the last unannounced audit*: N/A
Certificate Registration No. 44 295 130971
Audit Report No. GR-3388/2024
Authorized by: Margarita Kypriotou

Valid from 2024-09-11
Valid until 2026-08-24
Initial certification: 2023-08-25



Position of signatory: Certification Scheme Manager Food / Feed
Certification Body at TÜV NORD CERT GmbH

Date of certification decision 2024-09-11
Date of issue: Athens, 2024-09-11

*At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.
The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com

TÜV NORD CERT GmbH

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www.tuev-nord-cert.com

