



SERTİFİKA / CERTIFICATE



The Food Safety Management System of ÖZSOY UNLU MAMÜLLER GIDA SAN. ve TİC. A.Ş.

Address: Karadeniz Mah. Şehit Filiz Okandan Cad. No:14 Süleymanpaşa Tekirdağ Türkiye
Scope: Meat chopping and production of minced meat, production of mille-feuille, baked-frozen-pasteurised Turkish ravioli, noodle, couscous, frozen kinds of tuck, filo pastry , pizza and lahmacun

Certificate No: NİS K 1174-02

Category: CI-CIII

Date Of Initial Certification And Place: ANKARA-13.01.2017

Date Of The Certification Decision: 03.03.2021

Issue Date: 03.03.2021

has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000

FSSC 22000

*Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO 22002-1:2009 and additional FSSC 22000 requirements (version 5).*

1. Surveillance Audit Visa: 22.01.2022
2. Surveillance Audit Visa: Recertification audit will be performed

If certification conditions of NISSERT and requirements of this standard are obeyed; this certificate is valid until 10.02.2023

İlhan Koçhisarlı
Authorized By

İlhan KOÇHİSARLI/ Chairman of Management Board

Validity of this certificate can be verified by phone or e-mail address which are stated below or in the FSSC 22000 database of certified organisations available on www.fssc22000.com. When surveillance audits are done, stamp is taped on relevant space and signed. Certificates which aren't stamped and signed after the date of surveillance audit are invalid.



TÜRKAK BDS NO
YS-AB6B-BC8E

AB-0009-YS

Address: Gimat 3. Blok No:29 PK 06370 Ankara – Türkiye

Tell: +90-312-397 60 09 Fax: +90-312-397 00 58 E-mail: nissert@nissert.com

