CERTIFICATE



for implementation a procedure according to HACCP complied to Codex Alimentarius Commission

Recommended International Codex of Practice – General principles of Food Hygiene CAC/RCP 1-1969, Rev. 4 (2003), as well as the Regulation (EG) No 852/2004 on the hygiene of foodstuffs

Proof of the company's internal implementation of a HACCP system according to HACCP Codex Alimentarius has been furnished and is certified according to TÜV Thüringen Standard 3330/112/19 for the company



Dagema eG
Siemensring 20
47877 Willich / Germany

Scope

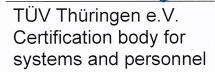
Food wholesaler as well as butcher's and catering equipment as well as grinding and mixing of spice

Certificate Registration No.: TIC 15 112 17506

Valid until: 2026-04-03
Valid from: 2023-04-04

Audit Report No.: 3330 2N62 J0

This certification was conducted in accordance with the TIC auditing and certification procedures and is subject to regular surveillance audits.





Jena, 2023-03-11



Original certificates are branded with a hologram