



Management Service

CERTIFICATE

Certificate Registration No.: **12 500 51226/02 TMS** / Order No.: **707054430**

The HACCP Management System of the organization



Henry Lamotte Food GmbH

Auf dem Dreieck 3
28197 Bremen
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:

Trade in preserved, dehydrated and deep frozen products: fruits, vegetables, mushrooms, fish, spices, sauces, pulses, herbs, cereals and noodles.

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 **2024-03-26** until **2025-03-25**.

Fred Wenke
Head of Certification Body
Munich, 2024-02-27

