

Certificate RU19/818419020

The Food Safety Management System of

LLC "Zelenye linii"

SGS

COID: RUS-1-0587-044705

143405, Russia, Moscow region, Krasnogorsk, Ilyinsky deadlock, 6, ITK 35, room. 60

has been assessed and determined to comply with the requirements of

Food Safety System Certification FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirements (version 6).

This certificate is applicable for the scope of

The Scope of Registration appears on page 2 of this certificate

Food Category: CIV - Processing of ambient stable products, K - Chemical and bio-chemical

This certificate is valid from 26 December 2024 until 25 December 2027 and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 13 December 2024

Issue Date: 17 December 2024

Issue 4. Certified since 26 December 2012

Date of the last unannounced audit: 19 December 2023

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.

L. Moran

Authorised by

Liz Moran

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The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc.com.



FSSC 22000



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Food Safety System Certification FSSC 22000

Issue 4

Processes of manufacturing (including mixing, packaging) the following products for further use in the food industry:

- confectionery semi-finished products (chocolate and semi-finished products made from it; glazes; masses; sugar confectionery; fatty fillings);
- milk processing products, products containing dairy components (dry milk, fermented milk, milk-containing, dairy-composite products and concentrates; milk-based products and mixtures; sauces);
- food ingredients and concentrates (dry and liquid) (plant-based and animal-based mixtures, including functional ones; complex food mixtures and additives; mixtures for the preparation of bakery and flour confectionery products; beverage mixtures; sweeteners; coloring agents; flavor bases, flavorings; emulsifiers; stabilizers; enzyme preparations and additives with them)

Processes of manufacturing (including sterilization, freeze drying, mixing, packaging, freezing) concentrated bacterial cultures (starter, protective, probiotic) and products of their vital activity (functional metabolites containing compositions of organic acids, peptides, polysaccharides naturally produced by starter cultures)



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