

# CERTIFICATE

## Management system as per 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 (EC) No 852/2004 on the hygiene of foodstuffs  
Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin

In accordance with TÜV NORD CERT procedures, it is hereby certified that

**NETALIA FROZEN FOODS LTD**  
**9, Kastalias Kamares**  
**6040 Larnaca**  
**Cyprus**

applies a HACCP-System in line with the above recommendations for the following  
scope

**Production and Distribution of Frozen Meat Products  
and Ravioli.**  
**Repacking and Trading of Frozen Meat and Dough Products  
and Pizza.**

Certificate Registration No. 44112094862  
Audit Report No. GR-2548/2012

Valid until 2015-04-23

Certification Body  
at TÜV NORD CERT GmbH

Athens, 2012-04-24

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

TÜV NORD CERT GmbH Langemarckstrasse 20 45141 Essen [www.tuev-nord-cert.com](http://www.tuev-nord-cert.com)