

CERTIFICATE



We hereby confirm that

Ms. Stanka Turk

is an approved auditor for

IFS Food Standard version 6, January 2012

She is allowed to conduct IFS Food version 6 audits on behalf of **Quality Austria Trainings-, Zertifizierungs- und Begutachtungs GmbH** in the below listed scopes.

This certification is valid until **31.12.2016**.

Admission for the following product scopes*:

1. Red and white meat, poultry and meat products
2. Fish and fish products
4. Dairy products
5. Fruit and vegetables
6. Grain products, cereals, industrial bakery and pastry, confectionary, snacks
7. Combined Products
10. Dry goods, other ingredients and supplements

Technology Scopes: **A, B, C, D, E, F ****

* *The certification body is responsible for the assignment of a qualified auditor whose competences correspond to the audit scope.*

** *Please note the key on page 2.*

Native language/ main professional languages:
Slovenian/ English, Serbo-Croatian

Berlin, June 2014

A handwritten signature in black ink, appearing to read 'Stephan Tromp', with a horizontal line above it.

Stephan Tromp
IFS Managing Director

IFS Management GmbH
Am Weidendamm 1 A
D-10117 Berlin
Phone: +49 (0)30 72 62 50 74
Fax: +49 (0)30 72 62 50 79

Email: info@ifs-certification.com | www.ifs-certification.com

Key for technology scopes

- A:** *Sterilisation (in final packaging) with the purpose to destroy pathogens: Sterilised (e.g. autoclaved) products in final packaging*
- B:** *Pasteurisation with the purpose to reduce food safety hazards (and UHT process)*
- C:** *Processed products: Treatment with purpose to modify product and/or extend the shelf life and/or reduce food safety hazards by preservation techniques and other processing techniques Note – exception: Irradiation is attributed to this category although aimed at the destruction of microorganisms*
- D:** *Systems, treatments to maintain product integrity and or safety: Treatment with purpose to maintain the quality and/or integrity of the products including treatments to remove contamination and/or prevent contamination*
- E:** *Systems, treatments to prevent product contamination: Processes to prevent product contamination especially microbiological contamination, by means of high hygiene control and/or specific infrastructure during handling, treatment and/or processing and/or packaging (e.g. MAP)*
- F:** *Any other manipulation, treatment, processing not being listed in A, B, C, D, E*