



# CERTIFICATE

## Q-CERT

QMSCERT, an accredited provider of third-party system certification attests that the Food Safety Management System of:

### HELLENIC GASTRONOMY PALTSIDI S.A.

11TH KM. OLD NATIONAL ROAD THESSALONIKI - KILKIS, GR- 54500,  
NEOCHOROUDA AREA, THESSALONIKI, GREECE

with a scope of:

*Production and Packing of Salads, Dessert Yogurt, Mustard, Sauces, Preserved Fish Eggs in Plastic Containers of Polypropylene and Polyethylene. Processing (heat treatment) of mollusk salads, packed in sunflower oil in polypropylene and polyethylene plastic containers. Processing and packing of smoked - marinated fish, mollusks, shellfish in plastic containers in oil. Processing and packing of pickles in polypropylene and polyethylene plastic containers.*

*has been assessed and determined to comply with the requirements of*

## Food Safety System Certification 22000

### FSSC 22000

**CERTIFICATION SCHEME FOR FOOD SAFETY MANAGEMENT SYSTEMS CONSISTING OF THE FOLLOWING ELEMENTS:**

**ISO 22000:2018, ISO/TS 22002-1:2009 & ADDITIONAL FSSC 22000 REQUIREMENTS (VERSION 5.1)**

This certification is subject to Annual Surveillance Audits. The certification is valid (for three years) only if it is followed by the annual surveillance audits approval.

The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com)

March 20, 2025

Valid until

March 21, 2022

Initial Certification Date

March 21, 2022

Issue Date

Food Chain Category: CI, CII, CIII,  
CIV

For the QMSCERT Board



Certification Decision Date: 10/06/2022

Certificate No: 210322-4 Rev.1



MS Certification  
Cert. No. 110