

CERTIFICATE

HACCP (Hazard Analysis Critical Control Points) Management system as per Codex Alimentarius Commission

Recommended International Code of Practice -General principles of Food Hygiene CAC/RCP 1-1969, rev. 4 (2003)

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

KH Boddin GmbH Kapstadtring 7 22297 Hamburg Germany



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

Trading of raw materials and additives for food and feed

Certificate Registration No. 44 112 091131 Audit Report No. 3529 5595 Valid from 2021-11-12 Valid until 2024-11-13 Initial certification 2009

Certification Body at TÜVNORD CERT GmbH

Essen, 2024-03-21

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

Validity can be verified at https://www.tuev-nord.de/de/unternehmen/zertifizierung/zertifikatsdatenbank.

TÜV NORD CERT GmbH

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