

Certificate

Management system as per

Food Safety System Certification 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009, and additional FSSC 22000 requirements (Version 6).

The Certification Body TÜV CYPRUS LTD hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

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21000, Novi Sad
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COID Code: **SRB-1-2544-581948**

operates a management system in accordance with the requirements of FSSC 22000 (Version 6) and will be assessed for conformity within the 3-year term of validity of the certificate.

Scope

Production, Slicing and Packaging of Thermal Processed and Fermented Meat Products Packed in Vacuum or MAP. Production and Packing of Sterilized Meat Products with or Without Vegetables in Cans or in Aluminium Trays or in Plastic Trays. Production of Sterilized Fish Products and Vegetable Meals in Aluminium or Plastic Trays.

Food Chain Categories:

CI – Processing of Perishable Animal Products

CIII – Processing of Perishable Animal and Plant Products (Mixed Products)

CIV – Processing of Ambient Stable Products

Last Unannounced Audit:

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.

21-22 October 2025

Certificate Registration No. FSSC4990442001

Audit Report No. FSSC.0038/2025

Valid From: 2023-12-21

Valid Until: 2026-12-20

Initial Certification: 2020-12-21

Re-issuing Date: 2025-12-17

Certification Decision Date: 2025-12-17

Nicosia, 17.12.2025

Certification Body TÜV CYPRUS LTD



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

TÜV CYPRUS LTD
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MS Certification
Certificate No. 963



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