

CERTIFICATE

Certificate Registration No.: 12 500 51226/01 TMS / Order No.: 707054430

The HACCP Management System of the organization



Henry Lamotte Oils GmbH Merkurstr. 47 28197 Bremen Germany

has been assessed and complies with the requirements of

TÜV MS Standard HACCP

Certification scheme for HACCP Management Systems which implements requirements of Codex Alimentarius: Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its implementation and General Principles of Food Hygiene (CXC 1-1969, Rev. 2020).

This certificate is applicable for:

Mixing and filling of oils, fats and waxes.

Production of oil-based macerates.

Filling of the products in glass bottles, cans, canisters,
bag in box, metal barrels, IBC containers, returnable containers and rail tankers.

This certificate is provided on the base of the TÜV MS Standard HACCP. The certification system consists of a minimum annual audit of the HACCP management system and a minimum annual site inspection.

The certificate is valid from 2023-12-28 until 2025-03-20.

Prd Del

Fred Wenke Head of Certification Body Munich, 2023-12-28

