



Management Service

CERTIFICATE

The HACCP Management System
of



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 (CAC/RCP 1-1969, Rev. 4 - 2003).

This certificate is applicable for:

**Production of oils, fats, oleoresins and maserates on an oil basis.
Filling of carnauba wax and soy sauce. Filling of the products in glass bottles, cans, canisters, metal barrels, IBC containers, returnable containers and rail tankers. Beside own production, company has outsourced processes and/or products.**

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 **2021-03-21** until **2022-03-20**.

Certificate Registration No.: **12 500 51226/01 TMS**.

Head of Certification Body
Munich, 2021-01-28



CERTIFICAT

CERTIFICADO

СЕРТИФИКАТ

認證證書

CERTIFICATE

ZERTIFIKAT