

Certificate



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

Recommended International Code of Practice -General principles of Food Hygiene CXC 1-1969 Revision 2020

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

Palatia Malz GmbH Industriestraße 1 55578 Wallertheim Germany



Category
C: Food Manufacturing
CIV: Processing of ambient stable products

Scope

Production of base malts and specialty malts for the brewing and foodstuff industry, raw materials procurement, development and distribution of base malts and specialty malts for the brewing and foodstuff industry.

Certificate Registration No. 44 112 232155-002 Audit Report No. 3536 3436 Valid from 2024-07-08 Valid until 2027-07-07 Initial certification 2024

Essen, 2024-08-06

Certification Bodylat TÜV NORD CERT GmbH

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

TÜV NORD CERT GmbH Am TÜV 1, 45307 Essen www.tuev-nord-cert.com



