

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

Palatia Malz GmbH
Schleißbacher Mühle
67757 Kreimbach-Kaulbach
Germany

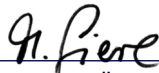
Category
C: Food Manufacturing
CIV: Processing of ambient stable products

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 232155-001
Audit Report No. 3536 3435

Valid from 2024-07-08
Valid until 2027-07-07
Initial certification 2024

Essen, 2024-07-08



Certification Body at 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.

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