

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, PAS 221:2013 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

PARADISIOTIS LTD
2 Spyrou Kyprianou Str.
C' Limassol Industrial Area, Ypsonas
4193, Limassol, Cyprus



COID Code: **CYP-1-2544-327899**

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

Cutting, Boning, Chilling, Freezing and Quick-Freezing of Fresh and Frozen Poultry and Red Meat packaged with or without MAP, in Plastic Bags and Trays. Production of Frozen and Chilled Minced Meat, Ready to Eat Meat Preparations and Meat Products packaged with or without MAP, in Plastic Bags and Trays. Wholesale of Animal Origin Products under Cooling and Freezing Conditions.

Food Chain Categories:

CI – Processing of Perishable Animal Products
FI – Retail / Wholesale

Last Unannounced Audit:

23-24 April 2024

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification and within each three (3) year thereafter.

Certificate Registration No. FSSC4562301701
Audit Report No. FSSC.0001/2024

Valid From: 2023-07-19
Valid Until: 2026-07-18
Initial Certification: 2014-12-17

Re-issuing Date: 2024-06-17
Certification Decision Date: 2024-06-17

Nicosia, 17.06.2024

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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