

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, 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

PRIME SNECK LTD

**15 Berehivska – Bichna Str., 89600, Mukachevo District
Zakarpattia Oblast
Ukraine**

COID Code: **UKR-1-5207-886257**

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

Production of Dried Cheese Snacks Packaged in Doypack Bags.

Food Chain Category:

CIV – Processing of Ambient Stable Products

Last Unannounced Audit:

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

N/A

Certificate Registration No. FSSC49254372501
Audit Report No. FSSC.0147/2025

Valid From: 2024-03-08
Valid Until: 2027-03-07
Initial Certification: 2025-06-17

Certification Decision Date: 2025-06-17

Nicosia, 17.06.2025

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.

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MS Certification
Certificate No. 963



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