



CERTIFICATE

Q-CERT

QMSCERT, an accredited provider of third-party system certification
attests that:

SC AVA STAR SRL

SITE 1 - STRADA 1 MAI, NR.72, C37, C.P. 705200, LOC. PASCANI, JUD. IASI, ROMANIA

SITE 2 – ROSCANI, LOC.LITENI, DJ 208C, C.P. 727337, JUD.SUCEAVA, ROMANIA

with a scope of:

Site 1 - Production of edible lard of animal origin, delivered in bulk, in polyethylene film and in polypropylene casseroles. Production of edible animal jumaras, packed in polyethylene film or polypropylene casseroles.

Site 2 - Processing, storage and distribution of carcasses (fresh). Processing (boning; cutting; packing) and storage of parts of beef, pork and sheep (fresh and frozen) packed in HDPE plastic bags, in plastic boxes, plastic, in plastic trays coated with foils or vacuum-packed in PE film. Production and packaging of meat products (sausages and burgers) in plastic trays coated with PE film. Cutting edible animal fats, packed in HDPE plastic bags, in plastic boxes.

has established a
FOOD SAFETY MANAGEMENT SYSTEM
that is in conformance with the requirements of the International Standard

EN ISO 22000:2018

October 02, 2027
Certification Period Ending

October 03, 2024
Certification Date

Category: CI

October 03, 2018
Initial Certification Date

For the QMSCERT Board

This certification is subject to Annual Surveillance Audits. The certification is valid (for three years) only if it is followed by the annual surveillance audits approval.

For information concerning the validity of the certificate, you can visit the site www.qmscert.com



Certificate No: 031018-6



MS Certification
Cert. No. 110