



CERTIFICATE Q-CERT



QMSCERT, an accredited provider of third-party system certification
attests that the Food Safety Management System of:

ANADOLU ETAP PENKON GIDA VE İÇECEK ÜRÜNLERİ SANAYİ TİCARET A.Ş. – ISPARTA SITE

COID CODE: TUR-1-3781-104117

BARADIZ MAH. SULEYMAN DEMIREL ORGANIZE SANAYİ BOLGESİ 101, CAD. NO: 14, GUNEYKENT
BELDE BELEDİYESİ GONEN/ ISPARTA, TÜRKİYE

Scope: *“Production of fruit and vegetable juice concentrate, fruit and vegetable juice, fruit and vegetable pure and pure concentrate and natural condensed flavored water from fruits and vegetables in aseptic and non-aseptic bags in metal/plastic drums, ibc tanks, tanker, plastic box.”*

Food chain subcategories: **CII, CIV**

has been assessed and determined to comply with the requirements of

FSSC 22000

CERTIFICATION SCHEME FOR FOOD SAFETY MANAGEMENT SYSTEMS

CONSISTING OF THE FOLLOWING ELEMENTS:

ISO 22000:2018, ISO/TS 22002-1:2009 & ADDITIONAL FSSC 22000 REQUIREMENTS (VERSION 6)

Valid Until: 27/01/2027

Initial Certification Date: 28/01/2018

Certification Decision Date: 06/11/2024

Re-Issue Date: 06/11/2024

Date of the last unannounced audit*:
18-19/11/2022

Certificate Number: 171019-2 Rev.1



For the QMSCERT Board



QMSCERT VLASIOU GAVRIELIDI Str. 28 – GR 546 55 – THESSALONIKI – HELLAS

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.

*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.
The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc.com