

# CERTIFICATE

Management system as per

## Food Safety System Certification 22000 FSSC 22000 (Version 6)

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 NORD CERT GmbH hereby confirms as a result  
assessment and certification decision according to ISO/IEC 17021-1:2015, th

**KRIVEK S.A.**  
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**Hellas**  
**COID code: GRC-1-9230-502058**



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 Statement

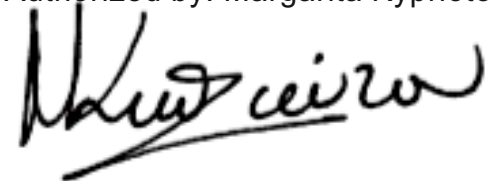
**Processing and Packing of Raw & Frozen Meat, Poultry, Meat Products and Meat Preparations in Vacuum, MAP or PE Bags. Processing and Packing of Frozen Plant Based Products in Skin Pack.**

### Food Chain Subcategory

**CI- Processing of Perishable Animal Products**  
**CII- Processing of Perishable Plant - Based Products**

Date of the last unannounced audit\*: 2022-12-12 and 2022-12-13  
Certificate Registration No. 44 295 121426  
Audit Report No. GR-3342/2024  
Authorized by: Margarita Kypriotou

End of Validity of Previous Certificate: 2025-01-07  
Valid from 2025-02-14  
Valid until 2028-01-07  
Initial certification: 2019-01-08



Position of signatory: QM - Manager  
Certification Body at TÜV NORD CERT GmbH

Date of certification decision 2025-02-14  
Date of issue: Athens, 2025-02-14

\*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](http://www.fssc.com)

TÜV NORD CERT GmbH

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[www.tuev-nord-cert.com](http://www.tuev-nord-cert.com)

