

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 of the audit,
assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

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COID code: GRC-1-9230-635876



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

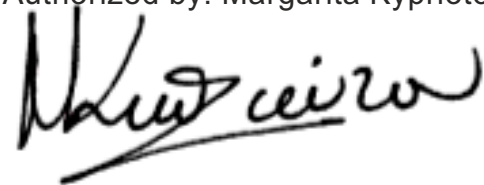
**Processing (Cutting, Degutting, Filleting, Freezing and Repacking) and Packaging
of Raw Chilled and Frozen Fish, Bivalves, Molluscs and Cephalopods in Vacuum / PE
Bags and MAP.**

Food Chain Subcategory

CI - Processing of Perishable Animal Products

Date of the last unannounced audit*: N/A
Certificate Registration No. 44 295 24370013
Audit Report No. GR-5345/2025
Authorized by: Margarita Kyriotou

Valid from 2025-03-28
Valid until 2027-02-13
Initial certification: 2024-02-14



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

Date of certification decision 2025-03-28
Date of issue: Athens, 2025-03-28

*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

TÜV NORD CERT GmbH Am TÜV 1 45307 Essen www.tuev-nord-cert.com

