

CERTIFICATE



Management system according to HACCP as per Codex Alimentarius Commission

Recommended International Codex of Practice – General principles of
Food Hygiene CAC/RCP 1-1969, Rev. 4 (2003), as well as the
Regulation (EG) No 852/2004 on the hygiene of foodstuffs

Proof of the company's internal implementation of a HACCP system
according to HACCP Codex Alimentarius has been furnished and is
certified according to TÜV Thüringen Standard 3330/112/19 for the
company

BUNGE

Bunge Austria GmbH
Industriegelände West 3, A-2460 Bruck / Leitha

Scope

**Manufacturing (crushing and refining) and sales of rape oil and sunflower oil
as well as rape lecithin and sunflower lecithin for the food industry**

Food Chain (Sub) Category: C - IV

Certificate Registration No.: TIC 15 112 19552/1

Valid until: 2020-12-17

Valid from: 2017-12-18

Audit Report No.: 3330 2TGY E0

This certification was conducted in accordance with the TIC auditing and certification procedures and
is subject to regular surveillance audits. The certificate is valid in conjunction with the main certificate.
The certificate is valid in conjunction with the certificate number 15 160 17083.

TÜV Thüringen e.V.
Certification body for
systems and personnel



Jena, 2019-01-31



Original certificates
are branded with a hologram.

The current validity can be demanded at our homepage www.tuev-thueringen.de.

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