



Certificate of Registration Number:

40004

Initial Certification Date:

17/11/2015

Date of Current Certification Cycle:

25/5/2023

Date of Certificate Expire:

24/5/2026

*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.

Issued by:

Q-check P.C.

Inspection - Certification

9-17, Erithrou Stavrou str.

P.C. 41221, Larissa

Greece.

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www.qcheck-cert.gr



MS Certification
Accreditation No. 725

CERTIFICATE

The Food Safety Management System of:

PROVIL S.A.

at

**Industrial area of Thessaloniki, A3 road, Sindos,
GR 57022, Thessaloniki, Greece.**



has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000

FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO22000:2018, ISO/TS22002-1:2009 & BSI/PAS 221:2013 and additional FSSC 22000 requirements (V.6).

This certificate is applicable for the scope of:

The Sieving, Blending, Mixing, of Dry Goods; the Mixing Emulsification of Oil Based Mixtures and Mayonnaise; the Mixing, Heat Treatment, Pasteurization of Sauces, Filling and Dressing; Packed in Pouches; Glass Jars and Plastic Containers (Hot or Cold Filling). The Milling of Spices and the Re-Packing of Dry & Liquid Ingredients in Pouches & Glass Jars.

Trade of Raw Materials in Ambient Conditions (Soya, Herbs, Fibers).

Food Chain Subcategory: C/ CHH, CIV, F/ FI

Audit Delivery: Full on Site

Date of the last unannounced audit*: 16/04/2025

COID: GRC-1-2123-972322

Date of Certification Decision: 21/5/2024

Issue date: 23/9/2025

Authorised by:

Athanasia Kania

Certification Manager

