CERTIFICATE

Awarded to

Bahar Hindi Entegre Sanayi Ve Ticaret Anonim Şirketi

Organize Sanayi Bölgesi 1. Kısım 8. Cadde, Döşemealtı, Antalya, Turkiye

TURKIYE

In recognition of the Organization´s

Food Safety Management System

which complies with

ISO 22000:2018

For the scope of activities described below:

Production (slaughtering, deboning, slicing, sauce) of fresh whole/piece turkey and packing into PP, PE/EVOH vacuum pack. Production (slaughtering, deboning, slicing, sauce) of fresh/frozen turkey products and packing into PE, PS, PP. Production of (cooking, slicing) of döner from turkey, chicken, beef, lamb and packing into PP, PE/EVOH vacuum pack. Production (using the sous-vide method, mixing, cooking) of salami, sausage, sujuk, ham, smoked turkey, from poultry/beef and packing into PE, PP, PET, PV. Production (mincing, shaping, freezing) of meatballs, burgers, kebabs, beyti, döner products from turkey, beef, lamb or chicken and packing into PE, PS, PP. Production (mincing, shaping, coating, cooking, freezing) of meatballs and coated meat products from turkey/chicken meat and packing into PE, PS, PP. Production (filling, precooking, sealing) of canned turkey-chicken products, packing into metal cans, and sterilization. Production of minced turkey meat and packing into PE, PS, PP.

Category	**CI**
Certificate number	***AGFO03101-ISO241011***
Date of first registered	***11.10.2023***
Issued on	***11.10.2024***
Valid until	***10.10.2025***
Recertification Date	***10.10.2026***

Authorized by
Cemal Gürkan Kara

IAS ACCREDITED Management Systems Certification Body MSCB-370

AGFO Teknik Kontrol ve Belgelendirme Hizmetleri Ltd. Şti.
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