

CERTIFICATE



for implementation a procedure according to HACCP complied to 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

dagama

Dagama eG
Siemensring 20
47877 Willich / Germany

Scope

**Food wholesaler as well as butcher's and catering equipment
as well as grinding and mixing of spice**

Certificate Registration No.: TIC 15 112 17506

Valid until: 2026-04-03
Valid from: 2023-04-04

Audit Report No.: 3330 2N62 J0

This certification was conducted in accordance with the TIC auditing and certification procedures and
is subject to regular surveillance audits.

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



Jena, 2023-03-11



Original certificates
are branded with a hologram.

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

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