

Certificate GB13/90035

The management system of

Combinatul de Panificatie din Chisinau "FRANZELUTA" S. A.

30, Sarmizegetusa Street, Chisinau, MD 2032, Republic of Moldova



has been assessed and certified as meeting the requirements of

ISO 22000:2005

For the following activities

The scope of registration appears on page 2 of this certificate.

This certificate is valid from 11 October 2016 until 11 October 2019 and remains valid subject to satisfactory surveillance audits.

Re certification audit due before 31 May 2019

Issue 2. Certified since 11 October 2013

Authorised by

SGS United Kingdom Ltd Systems & Services Certification
Rossmore Business Park Ellesmere Port Cheshire CH65 3EN UK
t +44 (0)151 350-6666 f +44 (0)151 350-6600 www.sgs.com



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Combinatul de Panificatie din Chisinau "FRANZELUTA" S. A.

ISO 22000:2005



Issue 2

Detailed scope

Manufacturing of Bakery, Pastry, Confectionary, and (flour) Pastas (bread, rolls, buns, bagels, cakes, pastries, macaroni, doughnuts, spice-cakes, biscuits, rusks, waffles) (receipt and storing of raw, auxiliary and packaging materials; preparation for production (package unwrapping, sifting, filtering, dozing, mixing of components); preparation and fermentation of leaven, dozing, preparation and fermentation of dough, devising and modelling of dough, fermentation of semi-finished product, baking, stacking and rejection; pressing, modelling, cutting, drying, stabilizing, sorting, weighing, prepacking and packing; candying, design production and adornment, preparation of semi-finished product, forms removing, finishing of semi-finished products, grinding and passing through screen, preparation and application of cream, preparation and boiling of syrup, cooling and storing, packaging, warehousing and delivery).

Proiectarea, producerea si comercializarea produselor de panificatie, tortelor, prajiturilor si pastelor fainoase. (pâine, chifle, covrigei, prăjituri, produse de patiserie, paste făinoase, gogoși, turte dulci, biscuiți, pesmeți, vafe) Receptia si depozitare materie prima, materiale auxiliare si ambalaj; pregatirea pentru productie (receptie materie prima, materiale si ambalaj, preparare pentru productie, eliberare de ambalaj, cernere, filtrare, dozare, amestecare componentelor); pregatirea si fermentarea maelei, dozarea, pregatirea si fermentarea aluatului, divizarea si modelarea aluatului, dospirea semifabricatelor, coacera, stivuire si rebutare; presare, modelare, taiere, uscare, stabilizare, sortare, cantarire, preambalare si ambalare; glazurare, oformare si ornare, pregatire semifabricat, eliberare de inele, curatire semifabricat, faramitare si trecere prin sita, pregatire crema, pregatire si fierbere sirop, depozitare si racire, ambalare, pastrare si livrare.



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