

REPUBLICA MOLDOVA

# CERTIFICAT DE CONFORMITATE

Nr. de înregistrare

OCpr-004 3S 014815 - 2025

Data emiterii:

01 august 2025

Valabil pînă la:

31 iulie 2028



**ORGANISMUL DE CERTIFICARE PRODUSE ALIMENTARE "CONSERVSTANDARD"**  
Adresa juridică: Republica Moldova, mun. Chișinău, str. București, 90  
Adresa fizică: Republica Moldova, mun. Chișinău, str. Uzinelor 11.  
GSM: 079541979; e-mail: cons\_cert@mail.ru

PRIN PREZENTUL DOCUMENT SE CONFIRMĂ FAPTUL, CĂ PRODUSELE IDENTIFICATE ASTFEL  
DENUMIRE/DESCRIERE Codul NC MD

Conserve de legume. Mazăre verde din soiuri cu bob zărcit, sterilizată

2005

Ambalaj: cutii metalice cu volumul 420 ml; borcane de sticlă cu volumul (100 + 1000) ml.  
Produs fabricat în serie.

SÎNT CONFORME CU CERINȚELE OBLIGATORII STABILITE ÎN:

"SM GOST 34112-2022. "Conserve de legume. Mazăre verde. Specificații"; Hotărârea Guvernului Republicii Moldova nr. 724 din 30.10.2024 "Regulamentul sanitar privind nivelurile maxime pentru anumiți contaminanți din produsele alimentare", p. 3.1.7, p. 3.2.7, p. 3.5.1; NFRP-2000 din 27.02.2001 "Norme fundamentale de radioprotecție. Cerințe și reguli igienice"; "GOST 30425-97 "Conserve. Metoda de determinare a sterilității industriale"; Legea nr. 279 din 15.12.2017 privind informarea consumatorului cu privire la produsele alimentare, art. 8, alin (1);  
"Reglementarea Tehnică a Uniunii Vamale TP TC 021/2011 "O bezopasnosti pitaniykh produktov" din 09.12.2011 nr. 880, anexa-nr. 2, p.2; anexa-nr. 3, p. 6; anexa nr. 4, p. 13

PRODUCĂTOR: Filiala Căușeni S.R.L. "ORHEI-VIT",  
Republica Moldova, or. Căușeni, str. Tighina, 17, tel. 060813620.

Codul țării  
MD

SOLICITANT: "ORHEI-VIT" S.R.L.;  
Republica Moldova, mun. Chișinău, str. Industrială, 40, tel: (+373 22) 835444.

Codul IDNO  
100360600

CERTIFICATUL ESTE ELIBERAT ÎN BAZA

• Raport de evaluare a procesului de producere nr. 012 din 04.07.2025, eliberat de către Organismul de certificare.  
• Buletine de analiză nr. 041, nr. 042 din 30.07.2025, eliberate de către Organismul de certificare "ConservStandard"  
• Certificat de înregistrare oficială pentru siguranța alimentelor Seria-CSA nr. CSA 0003520 din 14.07.2022, eliberat de către Agenția Națională pentru Siguranța Alimentelor r-nul Căușeni, Republica Moldova.

INFORMAȚIE SUPPLEMENTARĂ:

Schemă de certificare 1 cu evaluarea procesului de producere. Supravegherea o dată pe an.  
Data fabricării, termenul de valabilitate al produselor - imprimate pe ambalaj. Condiții de păstrare: temperatura de la plus 25°C, umiditatea relativă a aerului max 75%. Acțiunea acestui certificat se extinde asupra produselor fabricate începând din 01.08.2024.  
La expirarea termenului de valabilitate a certificatului de conformitate și necomercializarea produselor în această perioadă, acest certificat de conformitate este valabil pentru produsele respective în toată perioada de valabilitate a lor, iar produsele se consideră ca fiind semnificate.  
Întreprinderea are implementat sistemul de management al siguranței alimentelor conform ISO 22000.  
\* - document normativ emis la nivel național;  
\* - cerințe tehnice destinate exportului în țările UE.

Seria A Nr. 007015

Adj.

Seria A Nr. 007015



Conducătorul organismului  
de certificare.

Plăcintă

P. Plăcintă

L. Potorac

L. Potorac

Certificatul de conformitate este valabil doar însoțit de Raportul de încercări / Buletinul de analiză a produselor.

În atenția antreprenorilor și organelor de control!  
Copiile certificatelor de conformitate se legalizează în modul stabilit.



Żory, 16.06.2025

**GMO FREE CERTIFICATE**

We, Instantia, producer of instant coffee with headquarters in Żory, Poland for JLC S.A., Moldova, hereby, certify that our products do not contain any genetically modified organisms.

Please do not hesitate to contact us, shall any further information is required.

Signature



„INSTANTIA” Sp. z o.o.  
44-240 Żory, Kawowa 3  
tel. 32 472 4100 fax 32 472 024  
REGON 27673272 NIP PL 651565238

*The content of this specification is confidential and intended solely for the addressee mentioned in the certificate. Its dissemination, disclosure or use in any way by any other person without the consent of Instantia Sp. z o.o. is not allowed*

NIP PL 651565238 ; Regon 27673272 ; Numer KRS: 0000667391  
Sąd Rejonowy w Gliwicach, X Wydział Gospodarczy Krajowego Rejestru Sądowego  
Wysokość kapitału zakładowego 1000 000 00zł

<b>CERTIFICATE OF QUALITY AND ANALYSIS</b>		Date: 16.06.2025																																	
Instant Coffee Intenso Gold 50g, 70g, 100g, 140g, 200g		Page: 1 of 2																																	
<p>1. Client JLC S.A., Moldova.</p> <p>2. Ingredients 100% Natural Freeze Dried Instant Coffee</p> <p>3. Physical and chemical specifications</p> <table border="1"> <thead> <tr> <th>Parameters</th> <th>Range</th> <th>Method</th> </tr> </thead> <tbody> <tr> <td>Moisture (%)</td> <td>Max. 5,00</td> <td>Halogen Moisture Analyzer</td> </tr> <tr> <td>pH (at 20°C)</td> <td>4,50-5,50</td> <td>1,5g in 100ml demin. water</td> </tr> <tr> <td>Caffeine (%)</td> <td>Min. 1,50</td> <td>HPLC</td> </tr> <tr> <td>Solubility</td> <td>Soluble within 30 sec in hot water at 96-98°C</td> <td></td> </tr> <tr> <td>Solubility</td> <td>Soluble within 3 minutes in cold water at 18-20°C</td> <td></td> </tr> <tr> <td>Ash Total (%)</td> <td>6,00-14,00</td> <td></td> </tr> </tbody> </table> <p>4. Microbiological specifications</p> <table border="1"> <thead> <tr> <th>Microorganism Type</th> <th>Limit (cfu)</th> <th>Method</th> </tr> </thead> <tbody> <tr> <td>Total Standard Plate Count</td> <td>5 x 10<sup>2</sup> (1g)</td> <td>ISO 4833</td> </tr> <tr> <td>Yeast</td> <td>5 x 10<sup>2</sup> (1g)</td> <td>ISO 21527-2:2009</td> </tr> <tr> <td>Mould</td> <td>5 x 10<sup>2</sup> (1g)</td> <td>ISO 21527-2:2009</td> </tr> </tbody> </table>			Parameters	Range	Method	Moisture (%)	Max. 5,00	Halogen Moisture Analyzer	pH (at 20°C)	4,50-5,50	1,5g in 100ml demin. water	Caffeine (%)	Min. 1,50	HPLC	Solubility	Soluble within 30 sec in hot water at 96-98°C		Solubility	Soluble within 3 minutes in cold water at 18-20°C		Ash Total (%)	6,00-14,00		Microorganism Type	Limit (cfu)	Method	Total Standard Plate Count	5 x 10 <sup>2</sup> (1g)	ISO 4833	Yeast	5 x 10 <sup>2</sup> (1g)	ISO 21527-2:2009	Mould	5 x 10 <sup>2</sup> (1g)	ISO 21527-2:2009
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Żory, 16.06.2025

JLC S.A.,  
90 SARMIZEGETUSEA STR.  
MD-2032 CHISINAU, MOLDOVA

16.06.2025

## HEALTH CERTIFICATE

### ALLERGEN STATEMENT

We, **INSTANTA Sp. z o.o.**, producer of instant coffee for JLC S.A., Moldova.

Intenso Classic 200g  
Intenso Gold 50g  
Intenso Gold 70g  
Intenso Gold 100g  
Intenso Gold 140g  
Intenso Gold 200g  
Gold Excellent 100g  
Gold Excellent 200g  
Gold Excellent Doypack 70g  
Gold Excellent Doypack 140g  
Gold Excellent stick 80 x 1,8g

hereby, certify that above mentioned products does not contain any allergens.

INSTANTA Sp. z o.o.  
44-240 Żory, Kawowa 3  
Id. 32.47.24.100 Fax 32.47.24.024  
REGON 27673272 NIP PL 6511563428

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NIP PL 6511563428 ; Regon 27673272 ; Numer KRS: 000067391  
Sąd Rejonowy w Gliwicach, X Wydział Gospodarczy Krajowego Rejestru Sądowego  
Wysokość kapitału zakładowego 400 000,00zł

Product	Quantity (pcs)	Production date/ Expiry date	Batch number
Intenso Classic 200g	972	11.06.2025/11.06.2027	231163
Intenso Gold 50g	2592	11.06.2025/11.06.2027	73287
Intenso Gold 100g	1716	10.06.2025/10.06.2027	73195
Intenso Gold 200g	972	11.06.2025/11.06.2027	73286
Intenso Gold doypack 70g	3456	09.06.2025/09.06.2027	731713
Intenso Gold doypack 140g	2592	09.06.2025/09.06.2027 - 3 pallets	731913
Gold Excellent 100g	7260	10.06.2025/10.06.2027 - 1 pallet 09.06.2025/09.06.2027 - 4 pallet	73288
Gold Excellent 200g	7290	10.06.2025/10.06.2027 - 9 pallets	73286
Gold Excellent Doypack 70g	6912	09.06.2025/09.06.2027 - 4 pallets	731713
Gold Excellent Doypack 140g	4320	09.06.2025/09.06.2027 - 5 pallets	731713
Gold Excellent stick 80 x 1,8g	576	10.06.2025/10.06.2027	732810

are free from diseases and insect pests and are fit for human consumption.  
We certify that INSTANTA Sp. z o.o. with its headquarters at Kawowa 3 in Żory, 44-240 is subject to constant sanitary control by Polish Health Authorities.  
Moreover, our company being certified BRC and IFS, has high criteria and strict control during the production process, both through internal and external laboratories. The quality safety of our products are beyond any doubt and priority for the company

Producer:



INSTANTA Sp. z o.o.  
44-240 Żory, Kawowa 3  
Id. 32.47.24.100 Fax 32.47.24.024  
REGON 27673272 NIP PL 6511563428

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Wysokość kapitału zakładowego 400 000,00zł

<b>CERTIFICATE OF QUALITY AND ANALYSIS</b>	Date: 16.06.2025
<b>INTENSO CLASSIC 200g</b> (with shelf life of 2 years)	Page: 1 of 2

- Client**  
JLC S.A., Moldova.
- Ingredients**  
100% Natural Agglomerated Instant Coffee

**3. Physical and chemical specifications**

Parameters	Range	Method
Moisture (%)	Max. 5,00	Halogen Moisture Analyzer
pH (at 20°C)	4,50-5,50	1,5g in 100ml demin. water
Caffeine (%)	Min. 1,50	HPLC
Solubility	Soluble within 30 sec. in hot water at 96-98°C	
Solubility	Soluble within 3 minutes in cold water at 18-20°C	
Ash Total (%)	6,00-14,00	

**4. Microbiological specifications**

Microorganism Type	Limit (cfu)	Method
Total Standard Plate Count	$5 \times 10^4$ (1g)	ISO 4833
Yeast	$5 \times 10^2$ (1g)	ISO 21527-2:2009
Mould	$5 \times 10^2$ (1g)	ISO 21527-2:2009

<b>CERTIFICATE OF QUALITY AND ANALYSIS</b>	Date: 16.06.2025
<b>INTENSO CLASSIC 200g</b> (with shelf life of 2 years)	Page: 2 of 2

**5. Organoleptic characteristics**

Appearance	Normal, characteristic to agglomerated instant coffee
Taste	Normal, coffee characteristic taste, absence of all objectionable taste
Smell	Normal, coffee characteristic smell, absence of all objectionable smell
Consistency/Texture	Typical, loose, absence of clumps
Color	Brownish, coffee agglomerated characteristic color

Producer:

„INSTANTA” Sp. z o.o.  
4024671000, Kluzeova 3  
tel. 024724100, fax 024724103  
REGON 25073872, NIP 651186432



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<b>CERTIFICATE OF QUALITY AND ANALYSIS</b>		Date: 16.06.2025
Instant Coffee Gold Excellent 1,8g, 70g, 100g, 140g, 200g		Page: 2 of 2
<b>4. Organoleptic characteristics</b>		
<b>Appearance</b>	Normal, characteristic to freeze dried instant coffee	
<b>Taste</b>	Normal, coffee characteristic taste, absence of all objectionable taste	
<b>Smell</b>	Normal, coffee characteristic smell, absence of all objectionable smell	
<b>Consistency/Texture</b>	Typical, loose, absence of clumps	
<b>Color</b>	Light brownish, coffee freeze dried, characteristic color	



Producer:

INSTANTIA\* Sp. z.o.o.  
44-200/2017, Kiszczes 3  
tel. 32 47 24 100, fax. 32 17 24 024  
REGON 276732, NIP: 6515155428

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**CERTIFICATE OF QUALITY AND ANALYSIS**

Date:  
16.06.2025

Instant Coffee Gold Excellent 1,8g, 70g, 100g, 140g, 200g

Page:  
1 of 2

**1. Client**

JLC S.A., Moldova.

**Ingredients**

100% Natural Freeze Dried Instant Coffee

**2. Physical and chemical specifications**

Parameters	Range	Method
Moisture (%)	Max. 5,00	Halogen Moisture Analyzer
pH (at 20°C)	4,50-5,50	1,5g in 100ml demin. water
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Solubility	Soluble within 30 sec in hot water at 96-98°C	
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Ash Total (%)	6,00-14,00	

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