



**CERTIFICATE No. HACCP-195/20**

For information concerning validity and scope of the certificate, please visit the site [www.rina.org](http://www.rina.org)

IT IS HEREBY CERTIFIED THAT THE MANAGEMENT SYSTEM OF

**Roquette Klötze GmbH & Co. KG**

LOCKSTEDTER CHAUSSEE 1 38486 KLOTZE GERMANY

IN THE FOLLOWING OPERATIONAL UNITS

LOCKSTEDTER CHAUSSEE 1 38486 Klotze GERMANY

HAS BEEN ASSESSED AND COMPLIES WITH THE REQUIREMENT OF

**GMP-HACCP**

Certification scheme for Food Safety Systems

as per

CODEX GUIDELINE – CAC/RCP-1/1969 – GENERAL PRINCIPLES OF FOOD HYGIENE

THIS CERTIFICATE IS APPLICABLE FOR

*Production of microalgae and their processing, tableting, packaging, shipping, production of starter cultures, product development*

The validity of this certificate is dependent on a minimum annual audit and on a complete review, every three years, of the food safety management system

The use and validity of this certificate are subject to compliance with the RINA document: Guide for the certification of a System for the prevention of hazards based on the HACCP method

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