



Lloyd's Register
LRQA

CERTIFICATE OF APPROVAL

This is to certify that the production processes of:

NAMET GIDA SANAYİ VE TİCARET A.Ş.
Akse Mah. Fevzi Çakmak Cad. No: 132 Çayırova / Kocaeli
TURKEY

have been evaluated and approved by Lloyd's Register Quality Assurance to the following standard:

ISO 22002-1: 2009

Prerequisite programmes on food safety
Part 1: Food Manufacturing

This approval is applicable to:

Deboning of Beef and Lamb Carcass; Portioning of Chilled/Frozen Beef or Lamb Meat. Marinating, Portioning of Chilled/Frozen Beef Meat and Being Packed in Vacuum Packing or Modified Atmosphere. Mixing, Portioning, Freezing and Being Packed in Modified Atmosphere Packing of Chilled/Frozen Burgers or Meatballs. Mixing, Cooking, Smoking, Roasting, Fermentation, Drying, Curing, Portioning/Slicing and Being Packed in Modified Atmosphere or Vacuum Packing of Chilled/Frozen Meat and Döner
Category: C1, C3

This approval is in addition to the ISO 22000 certification under certificate number IST00000155B and remains valid only while the ISO 22000 approval is maintained.

Approval
Certificate No: IST00000155C

Initial Certification Date: 15 June 2017

Current Certificate: 15 June 2017

Certificate Expiry: 14 June 2020

Issued by: Lloyd's Register Gözetim Ltd Sti.
For and on behalf of Lloyd's Register Quality Assurance
Limited

Lloyd's Register Gözetim Ltd. Sti, Ataturk Cd, SitkiBey Plaza, No 82, K 3, D 12, Kozyatagi, Istanbul / TURKEY
For and on behalf of LRQA Ltd, 1 Trinity Park, Bickenhill Lane, Birmingham, B37 7ES, United Kingdom
This approval is carried out in accordance with the LRQA assessment and certification procedures and monitored by LRQA.
The use of the UKAS Accreditation Mark indicates Accreditation in respect of those activities covered by the Accreditation Certificate Number 001
Revision June 2016



CERTIFICATE OF APPROVAL

Location

Address

Scope

Head Office

Akse Mah. Fevzi Çakmak Cad.
No: 132 Çayırova / Kocaeli

Deboning of Beef and Lamb Carcass;
Portioning of Chilled/Frozen Beef or
Lamb Meat. Marinating, Portioning of
Chilled/Frozen Beef Meat and Being
Packed in Vacuum Packing or
Modified Atmosphere. Mixing,
Portioning, Freezing and Being
Packed in Modified Atmosphere
Packing of Chilled/Frozen Burgers or
Meatballs. Mixing, Cooking,
Smoking, Roasting, Fermentation,
Drying, Curing, Portioning/Slicing and
Being Packed in Modified
Atmosphere or Vacuum Packing of
Chilled/Frozen Meat and Döner
Slaughtering of Cow and Sheep
(Beheading, Calves Foot Separation,
Removing the Leather, Opening the
Chest, Removing the Internal
Organs, Bisection for Beef, Cutting
Quartered for Beef, Cold Storage),
Offal Trimming and Wrapping with
Blue Bags

Location 1

Mardin Yolu 33. Km Şanlıurfa

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