

# CERTIFICATE

## HACCP (Hazard Analysis Critical Control Points) Management system as per Codex Alimentarius Commission

Recommended International Code of Practice - General principles of  
Food Hygiene CAC/RCP 1-1969, rev. 4 (2003)

In accordance with TÜV NORD CERT procedures, it is hereby certified that

**SISECAM SODA LUKAVAC d.o.o.**  
Prva ulica br.1  
75 300 Lukavac  
Bosnia and Herzegovina




applies a HACCP-System in line with the above guideline for the following scope

**Manufacturing of refined sodium bicarbonate "feed and food grade"**

Certificate Registration No. 44 112 101061  
Audit Report No. 11221039

End of validity of previous certificate: 2021-06-05  
Valid from 2021-08-09  
Valid until 2024-06-05  
Initial certification 2012



Certification Body  
at TÜV NORD CERT GmbH

Zagreb, 2021-08-09

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

TÜV NORD CERT GmbH

Langemarckstraße 20

45141 Essen

[www.tuev-nord-cert.com](http://www.tuev-nord-cert.com)