

APPLICATION FOR MANAGEMENT SYSTEM CERTIFICATION

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ANNEX D – Application for the Management Systems Certification in accordance with the technical protocols IFSv6, BRCv7 and FSSC 22000

Company: _____

a. Please check with which of the following products are produced by your Company:

- | | |
|--|--------------------------|
| 1. Red and White Meat, Poultry and Meat Products | <input type="checkbox"/> |
| 2. Fish and Fish Products | <input type="checkbox"/> |
| 3. Egg and Egg Products | <input type="checkbox"/> |
| 4. Dairy Products | <input type="checkbox"/> |
| 5. Fruits and Vegetables | <input type="checkbox"/> |
| 6. Grain Products, Cereals, Industrial Bakery, Pastry, Confectionary, Snacks | <input type="checkbox"/> |
| 7. Combined Products (e.g. Ready to eat Meals, pizza, sandwiches etc.) | <input type="checkbox"/> |
| 8. Beverages (alcoholic and non-alcoholic) | <input type="checkbox"/> |
| 9. Oils and Fats | <input type="checkbox"/> |
| 10. Dry Goods, Food Additives and Supplements | <input type="checkbox"/> |
| 11. Ped Food | <input type="checkbox"/> |

b. Please check with which of the following processes take place in your Company:

- | | |
|---|--------------------------|
| Sterilization (e.g. cans) | <input type="checkbox"/> |
| Thermal pasteurization, UHT/aseptic filling, hot filling. | <input type="checkbox"/> |
| Other pasteurization techniques e.g. high pressure pasteurization | <input type="checkbox"/> |
| Irradiation of Food | <input type="checkbox"/> |
| Preserving: Salting, marinating, sugaring, acidifying/pickling, curing, smoking, etc. | <input type="checkbox"/> |
| Fermentation/ acidification etc. | <input type="checkbox"/> |
| Evaporation/ dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 μ mesh size) | <input type="checkbox"/> |
| Freezing (at least –18 °C) including storage Quick freezing, Cooling, chilling processes and respective cool storing | <input type="checkbox"/> |
| Antimicrobial dipping/ spraying, fumigation. | <input type="checkbox"/> |
| Packing MAP, Packing under vacuum | <input type="checkbox"/> |
| Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and/or specific infrastructure during handling, treatment and/or processing e.g. clean room technology, “white room”, controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (like filtration below 10μm). | <input type="checkbox"/> |
| Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal | <input type="checkbox"/> |
| Cooking, baking, bottling, filling of viscous products, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion, churning | <input type="checkbox"/> |
| Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/blending, stuffing, slaughtering, sorting, manipulation, packaging Storing under controlled conditions(atmosphere) except temperature | <input type="checkbox"/> |
| Distillation, purification, steaming, damping, hydrogenating, Milling | <input type="checkbox"/> |

c. Please record the size of the manufacturing facility in m² (production, storage area)

d. Please inform us if you distribute trade products (please refer the kind of products) or if there are outsourced processes (please refer the processes)

e. Please record the number of production lines per product:
