

Client Name and address

SİDAŞ GIDA VE AMBALAJ SAN. TİC.A.Ş.

YOZGAT OSB 5. CADDE YERKÖY/YOZGAT/TÜRKİYE

Standard

FSSC 22000 SCHEME

Food Safety Management System Certification (Version 6.0)

The certification scheme for food safety management system consisting of the following elements;
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC requirements (Version 6.0)

INSPECT has assessed and approved the compliance of the relevant organization with the requirements of the above-mentioned standard within the relevant scope.

Scope

Thawing, deboning, filleting and sterilizing tuna, sardines, anchovies, mackerel and salmon in plastic bags, glass jars and cans. Mixing, cooking, filling and sterilizing vegetables and ready meals (beef, tuna and chicken, pasta, rice and bulgur pilaf and mixed legumes) and packaging in cans, multilayer foil with aluminium barrier, vacuum packaging and PP pipe plastic packaging. Mixing, cooking, hot filling of ketchup, mayonnaise and sauces and packaging in PP packaging. Ration packing of ambient stable meals in PE film package with plastics service. Mixing, shaping, baking and sterilizing of desserts with heat treated (boiling) syrup in PP plastic packaging

Ton balığı, sardalya, hamsi, uskumru ve somon balığının plastik torbalarda, cam kavanozlarda ve teneke kutularda çözülmesi, kemiklerinin çıkarılması, fileto haline getirilmesi ve sterilizasyonu. Sebzelerin ve hazır yemeklerin (sığır eti, ton balığı ve tavuk, makarna, pirinç ve bulgur pilavı ile karışık baklagiller) karıştırılması, pişirilmesi, doldurulması ve sterilizasyonu ile teneke kutularda, alüminyum bariyerli çok katmanlı folyoda, vakumlu ambalajlarda ve PP boru şeklindeki plastik ambalajlarda paketlenmesi. Ketçap, mayonez ve sosların karıştırılması, pişirilmesi, sıcak doldurulması ve PP ambalajlara paketlenmesi. Oda sıcaklığında saklanabilen yemeklerin plastik hizmetli PE film ambalajlarda porsiyonluk paketlenmesi. Isıl işlem görmüş (kaynatılmış) şurup içeren tatlıların karıştırılması, şekillendirilmesi, pişirilmesi ve PP plastik ambalajlarda sterilizasyonu

IAF/Category Code: CIV (Processing of perishable plant-based products-Processing of ambient stable products)

Certification decision date: 06.Mar.2026

Initial certification date: 06.Mar.2026

Issue date: 06.Mar.2026

Valid until: 05.Mar.2029

Certificate No: 26.03.601-FSSC

COID: TUR-1-6619-415868

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

To verify the validity of this certificate please visit: www.usa-inspect.com

The validity of this certificate depends on the success of surveillance assessments


General Manager



ACCREDITED
Management System
Certification Body
MSCB-148