

Dr. Ralph DerraÖffentlich bestellter und vereidigter Sachverständiger für
Verpackungsmaterialien, Boden- und Luftanalysen;
Sachverständiger in der Wasseranalytik

C E R T I F I C A T E

on the Implementation of a
Hygiene Management System

Herewith we confirm that the company

KOLIČEVO KARTON D.O.O.

Papirniška 1
1230 Domžale
SLOVENIA

has implemented and applies a hygiene management system for the production of
board for food packaging.

The existing hygiene management system meets the demands of the

INREKA Certification Standard for Hygiene Management Systems

“Hygiene management and product safety concept
of the community of interests recycling board”

and of the

DIN EN 15593

“Packaging - Management of hygiene in the production of
packaging for foodstuffs - Requirements”

ISEGA registration number: **4141-15-06-070.**

The enclosure is part of this certificate and consists of 2 pages.

Validity of the certificate: 1 October 2017.

Aschaffenburg, 1 April 2016

staatlich anerkannter Sachverständiger
zur Untersuchung der Gegenproben von
Verpackungsmitteln aus Papier, Pappe,
Kunststoffen, Glas, Wellblech und
sonstigen Metallverpackungen auf ihre
lebensmittelmittliche Unbedenklichkeit

(Dr. Zechmann)
Officially certified
and authorized food
chemist



Enclosure for the certificate 4141-15-06-070 (1 April 2016)

Current state according to the surveillance audit of 10 December 2015

for the company
KOLIČEVO KARTON D.O.O.

Papirniška 1
1230 Domžale/ Slovenia

on the continuation of a hygiene management system based on a product and process specific risk assessment (HACCP) regarding the manufacture of board for food packaging.

Apart from the DIN EN 15593, the following regulations and standards were taken into account in the INREKA Certification Standard:

- Decree on the hygiene requirements during manufacturing, handling and placing on market of food (Decree on the hygiene of foodstuffs (Lebensmittelhygiene-Verordnung - LMHV)) of 8 August 2007
- Regulation (EC) No 852/2004 of 29 April 2004 on the hygiene of foodstuffs
- Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice
- The Royal Society of Health "Food Packaging Hygiene Accreditation Scheme – Code of Good Practice" (February 1995)
- DS 3027 E (2002) "Food safety according to HACCP (Hazard Analysis and Critical Control Points) – Requirements to be met by food producing companies and their subcontractors"
- BRC/IoP Standard "Technical Standard and Protocol for Companies Manufacturing and Supplying Food Packaging Materials for Retailer Branded Products for Category A (September 2004)

The hygiene concept includes the following fields:

- Management and documentation
- Hazard analysis and risk assessment
- Hygiene practices (personal hygiene, equipment, premises)
- Training programme
- Control of the manufacturing process
- Arrangements with sub-contractors

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The hygiene management system implemented by KOLIČEVO KARTON D.O.O., Papirniška 1, 1230 Domžale/ Slovenia applies for all qualities of board manufactured at this site.

The production area from the pope reel winder to the packing of the finished product as well as storage and dispatch of the products were designated as particularly supervised areas. The hygiene concept applies for the following areas:

Pope reel winder / rewinder	(high care area)
Finishing	(high care area)
Stock / dispatch	
Transport	