

Client Name and address

KÜRŞAT TARIM ÜRÜNLERİ SANAYİ VE TİCARET A.Ş.

KÜÇÜKKÖY MAH. TELLİKAVAK MEVKİİ ÇANAKKALE YOLU NO: 7 AYVALIK/ BALIKESİR/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

Sofralık zeytin üretimi (Acılık attırma, fermantasyon, Salamura) ve teneke/cam kavanoz ile paketleme.
Naturel sızma zeytin yağı ve Naturel Birinci Zeytin yağı üretimi (Kırma, malaksör, dekantör, seperator, filitreleme)
ve cam şişe/teneke ile paketleme.

Table olive production (bitterness reduction, fermentation, brining) and packaging in tin or glass jars.
Extra virgin olive oil and virgin olive oil production (crushing, malaxing, decanting, separation, filtration)
and packaging in glass bottles or tins.

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

Certification decision date: 30.Jan.2026

Initial certification date: 30.Jan.2026

Issue date: 30.Jan.2026

Valid until: 29.Jan.2029

Certificate No: 25.11.604-FSSC

COID: TUR-1-6619-891066

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

 FSSC 22000


IAS

ACCREDITED
Management System
Certification Body
MSCB-148

