

# 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

**Hans-Peter Luhn GmbH**  
**Uelzener Straße 73**  
**21335 Lüneburg**  
**Germany**

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

**Trade with fresh and deep frozen vegetables, fruits,  
potatoes, herbs and cereals. Trade with seeds.**

Certificate Registration No. 44 112 160989  
Audit Report No. 3524 8174

Valid from 2019-10-24  
Valid until 2022-10-23  
Initial certification 2016

  
Certification Body  
at TÜV NORD CERT GmbH

Essen, 2019-10-18

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

Validity can be verified at <https://www.tuev-nord.de/de/unternehmen/zertifizierung/zertifikatsdatenbank>.

TÜV NORD CERT GmbH

Langemarckstraße 20

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



ISO/IEC 17065  
Product Certification Body  
#1206