



CERTIFICATE

Quality Austria - Trainings, Zertifizierungs und Begutachtungs GmbH awards this **qualityaustria** certificate to the following organisation:

This **qualityaustria** certificate confirms the application and further development of an effective



Pfahnl Backmittel GmbH
AT-4230 Pregarten, Halmenberg 13

GENERAL PRINCIPLES OF FOOD HYGIENE (GMP) incl. HACCP hazard analysis and Critical Control Points in conformity with requirements in document **CXC 1-1969, Rev. 5 (2020)**, FAO/WHO Codex Alimentarius

Quality Austria - Trainings, Zertifizierungs und Begutachtungs GmbH is accredited as an organisation for environmental verification by the BMLFUW (Federal Ministry of Agriculture, Forestry, Environment and Water Management).

Production of wheat and rye flours, production of baking ingredients (ready-mixed flours, concentrates, poppy seed- and nut fillings, decorative products, cold creams, baking improvers, bread improvers) and packing in 10, 25, 30 kg bags, big bags, tanker filling.

Registration No.: 00465/0

Date of initial issue: 21 June 2016

Valid until: 04 June 2025



The validity of the **qualityaustria** certificate will be maintained by annual surveillance audits and one renewal audit after three years.

Vienna, 22 June 2022

Quality Austria - Trainings, Zertifizierungs und Begutachtungs GmbH,
AT-1010 Vienna, Zelinkagasse 10/3

Signatures removed for security reasons

Quality Austria is authorized by the VDA (Association of the Automotive Industry).

For accreditation registration details please refer to the applicable decisions or recognition documents.

Quality Austria is the Austrian member of IQNet (International Certification Network).



Dok. Nr. FO_24_029

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The current validity of the certificate is documented exclusively on the Internet under <http://www.qualityaustria.com/en/cert> EAC: 3

Mag. Christoph Mondl
CEO

Mag. Dr. Werner Paar
CEO

DI Wolfgang Leger-Hillebrand
Specialist representative