

# 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

**HYGIENE MANAGEMENT SYSTEM incl.  
HACCP - Hazard Analysis and Critical Control Points**  
complying with the requirements of standard  
**CAC/RCP 1-1969, Rev. 4 (2003),**  
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 walnut 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: 20 June 2019



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

Vienna, 21 June 2016

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

**Signatures removed for security reasons**

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

Konrad Scheiber  
General Manager

DI Wolfgang Leger-Hillebrand  
Specialist representative