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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

**Pfleiderer Teisnach GmbH & Co. KG**Adolf-Pfleiderer-Straße 19
94244 Teisnach / Germany

has implemented and applies a hygiene management system for the manufacture of paper 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: **4141-17-11-050.**

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

Validity of the certificate: 20 August 2018.

Aschaffenburg, 20 February 2017

**(Weippert)**
Officially certified
and authorized food
chemist

Enclosure for the certificate 4141-17-11-050 (20 February 2017)

Current state according to the surveillance audit of 7 December 2016

for the company

Pfleiderer Teisnach GmbH & Co. KG

Adolf-Pfleiderer-Straße 19

94244 Teisnach / Germany

on the continuation of a hygiene management system based on a product and process specific risk assessment (HACCP) regarding the manufacture of paper 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 (2002) "Management of food safety based on HACCP (Hazard Analysis and Critical Control Points) – Requirements for a management system for food producing organizations and their suppliers"
- 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 comprises the following fields:

- Management and documentation
- Hazard analysis and risk assessment
- Hygiene measures (personnel, equipment, premises)
- Personnel training
- Control of the manufacturing process
- Arrangements with sub-contractors

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The hygiene management system implemented by Pfeleiderer Teisnach GmbH & Co. KG, Teisnach, applies for the following qualities of paper:

Bäckerseide / ZP 3

Deko-Star / ZP 5

Deko-Top

Hydro-Star / Colorpack

Pergo-Star slip-easy

Pergo, Pergo-Star

Pergo-Tec

Pergo-Release

Pergo-Protect

Seidenpapier T100

The production area from the pope reel winder to the packing of the reels or pallets with formats as well as the storage and dispatch of the product were designated as particularly supervised area. The hygiene concept applies to the following production areas:

Pope reel winder / rewinder (high care area)

Finishing (high care area)

Stock / dispatch

Transport