

The management system of

Al-Thuraya Company for Supply and Marketing of Poultry Products.

Behind Al- Hussein Industrial Complex, Az Za'tre, Al Mafraq- Jordan

as been assessed and certified as meeting the requirements of



HACCP Codex Alimentarius

Hazard Analysis and Critical Control Point (HACCP)
System and Guidelines for its application
Annex to CAC/RCP-1-1969, Rev. 4 (2003)

For the following activities

Poultry slaughtering, processing, packaging, storage and distribution of the following: Whole Chicken Fresh and Frozen, Chicken Cuts Fresh and Frozen, Chicken Giblets Fresh and Frozen, mechanically de-boned poultry meat

This certificate is valid from 4 January 2016 until 21 December 2018 and remains valid subject to satisfactory surveillance audits
Re certification audit due before 22 November 2018
Issue 3. Certified since 21 December 2009

Authorised by

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