



# NISSERT

## SERTİFİKA / CERTIFICATE



The Food Safety Management System of

### BURAK BESİCİLİK GIDA VE İNŞAAT SAN.TİC. A.Ş..

Address: Anadolu Organize Sanayi Mah. 30 Ağustos Cad. No: 3 Malıköy Sincan Ankara Türkiye

Scope: Production and Packaging of Soujouk, Salami, Sausage, Ham, Roasted Meat, Pastrami, Meatballs, Döner Kebab, Minced Meat, Diced Meat, Fresh Meat, and Frozen Meat

COID Code: TUR-1-9122-609431

Certificate No: NIS 2214-01 Food Chain Subcategory: CI Exclusion:-

Initial Certification Date: 02.05.2025

Certification Decision Date: 02.05.2025

Issue Date: 02.05.2025

Date of the Last Unannounced Audit: -

has been assessed and determined to comply with the requirements of

### Food Safety System Certification 22000

### FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 6).

1. Surveillance Audit Visa: 26.04.2026

2. Surveillance Audit Visa: 26.04.2027

If certification conditions of NISSERT and requirements of this standard are obeyed; this certificate is valid until 1.05.2028.

*İlhan Koçhisarlı*  
Authorized By

İlhan KOÇHISARLI/ Chairman of Management Board

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period there after. Authenticity of this certificate can be verified by phone or e-mail address which are stated below or in the FSSC 22000 database of certified organisations available on [www.fssc.com](http://www.fssc.com). When surveillance audits are done, stamp is taped on relevant space and signed. Certificates which aren't stamped and signed after the date of surveillance audit are invalid.

