

Certificate RS22/0003

The management system of

# Industrija mesa Goranović d.o.o.

SGS

Straševina bb, 81400 Nikšić, Montenegro

has been assessed and certified as meeting the requirements of

## HACCP(GHPs) - The General Principles of Food Hygiene: the Hazard Analysis and Critical Control Point (CXC 1-1969, Latest Revised 2022)

For the following activities

Production (defrosting, mixing, salting, smoking, fermentation) of meat and meat products (boiled sausages (finely and roughly chopped sausages and sausages with meat pieces), smoked products, fermented sausages, cured meat products, cooked sausages, products made of meat pieces in a casing). Products packed (MAP, vacuum, regular) in different kind of packaging materials and forms (LDPE bags, LDPA/PA foils, plastic crates, carton boxes) and distributed as chilled or frozen meat products to customers. The slaughter of cattle, pigs, and sheep. Cutting, deboning, and freezing of beef, pork and ovine meat. Product packed (vacuum, regular) in different kind of packaging materials and form (bags, foils, plastic crates and carton boxes) and distributed as chilled or frozen meat products to customers.

Preparation of ready to eat meals.

This certificate is valid from 16 December 2025 until 15 December 2028 and remains valid subject to satisfactory surveillance audits.

Issue 4. Certified since 16 December 2021

Certified activities performed by additional sites are listed on subsequent pages.

Authorised by  
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# Industrija mesa Goranović d.o.o.

## HACCP(GHPs) - The General Principles of Food Hygiene: the Hazard Analysis and Critical Control Point (CXC 1-1969, Latest Revised 2022)

Issue 4

### Sites

Industrija mesa Goranović d.o.o.

Straševina bb, 81400 Nikšić, Montenegro

Production (defrosting, mixing, salting, smoking, fermentation) of meat and meat products (boiled sausages (finely and roughly chopped sausages and sausages with meat pieces), smoked products, fermented sausages, cured meat products, cooked sausages, products made of meat pieces in a casing). Products packed (MAP, vacuum, regular) in different kind of packaging materials and forms (LDPE bags, LDPA/PA foils, plastic crates, carton boxes) and distributed as chilled or frozen meat products to customers.

Industrija mesa Goranović d.o.o

Vukov most bb, 81400 Nikšić, Montenegro

The slaughter of cattle, pigs, and sheep. Cutting, deboning, and freezing of beef, pork and ovine meat. Product packed (vacuum, regular) in different kind of packaging materials and form (bags, foils, plastic crates and carton boxes) and distributed as chilled or frozen meat products to customers.

Industrija mesa Goranović d.o.o

Serdara Ščepana bb, 81400 Nikšić, Crna Gora

Preparation of ready to eat meals.

