



INSPECTORATE

CI 041014

CERTIFICATE OF INSPECTION

Inspectorate Services Perú S.A.C. certifies that after relevant inspection the company mentioned below complies with

HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)

Based in:

- CODEX ALIMENTARIUS. Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application. Annex to CAC/RCP 1-1969, Rev. 4 (2003)
- 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food (1988)
- M.R. N° 449-2006/MINSA Sanitary Standard for the application of the HACCP System in the production of Food and Beverages.

MIRANDA INTERNACIONAL S.A.C.

PLANTA DE PROCESAMIENTO
Panamericana Sur Km. 278, Salas
Ica

Certification scope:

Reception of raw material, packaging, storage and dispatch of avocados.

Certificate issued: 2014.09.24

Valid until: 2015.10.02

Jesús Alcántara Sáenz
Certifications Supervisor



Responsibility Clause: "What is mentioned in this certificate reflects our findings on the place and in the date of inspection. This doesn't give guarantee in regards to products safety".