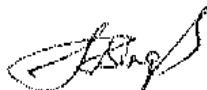



सत्यमेव जयते

GOVERNMENT OF INDIA
MINISTRY OF AGRICULTURE & FARMERS WELFARE
DEPARTMENT OF AGRICULTURE & FARMERS WELFARE
DIRECTORATE OF PLANT PROTECTION, QUARANTINE & STORAGE
PHYTOSANITARY CERTIFICATE

Reg. Number
211907522060218
434

1. FROM: PLANT PROTECTION ORGANISATION OF INDIA		2. TO: THE PLANT PROTECTION ORGANISATION OF GREECE	
DESCRIPTION OF CONSIGNMENT			
3. Name & address of exporter		4. Declared name & address of consignee	
		MENEXOPOULI BROS S A 6TH KLM ODOU THESSALONIKIS.KALOHORIOU, 57009 KALOHORI.THESSALONIKI, GREECE.VAT NO EL 082150047	
5. Declared means of conveyance	6. Place of origin	7. Declared point of entry	
By Sea	INDIA	THESSALONIKI	
8. Distinguishing marks		9. Number & description of packages	
AS PER INVOICE		1263 Packages	
10. Name of produce/ Botanical name of plants		11. Quantity declared	
Onion-Vegetables, DEHY WHITE ONION MINCED,KIBBLED,POWDER <i>Allium cepa</i>		23085.000 Kg	
<p>This is to certify that the plants or plant products described above have been inspected according to appropriate procedures and are considered to be free from quarantine pests and practically free from the injurious pests and that they are considered to conform to the current phytosanitary regulations at the importing country.</p> <p style="text-align: center;">DISINFESTATION AND/OR DISINFECTION TREATMENT</p>			
12. Date: 05/06/2022		13. Treatment: Fumigation	
14. Chemical: ALUMINIUM PHOSPHIDE (ALP)		15. Duration & Temperature: 72 Hrs 24.0°C	
16. Concentration: 09 GMS/MT		17. Additional information: IN-116/ALP	
18. Additional declaration:			
'Invoice no' - 22021 'Invoice date' - 02/06/2022 CONTAINER NO.:MRKU4896882 250 PKGS DEHYDRATED WHITE ONION MINCED 1- 3mm (A GRADE)LOT NO.:22223 513 BAGS DEHYDRATED WHITE ONION KIBBLED (A GRADE)LOT NO.:22125 500 PKGS DEHYDRATED WHITE ONION POWDER (A GRADE)LOT NO.:22434.			
19. Date: 08-06-2022		 RAJENDRA PRASAD SINGH ASSISTANT DIRECTOR(E)	
20. Place of issue: PQS Pipavav			
21. Code No. 'C' (PPQS) 1 (41)			
			
Name & Signature of authorised officer			
No financial liability with respect to this certificate shall attach to the Ministry of Agriculture & Farmers Welfare (Department of Agriculture & Farmers Welfare), Government of India or any authorized officer of state/central government organizations notified by the Ministry of Agriculture & Farmers Welfare.			



PEST MORTEM (INDIA) PRIVATE LIMITED
(Approved by National Plant Protection Organization, Government of India)
102, Cams Corner, P.N.Marg, Jamnagar - 361 002 (Gujarat)

FUMIGATION CERTIFICATE

S.No. -

Treatment Certificate Number : PMI/ALP/383/22-23

Dte. PPQS Regd. No : 116/ALP/ DATED : 28.05.2012

Date of issue : 08/06/2022

This is to certify that the goods described below were treated in accordance with the fumigation treatment requirements of importing country GREECE and declared that the consignment has been verified free of impervious surfaces/ layers such as plastic wrapping or laminated plastic films, lacquered or painted surfaces, aluminium foil, tarred or waxed paper etc. that may adversely effect the penetration of the fumigant, prior to fumigation.

Details of Treatment

Name of fumigant	: ALUMINUM PHOSPHIDE	Date of fumigation	: 08/06/2022
Place of fumigation	: MAHUA	Dosage of fumigant	: 9 GRAMS PER MT
Duration of fumigation(in days/hrs)	: 72 HOURS	Average ambient humidity	: 50 %
Fumigation performed	: in container	Mini. air temp.(Deg. Cent.)	: 24

Description of Goods

Container number/seal number	: 01 X 40' FCL : Container No. MRKU4896882
Name and address of exporter	:
Name and address of consignee	: TO ORDER
Name and address of the notified party	:
Type and description of cargo	: 1263 PKGS DEHYDRATED WHITE ONION KIBBLED, MINCED 1-3 mm POWDER A GRADE
Quantity (MTs)/No of packages	: TOTAL NET WEIGHT 22182.000 KG TOTAL GROSS WEIGHT 23085.900 KG
Description of packaging material	: 1263 PKGS DOUBLE POLY BAG WITH CARTOON & POLY BAG WITH PAPER BAG
Vessel name	:
Port of loading	: PIPAVAV,INDIA
Shipping mark or brand	:
Port of entry	: THESSALONIKI, GREECE

Additional declaration

Invoice No. 22021 Date: 02.06.2022

Endorsed by Specified Officer of Dte. of
PPQS Name : Signature & Office Seal

Name & Signature of Accredited Fumigation
Operator with seal & date/Accreditation Number



(Signature)
PAUL S. SANGANANI
Accr. No. 116/20519,
Pest Mortem (India) Pvt. Ltd.
102, Cams Corner, P. N. Marg,
JAMNAGAR-361002.

Regd. Office : G2 Sunder Tower, T.J.Road, Sewree (West), Mumbai-400 015. Tel.: 2414 7425 / 2412 7935 / 24155248

Fax : 91-22-24150261 Gram : Pestmort, E-mail : pestmort@bom3.vsnl.net.in Web site : www.pestmortem.com

No financial liability attaches to or is assumed by the certifying company, its Directors or Representatives in respect to this certificate.



PEST MORTEM (INDIA) PRIVATE LIMITED
(Approved by National Plant Protection Organization, Government of India)
102, Cams Corner, P.N.Marg, Jamnagar - 361 002 (Gujarat)

FUMIGATION CERTIFICATE

S.No. -

Treatment Certificate Number : PMI/ALP/383/22-23

Dte. PPQS Regd. No :116/ALP/ DATED : 28.05.2012

Date of issue : 08/06/2022

This is to certify that the goods described below were treated in accordance with the fumigation treatment requirements of importing country GREECE and declared that the consignment has been verified free of impervious surfaces layers such as plastic wrapping or laminated plastic films, lacquered or painted surfaces, aluminium foil, tarred or waxed paper etc.that may adversely effect the penetration of the fumigant, prior to fumigation.

Details of Treatment

Name of fumigant	: ALUMINIUM PHOSPHIDE	Date of fumigation	: 05/06/2022
Place of fumigation	: MAHUVA	Dosage of fumigant	: 9 GRAMS PER MET
Duration of fumigation(in days/hrs)	: 72 HOURS	Average ambient humidity	: 54 %
Fumigation performed	: in container	Min. air temp.(Deg. Cent.)	: 24

Description of Goods

Container number/seal number : 01 X 40' FCL
: Container No: MRKU4896882

Name and address of exporter :

Name and address of consignee : TO ORDER

Name and address of the notified party :

Type and description of cargo : 1263 PKGS DEHYDRATED WHITE ONION KIBBLED, MINCED 1-3 mm POWDER A GRADE

Quantity (M³s)/No of packages : TOTAL NET WEIGHT 22182.000 KG TOTAL GROSS WEIGHT 23085.900 KG

Description of packaging material : 1263 PKGS DOUBLE POLY BAG WITH CARTOON & POLY BAG WITH PAPER BAG

Vessel name :

Port of loading : PIPAVAV,INDIA

Shipping mark or brand :

Port of entry : THESSALONIKI, GREECE

Additional declaration

Invoice No. 22021 Date: 02.06.2022

Endorsed by Specified Officer of Dte. of
PPQS Name : Signature & Office Seal

Name & Signature of Accredited Fumigation
Operator with seal & date/Accreditation Number



Accredited Fumigation Operator
Pest Mortem (India) Pvt. Ltd.
102, Cams Corner, P.N.Marg,
JAMNAGAR-361 002

Regd. Office : G2 Sunder Tower, T.J.Road, Sewree (West), Mumbai-400 015. Tel.: 2414 7425 / 2412 7935 / 24155248

Fax : 91-22-24150261 Gram : Pestmort, E-mail : pestmort@bom3.vsnl.net.in Web site : www.pestmortem.com

No financial liability attaches to or is assumed by the certifying company, its Directors or Representatives in respect to this certificate.

Certificate of Analysis

DATE - 15.06.2022

1. COMPANY NAME/ CUSTOMER NAME – MENEXOPOULI BROS S A

2. DETAILS OF SAMPLE – Dehydrated White Onion Minced 1-3 mm A Grade

Lot No: 22223

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
	Physical Properties	
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Minced	Minced
	Chemical Properties	
Moisture	4.35 %	Maximum 6 %
Total Ash Cont.	2.25 %	Maximum 5 %
Acid Insoluble	0.45 %	Maximum 0.5 %
	Microbiological Details	
TPC	215000 cfu/gm	Maximum 10,00,000 cfu/gm
Coliforms Count	280 cfu/gm	Maximum 1,000cfu/gm
E.Coli	Absent in 25 gm	Maximum 10 cfu/gm
Yeast	45 cfu/gm	Maximum 1,000 cfu/gm
Mould	190 cfu/gm	Maximum 1,000/ cfu/gm
Clostridium perfringens	< 10 cfu/gm	Maximum 10 cfu/gm
Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm
Salmonella	Negative in 25 gm	Absent in 25 gm
Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM
Peanut/Almond	< 2 PPM	Max 5 PPM

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Signature

Laboratory Technician/Microbiologist

Certificate of Analysis

DATE - 15.06.2022

1. COMPANY NAME/ CUSTOMER NAME – MENEXOPOULI BROS S A

2. DETAILS OF SAMPLE – Dehydrated White Onion Powder A Grade

Lot No: 22434

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
	Physical Properties	
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Powder	Powder
	Chemical Properties	
Moisture	4.60 %	Maximum 6 %
Total Ash Cont.	2.90 %	Maximum 5 %
Acid Insoluble	0.25 %	Maximum 0.5 %
	Microbiological Details	
TPC	272000 cfu/gm	Maximum 10,00,000 cfu/gm
Coliforms Count	250 cfu/gm	Maximum 1,000cfu/gm
E.Coli	Absent in 25 gm	Maximum 10 cfu/gm
Yeast	50 cfu/gm	Maximum 1,000 cfu/gm
Mould	240 cfu/gm	Maximum 1,000/ cfu/gm
Clostridium perfringens	< 10 cfu/gm	Maximum 10 cfu/gm
Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm
Salmonella	Negative in 25 gm	Absent in 25 gm
Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM
Peanut/Almond:	< 2 PPM	Max 5 PPM

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Signature

Laboratory Technician/Microbiologist

Certificate of Analysis

DATE - 15.06.2022

1. COMPANY NAME/ CUSTOMER NAME – MENEXOPOULI BROS S A

2. DETAILS OF SAMPLE – Dehydrated White Onion Kibbled A Grade

Lot No: 22125

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
	Physical Properties	
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Hard and Crispy	Hard and Crispy
	Chemical Properties	
Moisture	5.012 %	Maximum 6 %
Total Ash Cont.	3.50 %	Maximum 5 %
Acid Insoluble	0.20 %	Maximum 0.5 %
	Microbiological Details	
TPC	189000 cfu/gm	Maximum 10,00,000 cfu/gm
Coliforms Count	210 cfu/gm	Maximum 1,000cfu/gm
E.Coli	Absent in 25 gm	Maximum 10 cfu/gm
Yeast	50 cfu/gm	Maximum 1,000 cfu/gm
Mould	200cfu/gm	Maximum 1,000/ cfu/gm
Clostridium perfringens	< 10 cfu/gm	Maximum 10 cfu/gm
Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm
Salmonella	Negative in 25 gm	Absent in 25 gm
Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM
Peanut/Almond	< 2 PPM	Max 5 PPM

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Signature

Laboratory Technician/Microbiologist

Certificate of Analysis

DATE - 15.06.2022

1. COMPANY NAME/ CUSTOMER NAME -- MENEXOPOULI BROS S A
 2. DETAILS OF SAMPLE -- Dehydrated White Onion Powder A Grade

Lot No: 22434

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
Physical Properties		
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Powder	Powder
Chemical Properties		
Moisture	4.60 %	Maximum 6 %
Total Ash Cont.	2.90 %	Maximum 5 %
Acid Insoluble	0.25 %	Maximum 0.5 %
Microbiological Details		
TPC	272000 cfu/gm	Maximum 10,00,000 cfu/gm
Coliforms Count	250 cfu/gm	Maximum 1,000cfu/gm
E.Coli	Absent in 25 gm	Maximum 10 cfu/gm
Yeast	50 cfu/gm	Maximum 1,000 cfu/gm
Mould	240 cfu/gm	Maximum 1,000/ cfu/gm
Clostridium perfringens	< 10 cfu/gm	Maximum 10 cfu/gm
Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm
Salmonella	Negative in 25 gm	Absent in 25 gm
Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM
Peanut/Almond	< 2 PPM	Max 5 PPM

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 Signature
 Laboratory Technician/Microbiologist

Certificate of Analysis

DATE - 15.06.2022

1. COMPANY NAME/ CUSTOMER NAME – MENEXOPOULI BROS S A

2. DETAILS OF SAMPLE – Dehydrated White Onion Kibbled A Grade

Lot No: 22125

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
Physical Properties		
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Hard and Crispy	Hard and Crispy
Chemical Properties		
Moisture	5.012 %	Maximum 6 %
Total Ash Cont.	3.50 %	Maximum 5 %
Acid Insoluble	0.20 %	Maximum 0.5 %
Microbiological Details		
TPC	189000 cfu/gm	Maximum 10,00,000 cfu/gm
Coliforms Count	210 cfu/gm	Maximum 1,000cfu/gm
E.Coli	Absent in 25 gm	Maximum 10 cfu/gm
Yeast	50 cfu/gm	Maximum 1,000 cfu/gm
Mould	200cfu/gm	Maximum 1,000/ cfu/gm
Clostridium perfringens	< 10 cfu/gm	Maximum 10 cfu/gm
Staphylococcus aureus	Absent in 1 gm	Absent in 1 gm
Salmonella	Negative in 25 gm	Absent in 25 gm
Bacillus cereus	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM
Peanut/Almond	< 2 PPM	Max 5 PPM

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 Signature
 Laboratory Technician/Microbiologist

Certificate of Analysis

DATE - 15.06.2022

1. COMPANY NAME/ CUSTOMER NAME – MENEXOPOULI BROS S A

2. DETAILS OF SAMPLE – Dehydrated White Onion Minced 1-3 mm A Grade

Lot No: 22223

Report Details / Details of Analysis

Property	Test Result	Permitted/Maximum Value
Physical Properties		
Flavor / Taste	Aromatic, Mild to Pungent & Medium Spicy	Aromatic, Mild to Pungent & Medium Spicy
Odour	Typical Characteristic	Typical Characteristic
Colour	White Characteristic	White Characteristic
Texture	Minced	Minced
Chemical Properties		
Moisture	4.35 %	Maximum 6 %
Total Ash Cont.	2.25 %	Maximum 5 %
Acid Insoluble	0.45 %	Maximum 0.5 %
Microbiological Details		
TPC	215000 cfu/gm	Maximum 10,00,000 cfu/gm
Coliforms Count	280 cfu/gm	Maximum 1,000cfu/gm
E.Coli	Absent in 25 gm	Maximum 10 cfu/gm
Yeast	45 cfu/gm	Maximum 1,000 cfu/gm
Mould	190 cfu/gm	Maximum 1,000/ cfu/gm
<i>Clostridium perfringens</i>	< 10 cfu/gm	Maximum 10 cfu/gm
<i>Staphylococcus aureus</i>	Absent in 1 gm	Absent in 1 gm
<i>Salmonella</i>	Negative in 25 gm	Absent in 25 gm
<i>Bacillus cereus</i>	Absent in 1 gm	Absent in 1 gm
Synthetic Coloring Matter	Absent	Absent
So2	Absent	Maximum 10 PPM
Peanut/Almond	< 2 PPM	Max 5 PPM

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Signature

Laboratory Technician/Microbiologist

Ionization statement

Date: 15.06.2022

We, the Company
process of :

certifies that, there is no ionization treatment in production

Product name: Dehydrated White Onion Kibbled A Grade (lot : 22125) Dehydrated White Onion Minced 1-3 mm A Grade (Lot: 22223) and Dehydrated White Onion Powder A Grade(lot: 22434).

Container: MRKU4896882

Invoice no: 22021 Date: 02.06.2022

Above mentioned products does not require special labelling acc. to Directive 1999/2/EC of the European Parliament in the currently relevant version and acc. to Directive 1999/3/EC of the European Parliament in the currently relevant version.

PACKAGE STATEMENT

Date: 15.06.2022

The company

declares that the raw materials:

Product name: Dehydrated White Onion Kibbled A Grade (lot : 22125) Dehydrated White Onion Minced 1-3 mm A Grade (Lot: 22223) and Dehydrated White Onion Powder A Grade (lot: 22434).

Container: MRKU4896882

Invoice no: 22021 Date: 02.06.2022

are packed in packaging approved for contact with food, meeting the following legal requirements:

Regulation 1935/2004 on materials and articles intended for contact with food and its subsequent amendments,

Regulation 10/2011 on materials and plastic products intended for contact with food and its subsequent amendments,

Regulation 2023/2006 regarding good manufacturing practice (GMP) for materials and products intended for contact with food and its subsequent amendments,

Regulation 282/2008 on processed plastic materials and articles intended for contact with food,

are free of phthalates, bisphenol A and MOSH MOAH and its subsequent amendments,

are adapted to the requirements of the HACCP system in order to minimize the risk of contamination of the raw material (blue foil, blue stitching thread, etc.)

The product and the packaging comply with current food regulations of the EU in the latest version.

Signature and stamp

TO WHOM IT MAY CONCERN

Date: 15.06.2022

HEAVY METAL & PESTICIDES STATEMENT

We hereby certify that all the products manufactured and supplied by
do not contain any residues of pests and therefore not
affected by current legislation. does use raw material free
from any use of pesticides for end product Dehydrated White Onion
Kibbled, Minced and Powder A Grade. Heavy Metals in All Products
Supplied by are well within the limits.

Heavy Metal and Pesticides results for dehydrated white onion products
supplied by

Analysis	Method	Result	Unit
alpha HCH	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg
Beta HCH	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg
Gamma HCH(Lindane)	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg
2,4 DDT	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg
4,4 DDT	PrEN 15662:2007(E) QuEChERS method by GC- MS/MS	BLQ (LOQ: 0.01)	mg/kg
Cadmium	AOAC 18TH EDN:2006	BDL (DL: 0.1)	mg/kg
Lead	AOAC 18TH EDN:2006	BDL (DL:0.1)	mg/kg
Mercury	AOAC 18TH EDN:2006	BDL (DL: 0.03)	mg/kg
Arsenic	AOAC 18TH EDN:2006	BDL (DL: 0.03)	mg/kg

Authorized Signature