



CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:

Züger Frischkäse AG

Industrie Haslen 9a
9245 Oberbüren (Switzerland)



Food Safety

CERTIFICATED

Standard

Global Standard Food Safety

Version 9 (August 2022)

Scope of activities

Production (thermisation or pasteurisation, partly lactose hydrolysis, grinding) from cow, goat or buffalo milk of cheese, fresh cheese, butter, sour cream, cottage cheese, paneer, marinated cheese, grinded cheese and plant - based food preparations packed in plastic bags, films (MAP and vacuum), bins and mugs. Chilled, IQF or frozen. Chilled wrack liquid co-products (cream, whey, concentrates). Cutting, Grinding and MAP packing of mozzarella, hard cheese and mozzarella mixed with hard cheese. Included outsourced processes of mixing, coating with frying cream, breading of frozen mozzarella sticks

Grade

A

Product categories

7 Dairy products

Exclusions from scope

Traded products

Voluntary module/s

None

Audit program

announced

BRC Site Code

1881177

Auditor number

20147

Audit date

30 October - 2 November 2023

Period for next audit

2 November 2024 - 30 November 2024

Certification date

13 December 2023

Validity of the certificate

11 January 2025 *



Christian Schwob

Director Certification

Alexander Grünenfelder

Member of certification commission

* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the BRC Directory (www.brcdirectory.com) attests validity of this certificate.

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