CERTIFICATE

Herewith the certification body ProCert AG (ISO/IEC 17065 accredited certification body for IFS certifications and contractual partner of IFS Management GmbH) confirms that the processing activities of the organization below comply with the requirements of IFS Food and the other related normative documents.

Züger Frischkäse AG

Industrie Haslen 9a
9245 Oberbüren (Switzerland)

Standard

IFS Food Version 7 (October 2020)

Higher level with a score of 96.89%

Assessment certification scope:

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. Beside own production, the company has partly outsourced processes.
The company has own broker activities which are not IFS Broker or other GFSI recognised standard certified

COID / GS1 GLN	75598 / 7640101090000
Official registration number	CH 5767
Product scopes	4 Dairy products
	7 Combined products
Technology scopes	B, C, D, E, F
Assessment type	announced
Assessment date	30 October - 2 November 2023
Last unannounced assessment	22 September 2022
Time frame for next announced assessment	10 Sep 2024 - 19 Nov 2024
Time frame for next unannounced assessment	16 Jul 2024 - 19 Nov 2024
Certificate issue date	13 December 2023
Certificate validity till	30 December 2024 *

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 IFS Directory (access via QR code) attests the validity.