



CERTIFICATE

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

Güntensperger
Schweizer
Qualitäts-
Käse

Güntensperger Käse AG

Hofstrasse 9
9606 Bütschwil (Switzerland)

BRC

Food Safety

CERTIFICATED

Standard

BRC Global Standard Food Safety

Version 8 (August 2018)

Scope of activities

Production and affinage of thermised semi hard and hard cheese by cold storage, heat treatment, salting, ripening and packaging in foil, partly under vacuum



Grade	A
Product categories	7 Dairy
Exclusions from scope	Trading of Cheese
Voluntary module/s	None
Audit program	announced
BRC Site Code	5917075
Auditor number	20502
Audit date	26 - 27 May 2021
Period for next audit	10 May 2022 - 7 June 2022
Certification date	8 July 2021
Validity of the certificate	19 July 2022 *



Christian Schwob
Director Certification

Fiorenzo Bodrato
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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