

Certificate

Standard

IFS Food

Version 8, April 2023

Certificate Registr. No.

01 181 1600595

Certificate Holder:



Milchverwertung Ostallgäu eG

Milchwerkstr. 101
87494 Rückholz
Germany

COID: 55185

Scope:

Production (pasteurization, salting, fermentation, ripening, cutting, mixing, filling) of hard cheese and semi hard cheese. Production (pasteurization, cream ripening, buttering, portioning) of butter, as well as whey concentrate and cream. Butter is packed in laminated aluminum foil, cheese is packed in multilayer tubular bags under vacuum.

Product exclusion: powder cheese

The requirements of IFS Food and other associated normative documents are fulfilled on Higher Level with a score of 97,78 %.

Product-scope(s) / Technology scope(s): see annex

Type of audit: unannounced

Date of audit: 2024-07-30 – 2024-08-01

Certificate issue date: 2024-08-29

Next audit to be performed within the time period (announced): 2025-08-31 – 2025-11-09

Next audit to be performed within the time period (unannounced): 2025-07-06 – 2025-11-09

Validity:

The certificate is valid until 2025-12-20.



Cologne, 2024-08-29

Andrea Höfs
TÜV Rheinland Cert GmbH
Am Grauen Stein · 51105 Köln

Annex to certificate

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Sanitary legal authorisation number: DE BY 708 EG

GS1 GLN: 4033686000008

Last unannounced audit date: 2023-10-26

Product scope(s):

4. Dairy products

Technology scope(s):

B, C, D, E, F

