

This is a translation of the certificate AT24/00000016

SGS

The management system of

Gmundner Molkerei GmbH



Theresienthalstraße 16, 4810 Gmunden, Austria

has been assessed and certified as meeting the requirements of

HACCP Certification (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

For the following activities

Production of liquid milk (various fat levels), liquid cream, liquid milk drinks, hard cheese, semi-soft semi-hard cheese, pasta filata cheese, butter and long-life dairy products; dispatch of whey and whey concentrate, as well as buttermilk loose in tanks. Packed in plastic thermoformed trays with top film, tubular bags, vacuum bags, bag in box, cardboard composite and butter bobbins.

This certificate is valid from 04 April 2025 until 11 June 2026 and remains valid subject to satisfactory surveillance audits.
Issue 2. Certified since 13 May 2024

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