



# CERTIFICATE

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



Feinste Schweizer Käsekunst seit 1862  
Fine Art of Swiss Cheesemaking since 1862

## LeSuperbe Services AG - Lustenberger & Dürst SA

Langrüti 1

6333 Hünenberg See (Switzerland)



Food Safety

CERTIFICATED

Standard

## Global Standard Food Safety

Version 9 (August 2022)

Scope of activities

**Maturing, slicing, or grating, packing (foil, vacuum or with a protective atmosphere) of hard and semi-hard cheese. Trading of cheese**



### Grade

Product categories  
Exclusions from scope  
Voluntary module/s  
Audit program  
BRC Site Code  
Auditor number  
Audit date  
Period for next audit  
Certification date  
Validity of the certificate

### A+

7 Dairy products  
None  
None  
unannounced  
3845969  
20502  
17 - 20 March 2025  
18 January 2026 - 21 May 2026  
29 April 2025  
2 July 2026 \*



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](http://www.procert.ch), Certificates) and the BRC Directory ([www.brcgsdirectory.com](http://www.brcgsdirectory.com)) attests validity of this certificate.

This certificate remains the property of ProCert AG. If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [TellUs@brcglobalstandards.com](mailto:TellUs@brcglobalstandards.com) or tel: +44 (0)20 3931 8148.