



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
20147
4 - 7 May 2026
18 January 2027 - 21 May 2027
10 June 2026
2 July 2027 *



Christian Schwob

Director Certification

Gustav Gallasz

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.brcglobalstandards.com) attests validity of this certificate.

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