



CERTIFICATE

The Food Safety Management System of



Käserei Plangger GmbH

Sebi 26
6342 Niederndorf (Austria)

has been assessed and determined to comply with the requirements of



Food Safety System Certification 22000 (FSSC 22000)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements version 5.1

Field of activity

Production of cheese from thermised milk as well as from raw milk partly packaged under vacuum, as well as production of butter from acidified pasteurized cream. Exclusions apply

This audit included the following central FSMS processes managed by:

**Arbeitsgemeinschaft Heumilch Tirol, Brixner Strasse 1, 6020 Innsbruck
Quality management**



Food chain sub-category:

C I Processing of perishable animal products

Initial certification date	21 December 2012
Date of the certification decision	12 October 2021
Certificate issue date	12 October 2021
Certificate validity until	20 December 2024 *



Christian Schwob
Director Certification

Philipp Ruckli
Member of certification commission

* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on www.fssc22000.com, and ProCert's public register (www.procert.ch, Certificates) attest the authenticity of this certificate.