



CERTIFICATE OF CONFORMITY

Herewith the Certification body
SAI Global Certification Services Pty Ltd

Being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

[Redacted]

1

For the audit scope:

Manufacturing (curd maturation, spinning, forming, cooling, salting, cutting, smoking or not) of fresh cheeses, stretched-curd or not, chilled or frozen, packed in plastic bags and trays; manufacturing (pasteurization of milk, cooking, eventually smoothing) of ricotta cheese from milk, packed in polyethylene paper, plastic baskets and jar.

3

Exclusions: None

Product Scope(s): 4 - Dairy products

Technology Scope(s): B, C, D, E, F

Meet the requirements set out in the

IFS Food Version 6.1, November 2017
and other associated normative documents

2

at Higher Level

Registration Number: FSM41767

Site COID: 50744

Audit Date(s): 01, 02, 03, 04.02.2021

Next audit between: 23.12.2021 and 03.03.2022 or unannounced

Certificate Issue Date: 23.02.2021

Certificate Valid Until: 13.04.2022

4

Last Unannounced audit date: N/A

Frank Camasta
Global Head of Technical Services
SAI Global Assurance



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Registered by:
SAI Global Certification Services Pty Ltd (ACN 108 716 669) 680 George Street Sydney NSW 2000 Australia
- an ISO/IEC 17065 Accredited certification body for IFS certification, having signed an agreement with the IFS owners and subject to the SAI Global Terms and Conditions. While all due care and skill was exercised in carrying out this assessment, SAI Global accepts responsibility only for proven negligence.
This certificate remains the property of SAI Global and must be returned to SAI Global upon its request



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1. ชื่อและที่อยู่ของผู้ผลิต
2. มาตรฐานระบบการผลิต
3. ขอบข่ายของกิจกรรมและผลิตภัณฑ์
4. วันที่สิ้นสุดการรับรอง
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6. หน่วยงานที่ให้การรับรอง (AB)

Certificate IT16/0526
UNANNOUNCED AUDIT

Certificate

The certification body SGS-ICS GmbH confirms that the processing activities of



meet the requirements of the

IFS Food Version 6.1, November 2017

and other associated normative documents for the audit scope:

Production and packing of fresh and frozen filled pasta, fresh potato dumpling, unfilled and filled fresh and frozen dumpling packaged in modified atmosphere using different packaging material as flexible PE, PA, PP and Paper Bags packaging. Production of sauces for the preparation of pasta dishes to be cooked in microwave, packed on PP trays and poli aluminium bags.

Product scopes: 5. Fruit and vegetables

6. Grain products, cereals, industrial bakery and pastry, confectionary, snacks

7. Combined products

Technology scopes: B, D, E, F

on **Higher Level** with a score of 96,98%.

Issue: 8. Date of the audit: 08/06/2020 - 12/06/2020

Next audit to be performed within the time period: 21/07/2021 - 29/09/2021-
or unannounced

Certificate issued on: 07/08/2020

Certificate valid until: 09/11/2021

Authorised by

Györfi László

Hagen Seime
Head of Certification Body

László Györfi
Global Product Manager IFS

SGS-International Certification Services GmbH
Rödingsmarkt 16 D-20459 Hamburg (Germany)
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5 **SGS**

IFS
Food

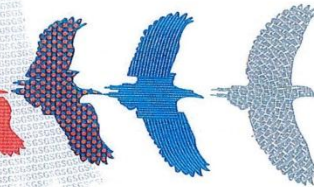


6 **DAkKS**
Deutsche
Akkreditierungsstelle
D-ZE-16090-01-00

1. ชื่อและที่อยู่ของผู้ผลิต
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SGS



This document is issued by the Company subject to its General Conditions of Certification Services accessible at www.sgs.com/terms_and_conditions.htm. Attention is drawn to the limitations of liability, indemnification and jurisdictional issues established therein. The authenticity of this document may be verified at <http://www.sgs.com/en/certified-clients-and-products/certified-client-directory>. Any unauthorised alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law.

ปรับปรุง 3/11/2564

IFS CERTIFICATE

Certificate No.:
10000423025-MSC-ACCREDIA-HRV

Audit Date: 2020-11-04

Certificate expiry date:
2021-12-29 4

Re-audit due date:
from 2021-09-09 to 2021-11-18

DNV GL - Business Assurance being an ISO/IEC 17065 accredited certification body for the certification against IFS and having signed an agreement with the IFS owners, confirms that



Exclusions: None
Product scope(s): 6 - Grain products, cereals, industrial bakery and pastry, confectionary, snacks
Technology scope(s): F
The explanations of the single technology scopes can be found in the IFS Food 6.1 standard.

Scope:
Production of bars and protein bars with or without chocolate coating packed in polypropylene foil. 3

Has been found to conform to

**IFS FOOD STANDARD, VERSION 6.1 NOVEMBER 2017
HIGHER LEVEL** 2
with a score of 98.08 %

Place and date:
Vimercate (MB), 2020-11-25



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For the Accredited Unit:
DNV GL Business Assurance Italia S.r.l.

Sabrina Bianchini

Sabrina Bianchini
Management Representative

Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.
Any changes in the product shall immediately be reported to DNV GL Business Assurance Italia S.r.l. in order to verify whether this certificate remains valid.
ACCREDITED UNIT: DNV GL Business Assurance Italia S.r.l. Via Energy Park, 14, 20871 Vimercate (MB), Italy. Tel. 039-68 99 905.
Website: www.dnvgl.com/assurance

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CERTIFICATE

5



Herewith the certification body

DQS CFS GmbH

being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of



1

for the audit scope:

Production and packing of potato flakes, dry potato composite products and packing of bread and potato dumplings into boil-in-the bag packagings

3

05: Fruit and vegetables

**06: Grain products, cereals, industrial bakery and pastry, confectionary, snacks
P5, P8, P11, P12**

meet the requirements set out in the

IFS Food

(Version 6, April 2014) and other associated normative documents

at **Higher Level**.

2

Audit programme: **Unannounced**

Date of audit 2017-03-15

The next audit must be performed 2018-02-19
within the following period of time 2018-04-30
or unannounced

Certificate valid until 2018-06-10

Certificate registration no. 513410 IFS

Frankfurt am Main 2017-04-25

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DQS CFS GmbH

German Association for Sustainability

Dr. Sied Sadok
Managing Director

1. ชื่อและที่อยู่ของผู้ผลิต
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Herewith the certification body

CSQA Certificazioni S.r.l., Via San Gaetano, 74 36016 THIENE (VI) ITALY

Being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of



for the audit scope:

Production (grinding, dosing and mixing of ingredients, encasing, cooking) of 'Mortadella Bologna' and other food products based on cooked meat. Production (grinding, dosing and mixing of ingredients, encasing, aging) of salami. Salting and aging of 'pancetta' bacon. Vacuum packaging, modified atmosphere packaging and micro-perforated film packaging of cured meats. Slicing and portioning of cured meats; dicing of food products based on cooked meat and aged cured meat (chopped); the products are modified-atmosphere-packaged and vacuum packaged. Exclusions: other cured meat products on own brand.

"Beside own production, company has outsourced products and/or process"

Produzione (macinatura, dosaggio ed impasto ingredienti, insacco, cottura) di mortadelle, Mortadella Bologna e prodotti a base di carne cotti. Produzione (macinatura, dosaggio ed impasto ingredienti, insacco, stagionatura) di salami. Salagione e stagionatura di pancette. Confezionamento sottovuoto, in ATM ed in film microforato di salumi. Affettamento e porzionatura di salumi, cubettatura (formato coriandolo) di prodotti a base di carne cotti e stagionati, confezionati in ATM. Esclusioni: altri salumi a marchio proprio.

"Oltre alla produzione propria, l'azienda ha esternalizzato processi e/o prodotti"

1. Red and white meat, poultry and meat products
C - D - E - F

meet the requirements set out in the

IFS Food
Version 6.1, November 2017
and other associated normative documents

at Foundation level

Certificate number: IFS 2020-5615
 Audit Date: 16/09/2020 & 17/09/2020 & 18/09/2020
 Certificate Issue date: 23/10/2020
 Re-audit due date: from 24/07/2021 to 02/10/2021
 Certificate expiry date: 12/11/2021

For CSQA Certificazioni S.r.l.
Thiene, 23/10/2020

The Chief Executive Officer
Dr. Pietro Bonato



This certificate remains the property of: CSQA Certificazioni S.r.l. - Via S. Gaetano, 74 36016 Thiene (VI) ITALY
For verification of validity, call: ++39 (0)445 31 30 11

1. ชื่อและที่อยู่ของผู้ผลิต
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MODEL 2_A
Rev.2 05/11/14

6



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Audit date: 24 March 2021
Next audit due date, from: 22 March 2022
To: 31 May 2022
Certificate identity number: 10357095
Date of the last unannounced assessment: N/A

24 March 2021
22 March 2022
31 May 2022
10357095
N/A

Current issue date: 3 May 2021
Expiry date: 11 July 2022

4

Certificate of Approval

Herewith the certification body:

LRQA France SAS

being an ISO / IEC 17065 accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

1



Headquarter: meet the requirements set out in the:

2

IFS Food Version 6.1, November 2017 and the other associated normative documents

at Higher level with a score of 95.83%

Approval number(s): 00021177

3

for the audit scope:

Manufacturing (cooling, UHT pasteurisation) and aseptic filling of milk products in brick (milk, cream, aromatic milk, fermented milk).

Shipping in bulk trucks of pasteurised milk products

Product scopes: 4 - Dairy products

Technology scopes: B, D, F

Daniel Oliva Marcilio de Souza

Area Operations Manager - South Europe

Issued by: LRQA France SAS



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Certificate

⑤



IFS International Food Standard ②

TUV NORD Integra bvba, certification and inspection body for agriculture and food processing, accredited by BELAC and recognized by IFS declares that the company mentioned below is audited by TUV NORD Integra and that the processing activities of the mentioned site meet the requirements of the IFS Food Standard (issue 6.1, November 2017) and other associated normative documents.

①

Scope

BE: Production of rice ingredients by using dry/wet milling, sieving, heating, precooking, blending, modifying and purification techniques.

IT: Production of rice flour by using dry milling, sieving, bagging / bulk loading and storage.

Exclusion: None

Product scopes and technology scopes

6. Grain products, cereals, industrial bakery and pastry, confectionary, snacks - EF

Besides own production, company has outsourced processes and/or products.

③

Certificate ID: 127091

Date of issue of certificate: 6/08/2021

Certificate valid until: 15/08/2022 ④

Audit date: 25/06/2021

Next audit should be conducted in a period of 10 weeks (announced) or 18 weeks (unannounced) before 5/07/2022

Audit program: announced

Last audit conducted unannounced: N/A.

Guy Buysse, General Manager

⑥



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5



CERTIFICATE

Herewith the certification body ProCert AG, being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of the organisation meet the requirements set out in the IFS Food and other associated normative documents.



1



Standard

IFS Food
Version 6.1, November 2017

2

Scope of the audit:

Blending and sieving of dry products (soups, sauces, bouillons, seasonings, aroma mixtures and sweet articles), emulsify of mayonnaises and pastes, swelling, milling and sieving of mustards and emulsify and boiling of fonds. Packaging into tins, jars, tubes, bag-in-boxes, bags, sachets and bulk units

3

C.O.I.D	76016
Veterinary agreement number	CH-216
Level	Higher level
With a score of	97.22 %
Product scopes	5 Fruit and vegetables 7 Combined products 10 Dry goods, other ingredients and supplements
Technology scopes	C, D, F
Type of audit	announced
Audit date	8 - 11 February 2021
Time frame for next audit (or unannounced audit)	17 December 2021 - 25 February 2022
Date of issue of certificate	12 March 2021
Validity of the certificate	7 April 2022 *

4



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Christian Schwob
Christian Schwob
Director Certification

Philipp Ruckli
Philipp Ruckli
Member of certification commission

* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the IFS Directory (access via QR code) attests validity of this certificate.

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CERTIFICATE

Quality Austria - Trainings, Zertifizierungs und Begutachtungs GmbH awards this **qualityaustria** certificate to the following organisation:

This **qualityaustria** certificate confirms the compliance of the requirements set out in the

1



IFS Food
Version 6.1, November 2017
and other associated normative documents
at Higher Level
with a score of 97.41%

2

3

Audit scope: Bottling of fruit and vegetable juices, -nectars, tea and soft drinks, -water and coffee drinks with milk; production and bottling of energy drinks; contract filling of several beverages; used packaging materials: cans, PET-bottles

Product scopes: 4. Dairy products, 8. Beverages
Technology scopes: B, D, F

The validity of the **qualityaustria** certificate will be maintained according to the current IFS-requirements regarding evaluation frequency.

Registration No.: 00180/3

Valid until: 12 January 2022

Re-audit due date: 23 September 2021 to 02 December 2021

Audit date: 13 November 2020 until 18 November 2020



qualityaustria

Vienna, 30 December 2020

Quality Austria - Trainings, Zertifizierungs und Begutachtungs GmbH,
AT-1010 Vienna, Zelinkagasse 10/3

Konrad Scheiber
General Manager

DI Wolfgang Leger-Hillebrand
Specialist representative

1. ชื่อและที่อยู่ของผู้ผลิต
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Quality Austria - Trainings, Zertifizierungs und Begutachtungs GmbH is accredited according to the Austrian Accreditation Act by the BM/FW (Federal Ministry of Science, Research and Economy).

Quality Austria is accredited as an organisation for environmental verification by the BM/FW (Federal Ministry of Agriculture, Forestry, Environment and Water Management).

Quality Austria is authorized by the VDA (Association of the Automotive Industry).

For accreditation registration orders please refer to the applicable decisions or recognition documents.

Quality Austria is a member of ICFI (International Certification Network).

Dok. No. 01_028

2329590-8abe-43aa-af67-8853571cd39d

The current validity of the certificate is documented exclusively on the Internet under <http://www.qualityaustria.com/en/cert> EAC: 3

ปรับปรุง 3/11/2564