

Certificate



The certification body of Swiss Safety Center AG hereby confirms that the company

G. Bianchi AG
Allmendweg 6
CH-5621 Zufikon

has been assessed and complies with the requirements of



(Version 5.1, November 2020)

for the product category CI, Processing of perishable animal products (according to ISO/TS 22002-1:2009).

Scope

Procurement and processing (filleting/cutting, marinating, maturing) of meat, poultry, game, fish and seafood (sweet and salt water); production (crushing/grinding, curing/tumbling, cutting/mixing, smoking and drying, cooking, vacuum packaging) of boiled sausages; storage (refrigerated, frozen), packaging, commissioning, shipping

Certification scheme for food safety management systems consisting of ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 5.1).

This certificate is issued on the basis of the certification program FSSC 22000 version 5.1, published in November, 2020. The certification system shall include an annual review of food safety management systems and an annual review of the Prerequisite program (PRP) elements, as well as additional requirements set out in the mentioned documents. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Registration number:	22-243-401
Initial certification:	08.02.2022
Certification decision:	08.02.2022
Issue date:	21.02.2022
Valid from:	08.02.2022
Valid until:	07.02.2025



Heinrich A. Bieler
Head of the certification body

Wallisellen, 21.02.2022

Swiss Safety Center AG, Certifications
Richtstrasse 15, CH-8304 Wallisellen

A company of the SVTI Group, member of TÜV Association.

