



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.



Panella Frischgebäck AG

Altgasse 48
6340 Baar (Switzerland)



Standard

IFS Food

Version 6.1, November 2017

Scope of the audit:

Production of toast bread, whole or cut, raw doughs (puff pastry, cake doughs, yeast doughs), bread products, salty and sweet aperitif products filled, unfilled or topped, salty and sweet snacks filled, unfilled or topped, salty and sweet choices (quiche / tart), as well as packaging in foil, tubular bags, trays, cardboard or reusable containers, deep-frozen Beside own production, company has outsourced processes and/or products

COID

72930

Level

Foundation level

Product scopes

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

7 Combined products

Technology scopes

D, F

Type of audit

announced

Audit date

10 - 11 June 2020

Time frame for next audit

16 April 2021 - 25 June 2021

(or unannounced audit)

Date of issue of certificate

16 July 2020

Validity of the certificate

5 August 2021 *



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 IFS Directory (access via QR code) attests validity of this certificate.