

## **CERTIFICATE**

## **TÜV SÜD Management Service GmbH (043)**

certifies that, having conducted an audit

the company



## Goldsteig Käsereien Bayerwald GmbH

Siechen 11, 93413 Cham, Germany

Site code: 1950944

meets the requirements set out in the

## GLOBAL STANDARD FOOD SAFETY Issue 9: August 2022.

**Scope:** Production of Mozzarella with brine and without brine, semihard cheese and hard cheese as well as grated, diced and sliced products thereof packed in foils, bags, zipper, cups and plastic bowls. Production and packaging of raw material for processed cheese in bag. Packaging materials are made of PE, PP, PET, PA and combined materials with barriers. Intake and loading of raw milk, production and loading of pasteurized milk, cream, milk concentrates, whey concentrates, WPC and permeate-concentrate as bulk goods. Excluded are traded products

Product Categories: 7

Achieved Grade: A+

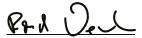
Audit program: Unannounced

Re-audit due date: 2025-07-14 - 2025-11-14

Report No.: 70018306
Auditor No.: 22122
Issue date: 2024-10-08
Expiry date: 2025-12-26



If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact <a href="mailto:enquiries@brcgs.com">enquiries@brcgs.com</a> or use the BRCGS reporting systems at <a href="https://tellusbrcgs.whistleblowernetwork.net">https://tellusbrcgs.whistleblowernetwork.net</a>. To verify certificate validity, please visit <a href="https://directory.brcgs.com">https://directory.brcgs.com</a>.



Fred Wenke Head of Certification Body Munich, 2024-10-09



