



Certificate CH15/1477

The Food Safety Management System of

**Schöni Finefood AG
Schöni Swissfresh AG
Masshard Swisskraut AG
Thurnen Sauerkraut AG**

Niedermattstrasse 30, 4538 Oberbipp, Switzerland
has been assessed and complies as meeting the requirements of



**FOOD SAFETY SYSTEM
CERTIFICATION 22000**

Food Safety System Certification scheme for food safety systems including
ISO 22000:2005, ISO/TS 22002-1 and additional FSSC 22000 requirements

This certificate is applicable for

**Processing of white cabbitch, red cabbitch packed in plastic films and
plastic buckets, cooked fruits, fruit mash and vegetables in plastic films
and plastic bucket.**



This certificate is provided on the base of the FSSC 22000 certification scheme, version 3.2, published on 26
February 2015. The certification system consists of a minimum annual audit of the food safety management
systems and a minimum annual verification of the PRP elements as included
in the scheme and the ISO/TS 22002-1.

This certificate is valid from 2 December 2015 until 1 December 2018
and remains valid subject to satisfactory surveillance audits
Recertification audit due before 20 October 2018
Issue 1. Certified since December 2015

Authorised by



SGS Société Générale de Surveillance SA Systems & Services Certification
Technoparkstrasse 1 8005 Zurich Switzerland
t +41 (0)44 445-16-80 f +41 (0)44 445-16-88 www.sgs.com

Page 1 of 1



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/Our-Company/Certified-Client-Directories/Certified-Client-Directories.aspx>. Any unauthorized 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.