

CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:



Hügli Nahrungsmittel GmbH

Güttinger Straße 23 78315 Radolfzell (Germany)

Standard



BRC Global Standard for Food Safety

Issue 7 (January 2015)

Field of activity

Mixing, drying, granulating and pressing of sauces, soups and dried ready-to-eat meals (dried mixtures and spice mixtures) in a variety of flavours and packing in jars, tins, flat pouches, cups, bags, buckets, films, and foldable cartons for industrial and retail clients

Grade: A+

Category: 15 – Dried foods and ingredients

Exclusions: None Voluntary modules: None

Audit program: Unannounced

BRC Site Code: 5245953 Auditor number: 094001

Audit date: 10 – 13 April 2018

Period for next audit: 23 May 2019 – 20 June 2019

Certification date: 18 May 2018
Validity of certificate: 01 August 2019*

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