



# CERTIFICATE

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

## Hügli Nahrungsmittel AG - Steinach

Bleichstrasse 31  
9323 Steinach (Switzerland)



Standard

## BRC Global Standard Food Safety

Version 8 (August 2018)

Scope of activities

**Blending and sieving of dry products (soups, sauces, bouillons, seasonings, aroma mixtures and sweet articles), emulsify of mayonnaises and pastes, swelling, milling and sieving of mustards and emulsify and boiling of fonds. Packaging into tins, jars, tubes, bag-in-boxes and bulk units**

<b>Grade</b>	<b>AA</b>
Product categories	15 Dried foods and ingredients 18 Oils and fats
Exclusions from scope	None
Voluntary module/s	None
Audit program	announced
BRC Site Code	1829932
Auditor number	094034
Audit date	5 - 7 February 2019
Period for next audit	28 January 2020 - 25 February 2020
Certification date	21 March 2019
Validity of the certificate	8 April 2020 *



Christian Schwob  
Director Certification

Fiorenzo Bodrato  
Member of certification commission

\* Subject to suspension or withdrawal of certification. Only ProCert's public register ([www.procert.ch](http://www.procert.ch), Certificates) and the BRC Directory ([www.brcdirectory.com](http://www.brcdirectory.com)) attests validity of this certificate.

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