



CERTIFICATE

The Food Safety Management System of

Bigler AG Fleischwaren

Industriestrasse 19

3294 Büren an der Aare (Switzerland)



has been assessed and determined to comply with the requirements of



Food Safety System Certification 22000 (FSSC 22000)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements version 5.1

Field of activity

Cutting, portioning and packing (vacuum and MAP) of fresh meat (pigs, cattle, calves and sheep/lambs). Development, production and packing (vacuum and MAP) of meat products and meat preparations. Production and packing (MAP) of sandwiches, sandwiches (canapé) and salads. Production and packing (pails and MAP) of mayonnaise and spreads

This audit included the following off-site activities at:

Industriering 36, 3250 Lyss

Cutting and packing (Under vacuum, MAP) of fresh meat from hair animals, pigs and lambs



Food chain sub-category:

C I Processing of perishable animal products

C III Processing of perishable animal and plant products (mixed products)

Initial certification date 27 July 2012

Date of the certification decision 21 July 2021

Certificate issue date 21 July 2021

Certificate validity until 4 August 2024 *



Christian Schwob

Director Certification

José-Michel Perez

Member of certification commission

* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on www.fssc22000.com, and ProCert's public register