



# CERTIFICATE

The Food Safety Management System of

## Bigler AG Fleischwaren

Via al Castello 2

6964 Davesco-Soragno (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

**Manufacturing and packaging (Under vacuum) of cured ham, dried products and dry sausages. Manufacturing and packaging (MAP) of meat preparations and fresh meat**

This audit included the following central FSMS processes managed by:

**Bigler AG Fleischwaren, Industriestrasse 19, 3294 Büren an der Aare**  
**Purchase, sales, quality management, human resources, transport, finance, technical department and development**



Food chain sub-category:

C I Processing of perishable animal 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

Fiorenzo Bodrato

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](http://www.fssc22000.com), and ProCert's public register