



CERTIFICATE

Herewith the certification body ProCert AG, being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of the organisation meet the requirements set out in the IFS Food and other associated normative documents.



La Conditoria SEDRUN-SWITZERLAND AG

Via Alpsu 72c
7188 Sedrun (Switzerland)



Standard

IFS Food

Version 6.1, November 2017

Scope of the audit:

Production of pre-baked bread (half-baked and deep-frozen bread, pear bread and dried bread chips) filled and unfilled fine and long-life bakery products as well as chocolate products (contour chocolate, pralines and hollow chocolate bodies), packed in film, blister and coated cardboard boxes.

Beside own production, company has outsourced processes and/or products

COID	61514
Veterinary agreement number	-
Level	Higher level
With a score of	98.21 %
Product scopes	6 Grain products, cereals, industrial bakery and pastry, confectionary, snacks
Technology scopes	D, F
Type of audit	announced
Audit date	26 - 27 May 2021
Last unannounced audit	N/A
Time frame for next audit (or unannounced audit)	14 May 2022 - 23 July 2022
Date of issue of certificate	7 July 2021
Validity of the certificate	2 September 2022 *



Christian Schwob
Director Certification

Gustav Gallasz
Member of certification commission

* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the IFS Directory (access via QR code) attests validity of this certificate.