



CERTIFICATE

Herewith the certification body ProCert AG (ISO/IEC 17065 accredited certification body for IFS certifications and contractual partner of IFS Management GmbH) confirms that the processing activities of the organization below comply with the requirements of IFS Food and the other related normative documents.



Sempione AG

Thalstrasse 35
4710 Balsthal (Switzerland)

Standard

IFS Food Version 7 (October 2020)

Higher level with a score of 97.67%

Assessment certification scope:



Processing of fresh meat (beef, pork, veal), production of cooked meat products (cooked sausage) and meat preparations to eat cooked (burgers, meatballs, raw sausages, etc.). Production of meat preparations to eat cooked (cured meats to be cooked). The products are packed in containers with insert bags, foil/tubular bags and plastic trays (vacuum or modified atmosphere). Besides own production, the company has partly outsourced processes. The company has own broker activities which are not certified against a GFSI recognised scheme



COID / GS1 GLN	78816 / 7610281000007
Official registration number	CH-121
Head office	FF Frischfleisch AG, Zeughausstrasse 14, 6210 Sursee
Product scopes	1 Red and white meat, poultry and meat products
Technology scopes	B, C, D, E, F
Assessment type	unannounced
Assessment date	8 - 10 August 2023
Last unannounced assessment	N/A
Time frame for next announced assessment	06 Aug 2024 - 15 Oct 2024
Time frame for next unannounced assessment	11 Jun 2024 - 15 Oct 2024
Certificate issue date	27 September 2023
Certificate validity till	25 November 2024 *



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 the validity.