

Certificate

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 6)

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 6).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

Meiereigenossenschaft eG.
Boxlunder Weg 2
25884 Viöl
Germany
COID code: DEU-1-9230-291411



operates a management system in accordance with the requirements of FSSC 22000 (Version 6) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

Pasteurisation and treatment of raw milk for the production of cream, skimmed milk and skimmed milk concentrate for dispatch to the food industry. Production of full cream milk powder roller dried packed in big bag.

Food Chain Subcategory

CI - Processing of perishable animal products

Date of the last unannounced audit*: N/A
Certificate Registration No. 44 295 250349
Audit Report No. 3542 3583
Authorized by: Elke Brautlecht
Date of certification decision 2026-06-08

Valid from 2026-01-19
Valid until 2029-01-18
Initial certification 2026-01-19

Date of issue: Essen, 2026-06-08

Position of signatory: Certification Scheme Manager Food / Feed
Certification Body at TÜV NORD CERT GmbH

*At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com

TÜV NORD CERT GmbH
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