

Bureau Veritas Certification Holding SAS – UK Branch certify that having conducted an audit

Nørager Mejeri A/S

BRCGS site code: 1454274

Audit site address:

Bredgade 67, 9610 Nørager, Denmark

For the scope of activities: Standardization, homogenization, pasteurization, re netting, cutting, fermenting, or brining and packing of white cheese and analogue products with vegetable fat, made by UF technology. Standardization, homogenization, pasteurization, cutting, cooking and packing of cooking cheese with high pH made by UF technology. Storage chilled or frozen. Products can be packed using brine, vacuum, oil inclusions or modified atmosphere in packaging plastic, foil, tin or glass. Pasteurized cream in bulk. Milk and milk concentrate in bulk.

Exclusions from scope: None

Product categories: 07 - Dairy, liquid egg

Has achieved Grade: AA

Meets the requirements set out in the

GLOBAL STANDARD for FOOD SAFETY Issue 8: August 2018

Audit Programme:

Announced

Audit start date:

23-08-2021

Audit finish date:

26-08-2021

Auditor Number:

20368

Re-audit Due Date:

From 07-08-2022

To 04-09-2022

Certificate Expiry Date:

16-10-2022

Certificate number:

DK014948

Certificate Issue Date:

13-10-2021



Signed on behalf of BVCH SAS - UK Branch

Certification body address: Bureau Veritas Certification Holding SAS - UK Branch Fifth Floor, 66 Prescot Street, London E1 8HG, United Kingdom

Managing Office: Bureau Veritas Certification Denmark A/S, Oldenborggade 25-31, 7000 Fredericia

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If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com

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Food Safety CERTIFICATED