



# CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:



Feinste Schweizer Käsekunst seit 1862  
Fine Art of Swiss Cheesemaking since 1862

## LeSuperbe AG - Lustenberger & Dürst SA

Langrüti 1

6333 Hünenberg See (Switzerland)



Food Safety

CERTIFICATED

Standard

## Global Standard Food Safety

Version 9 (August 2022)

Scope of activities

**Maturing, slicing, or grating, packing (foil, vacuum or with a protective atmosphere) of hard and semi-hard cheese. Trading of cheeses**



### Grade

Product categories

Exclusions from scope

Voluntary module/s

Audit program

BRC Site Code

Auditor number

Audit date

Period for next audit

Certification date

Validity of the certificate

### B+

7 Dairy products

None

None

unannounced

3845969

20502

30 January - 1 February 2024

18 January 2025 - 21 May 2025

7 March 2024

2 July 2025 \*



Christian Schwob

Director Certification

Alexander Grünenfelder

Member of certification commission

\* Subject to suspension or withdrawal of certification. Only ProCert's public register ([www.procert.ch](http://www.procert.ch), Certificates) and the BRC Directory ([www.brcdirectory.com](http://www.brcdirectory.com)) attests validity of this certificate.

This certificate remains the property of ProCert AG. If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [TellUs@brcglobalstandards.com](mailto:TellUs@brcglobalstandards.com) or tel: +44 (0)20 3931 8148.