



The SQS herewith attests that the organisation named below meets the requirements of the listed standard.



Louis Ditzler AG
Bäumlimattstrasse 20
Industriezone
4313 Möhlin
Switzerland

Scope

Categories C2, C4

Production and packaging of frozen vegetables, fruits, marroni, vegetable mixtures with/without mushrooms, fruit/berry mixtures.
Production and filling of raw materials for the food processing industry.
Production and packaging of frozen convenience products (such as creamed spinach, vegetable soups or vegetable mix with sauce).
Production and packaging of frozen or pasteurized chilled marroni puree.
Production and filling of molasses in jars.

Herstellung und Verpackung von tiefgefrorenen Gemüsen, Früchten, Marroni, Gemüse-Mischungen mit/ohne Pilze, Früchte-/Beeren-Mischungen.
Herstellung und Abfüllung von Grundstoffen für die weiterverarbeitende Lebensmittelindustrie.
Herstellung und Verpackung von tiefgefrorenen Convenience-Produkten (wie Rahmspinat, Gemüse-Suppen oder Gemüse-Mischung mit Sauce).
Herstellung und Verpackung von tiefgefrorenem oder pasteurisiertem gekühltem Marroni-Püree.
Herstellung und Abfüllung von Melasse in Gläser.

Normative base

Food Safety System Certification (FSSC) 22000

(Version 5.1)

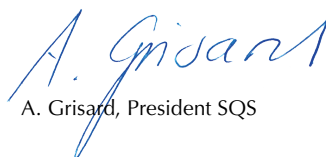
Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (Version 5.1).

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First certification 16. 10. 2017
Decision 13. 07. 2023

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com


A. Grisard, President SQS


F. Müller, CEO SQS

