

CONFIRMATION

This is to confirm that the production process of

frischli Milchwerke Weißenfels GmbH
Tagewerbener Straße 81, 06667 Weißenfels, Germany

has been registered by Intertek as conforming to the requirements of

HACCP – International Code of Practice General Principles of Food Hygiene CXC 1-1969, Rev. 2022

HACCP is applicable to

Production and aseptic filling of UHT milk and UHT cream in composite packaging or bag-in-box. Production and filling of long-life or refrigerated dairy products and milk-based products (desserts, yogurt, skimmed curd, sour cream, crème fraîche) filled in sealed cups, plastic buckets, containers and bag-in-box. Production of skimmed milk, cream and yogurt in bulk (silo truck).

Certificate Number:

2026-007

Audit Date:

10 – 13 February 2026

Issuing Date:

24 February 2026

Valid Until:

29 May 2027



Intertek

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Executive Vice President

Assurance, Sustainability, AgriWorld & Food
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