



The Food Safety Management System of



Hosberg AG
Bio-Eierhandel
Neuhofstrasse 12
8630 Rüti ZH
Switzerland

has been assessed and complies with the requirements of

FSSC 22000

Certification scheme for food safety systems including ISO 22000:2005, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements.

This certificate is applicable for

Site Rüti (ZH)

Category C1–C4

Sorting, packaging of shell eggs; Production of liquid egg products (pasteurised), egg powder (spray drying and packaging outsourced); boiled coloured and boiled peeled eggs (cooking, peeling, colouring and packaging outsourced); Production of egg liqueur, production and packaging of pasteurised teas and essences of juice and herbal infusion; Production of undiluted or diluted fruit and vegetables juice mixtures and almond drink (high-pressure pasteurization outsourced); Production of fresh salads, sandwiches and desserts; Production of convenience products (scrambled eggs and Spaetzli)

This certificate is provided based on the FSSC 22000 certification scheme, version 3.2, published 26 February 2015 for food. The certification system consists of an annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme and the ISO/TS 22002-1:2009.

Decision date 27.11.2017
Initial date 11.09.2012

Reg. no. 39109
Re-Issue date 27.11.2017
Valid until 26.11.2020

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