

Micron2 Ltd, certification body No. 197, certifies that, having conducted an audit

**For the Scope of activities:** Mincing, filling, boiling, cooling, pasteurisation of boiled sausages, cooked sausage, cooked cured meat products, proschutta (51% cooked ham, 49% processed cheese preparation). Packaging is done in vacuum and modified atmosphere packs. Rigid and soft films as well as cups are used for wrapping. Traded goods: liver sausage

**Including voluntary modules of:** None

**Exclusions from Scope:** None

**Product categories:** 8

At **Ponnath die Meistermetzger GmbH**  
**Bayreuther Strasse 40**  
**95478**  
**Kemnath**  
**BRC Site Code: 1521864**

Has achieved Grade: **A+**

Meets the requirements set out in the  
**THE GLOBAL STANDARD FOR FOOD SAFETY**  
**ISSUE 8: FEBRUARY 2019**

<b>Audit Programme</b>	Unannounced
<b>Date of Audit:</b>	26th - 29th April 2021
<b>Certificate traceability reference:</b>	PW 003/21
<b>Auditor number:</b>	20371
<b>Certificate issue date:</b>	8th June 2021
<b>Re-Audit due date from:</b>	24th May 2022 to 21st June 2022
<b>Certificate Expiry date:</b>	2nd August 2022



Authorised by: J. Kill  
Director, Micron2 Ltd



If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact [tell.brcgs.com](mailto:tell.brcgs.com) Visit the BRC Directory [www.brcdirectory.com](http://www.brcdirectory.com) to validate certificate authenticity

**BRCGS**

Certification Body

CERTIFICATED

This Certificate remains property of micron2

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