



Certificate of Approval

Herewith the certification body:

LRQA France SAS

being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

FABRICA DE LAPTE BRASOV S.A.

National Road 13th km 10 +800m, Brasov - Halchiu, 507080 Brasov, Romania

Veterinary agreement number: RO L155 EC

COID: 39222

Headquarter: Fabrica de Lapte Brasov S.A. APEI NR 109, 507080, Baraolt, Romania

meet the requirements set out in the:

IFS Food Version 6.1, November 2017

and the other associated normative documents

at Higher level

with a score of 97.93 %



Daniel Oliva Marcilio de Souza - Area Operations Manager - South Europe

Issued by: Hellenic Lloyd's S.A.

for and behalf of: LRQA France SAS

Audit date: 20 February 2020

Next audit due date, from: 3 January 2021

To: 14 March 2021

Certificate identity number: 10261510

Current issue date: 6 April 2020

Expiry date: 24 April 2021

Approval number(s): 00019478

Audit scope:

- Production of pasteurized concentrated cow milk in bulk (raw milk pasteurization, ultra - filtration, cool storage).
- Production of ESL cow milk in PET bottles and of ESL goat milk in PA/AL/PE composite packages (raw milk pasteurization, cooling, sterilization, aseptic filling, cool storage).
- Production of UHT cow milk in PA/AL/PE composite packages (raw milk pasteurization, cooling, sterilization, aseptic filling, ambient storage)
- Production of set, stirred and strained yogurt, sour cream, yogurt alternative with vegetable oil in PS or PE/PP rigid packages (milk pasteurization, cooling, fermentation, aseptic filling, cool storage).
- Production of drinking yogurt in PET bottles (raw cow pasteurization, cooling, fermentation, aseptic filling, cool storage).
- Production of cow, sheep & goat white cheese in PE/PP vacuum foil and in PP buckets and tin in brine (raw milk pasteurization, salting, fermentation, cool storage & slicing).
- Production of whey cheese in PE/PP buckets (whey thermal precipitation, cool storage).
- Production of cow cottage cheese and fresh cheese in PP rigid (incubation, curding, cool storage).

Product scopes: 4 - Dairy products Technology scopes: B, C, D, E, F