

FSSC 22000 CERTIFICATE



GLOBAL[®]
STANDARDS
CERTIFICATION

Certificate of registration
The Food Safety Management System of

Quesería Dos Lagunas, S.A. de C.V.

Campo 105 No. 516, Col. Menonita, C.P. 31615, Cuauhtémoc,
Chihuahua, México.

Has been assessed and determined to comply with the requirements of:

FSSC 22000

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 6).

This certificate is applicable for the scope of:

Manufacturing of cheese (Ripe, fresh and processed), dairy products, dairy by-products (milk, yogurt, cream, whey, milk formula) and dressings.
Manufacturing from dairy derivatives (spray drying) of whey, milk, and dairy formulas.

Category: CI, CIV.

Audit Delivery: Full On Site

Date of the last unannounced audit: November 08-11, 2022.

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

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



Certificate registration number
GSCFSSC22KMX403
COID: MEX-1-0908-985255

Initial certification date:
December 23, 2020

Certification decision date:
January 22, 2025

Issue date:
23/JAN/25

Valid until:
23/DEC/26

Certification scheme
Single Site

Executive Director
Global Standards

You can verify the validity of the Management System certifications our organisation have issued on the IAF global certificate database <https://www.iafcertsearch.org>



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ORGANISMO DE CERTIFICACIÓN
ACREDITADO 153/21

ANAB
ANSI National Accreditation Board
ACCREDITED
ISO/IEC 17021-1
MANAGEMENT SYSTEMS
CERTIFICATION BODY

FSSC 22000