

CERTIFICATE OF CONFORMITY

This is to certify that

Ingredient Solutions Ltd

Boherbue
Mallow
Co. Cork
Ireland

Having been audited, meets the requirements set out in the

BRCGS for Food Safety (Issue 9: August 2022)

Grade achieved:	AA+
Scope of activities:	The grating, shaving, crumbing, dicing, block cutting and packing of pasteurised hard cheeses into vacuum packs or gas flushed polythene packaging (chilled & frozen). The tempering and/or labelling of cheese. The trading of cheese, butter, milk powder and starch.
Exclusions:	None
Product categories:	7 - Dairy, liquid egg
Audit programme:	Reissued after extension to scope
BRCGS site code:	4524153
Date(s) of audit:	24, 25 & 26 September 2024
Scope extension audit date:	27 August 2025
Certificate issue date:	7 October 2025 (Issue 2)
Re-audit due date:	29 October 2025
Certificate expiry date:	10 December 2025
Auditor number:	26794
Certificate reference:	1288-F

Authorised by



Oliver Hynes
Product Director – Food and Packaging



UK Food Certification, Winnington Hall, Winnington, Northwich, Cheshire CW8 4DU



This certificate remains property of UK Food Certification Limited and must be returned immediately on request. Whilst all due care and skill has been exercised in performing this audit, UK Food Certification Limited accepts responsibility for proven negligence only.
To verify certificate validity, please visit <https://directory.brcgs.com>. If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact brcgs.enquiries@lgcgroup.com or use the BRCGS reporting system at <https://tellusbrcgs.whistleblownetwork.net>.