



CERTIFICADO | CERTIFICATE | ZERTIFIKAT
LSQA S.A.

LSQA S.A. awards a certificate to:

This certificate confirms the application and further development of an effective



CONAPROLE
Cooperativa Nacional de
Productores de Leche

GMP – HACCP SYSTEM

Hazard Analysis and Critical Control Points
Complying with the requirements of Recommended
International Code of Practice
General Principles of Food Hygiene
Codex Alimentarius CAC/RCP 1-1969, Rev. 4 (2003), and
Annex HACCP.

Address: Magallanes 1871, Montevideo, Uruguay.

Registration No.: HACCP 003
Date of initial issue: November 15, 2003
Valid until: November 15, 2024

Alcance de la certificación: Processing of milk powder, whey powders, butter milk powder, butter, butter oil and milkjam in CIF (Florida); milk powder, powder dairy mixes, UHT milk and hard and semi-hard cheeses in CIVR (Villa Rodriguez); muzarella cheese, semi hard cheese (pressed cheese), process cheeses, ricotta cheese, and grated cheese in CISR (San Ramón); milk powder and whey powders in Plant 11 (Rincón del Pino); milk powder in Plant 16 (Mercedes); pasteurized, ultrapasteurized and UHT milk, cream, yoghurts, dairy desserts, jelly and Ice Creams in CIM (Montevideo) and related corporate processes.
In the annex the sites addresses are detailed.

The validity of this certificate will be maintained via annual surveillance audits and three yearly renewal audits.

Montevideo, November 15, 2021

Eng. Jorge Arismendi
Executive Director

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