



LSQA

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

FOOD SAFETY MANAGEMENT SYSTEM
Complying with the requirements of standard
ISO 22000:2018

Address: Magallanes 1871, Montevideo, Uruguay.

Registration No.: 22025/01
Date of initial issue: December 22, 2009.
Valid until: 15 de noviembre de 2027.

Certification scope: 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 CIR (Rodríguez); 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.

Montevideo, December 09, 2024

Sub-category: CI - Processing of perishable animal products. CIV - Processing of ambient stable products.

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

Eng. Jorge Arismendi
Executive Director



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Expiration date of the previous certificate: 15/11/2024
Date of the renewal audit: 20/08/2024-19/09/2024

