

Certificate DE17/819943395

The management system of

**Mich. Weyermann GmbH & Co. KG  
Heinz Weyermann GmbH  
Röstmalzbierbrauerei**

Brennerstraße 17-19  
D-96052 Bamberg

has been assessed and certified as meeting the requirements of

**Food Safety System based on HACCP**

HACCP – Codex: Hazard Analysis and Critical Control Point system and  
guidelines for its application. Rev. 4 (2003)  
For the following activities

**Development, Production and Sales of Brew-, Roasted-  
and Caramel malt, Beers and Distillates;  
Distribution of Brewery Ingredients**

This certificate is valid from 27.07.2019 until 26.07.2022 and remains valid  
subject to satisfactory surveillance audits. Recertification audit due a  
minimum of 60 days before the expiration date.

Issue 4

The audit leading to this certificate commenced on 06.05.2019  
Previous issue certificate validity date was until 26.07.2019

This is a multi-site certification

Additional site details are listed on the subsequent page

Authorised by



ppa Jan Meemken  
Director CBE Germany



Hagen Senne  
Head of Certification Body

SGS-TÜV Saar GmbH  
Am TÜV 1 66280 Sulzbach (Germany)  
e-mail: [de.cbe.zertifizierung@sgs.com](mailto:de.cbe.zertifizierung@sgs.com) [www.sgs-tuev-saar.com](http://www.sgs-tuev-saar.com)

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# Mich. Weyermann GmbH & Co. KG

## Food Safety System based on HACCP

HACCP – Codex: Hazard Analysis and Critical Control Point system and guidelines for its application. Rev. 4 (2003)

Issue 4



Additional facilities

**Mich. Weyermann GmbH & Co. KG**  
Am Hafen 1  
D-97437 Haßfurt

**Mich. Weyermann GmbH & Co. KG**  
Flattig 36  
D-99718 Clingen

**Mich. Weyermann GmbH & Co. KG**  
Leesau 21  
D-95349 Thurnau