

**Micron2 Ltd,**

Certification body No. 197, certifies that, having conducted an audit

**For the Scope of activities:** The mixing, pasteurisation and freezing of dairy ice creams, vegetable fat based ice creams and sorbets, packed into cardboard and plastic containers; the mixing and freezing of non-pasteurised sorbets, packed into plastic containers.

**Exclusions from Scope:** Traded goods - Ice Cream Cones and frozen puddings and cheesecakes, which are thawed before eating.

**Product categories:** 7

At Cheshire Farm Ice Cream Limited  
Drumlan Hall  
Newton Lane  
Tattenhall  
Chester CH3 9NE  
BRC Site Code: 1753986

Has achieved Grade: **AA**

Meets the requirements set out in the  
**THE GLOBAL STANDARD FOR FOOD SAFETY**  
**ISSUE 9: AUGUST 2022**

<b>Audit Programme</b>	Announced
<b>Date of Audit:</b>	27th - 28th February 2025
<b>Certificate traceability reference:</b>	TM004/25/01
<b>Auditor number:</b>	20202
<b>Certificate issue date:</b>	11th April 2025
<b>Re-Audit due date from:</b>	2nd February 2026 to 2nd March 2026
<b>Certificate Expiry date:</b>	13th April 2026

*James C*  
2023

Authorised by: J. Kill  
Director, Micron2 Ltd



If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact [tell.brcgs.com](mailto:tell.brcgs.com)

To verify certificate validity, please visit <https://directory.brcgs.com>



Certification Body

CERTIFICATED

This certificate remains the property of Micron2 Ltd.  
Micron2 Ltd. Betton Mill, Betton Road,  
Market Drayton, Shropshire TF9 1HH

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