

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

Audit Programme	Announced
Date of Audit:	5th - 6th February 2026
Certificate traceability reference:	TM004/26/01
Auditor number:	20202
Certificate issue date:	20th March 2026
Re-Audit due date from:	2nd February 2027 to 2nd March 2027
Certificate Expiry date:	13th April 2027



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

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



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