

Micron2 Ltd,

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

For the Scope of activities: The production (including cutting, mixing, pre-cooking of vegetables) of frozen raw or pre-cooked dough (dough base in aluminium moulds, disk, plates or ball) and frozen raw pies (savoury and sweet) packaged in aluminium moulds, sulphurised paper, plastic bags or plastic boxes in cardboard boxes

Exclusions from Scope: None

Product categories: 14

At **Mademoiselle Desserts St Renan**
ZA Saint Sébastien - 29290 Saint Renan
France
BRC Site Code: 2072635

Has achieved Grade: **A+**

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

Audit Programme	Unannounced
Date of Audit:	12th - 14th November 2025
Certificate traceability reference:	MM011/25/01
Auditor number:	21265
Certificate issue date:	24th December 2025
Re-Audit due date from:	31st December 2026 to 28th January 2027
Certificate Expiry date:	11th March 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>



Certification Body

CERTIFICATED

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

www.micron2.com +44 1630 652095

