Hundsbichler

Hundsbichler

- is an Austrian company situated near Kufstein in Tyrol
- is since 1947 producer of excellent natural rennet
- is a privately owned company – owner is Mr. Stefan Hundsbichler
- produces liquid rennet, powder rennet, liquid rennet paste – as calf-, goat- and sheep-rennet and dried stomachs (dried calf vells)

where we are

Austria
International boundary
State (Bundesland) boundary
National capital
State (Bundesland) capital
Railroad
Autobahn
Road
0 25 50 Kilometers
0 25 50 Miles
Lambert Conformal Conic Projection, SP 46/2N/49/00N
CZECH REPUBLIC
GERMANY
SLOVAKIA
NIEDERÖSTERREICH
WIEN
OBERÖSTERREICH
STEIERMARK
BURGENLAND
SALZBURG
TIROL
KÄRNTEN
HUNGARY
SWITZERLAND
ITALY
SLOVENIA
CROATIA
LIECH.
VORARLBERG
Base 802440AI (R02077) 12-99

the building outside

the building inside

the production process

the production process

- we are using a cold extraction system with temperatures around 5°C to 10°C
- we are using a short-time extraction system with extraction times below 1 hour
- we are not using any kind of presses
- we are only using closed filtering systems to avoid oxidising of the products
- we are not using any kind of chromatographic concentration process

the production process

All these measurements result in a very constant product quality and in a high stability of our rennet products.

This production method also offers us the possibility to produce all our rennet products at request also completely without sodium benzoate.

the raw materials

the raw materials

Besides the technology, the experience and the know-how of the rennet producer, the quality of the raw materials is the determinant for the quality of the final rennet product

the raw materials

- all our raw materials are also suitable for organic production and controlled by Austria Bio Garantie
- we need stomachs from bobby calves, milk-fed calves, grain-fed-calves and bovines as well as stomachs from milk fed kid-goats and lambs
- further we need mountain spring water, table salt without iodine, rice-husk, diatomite, perlite, caustic soda and hydrochloric acid – both in chemically purest form

the raw materials

the raw materials

the stomachs

the stomachs

There is one general rule for all productions of high quality goods:

Besides all knowledge and technology – it is the quality of the raw material that is deciding about the excellence of the final product.

This is why Hundsbichler has a worldwide network of suppliers for high quality stomachs.

This is also why Hundsbichler is only processing stomachs from EC-approved slaughterhouses and not buying from any doubtful sources.

the stomachs

- it is our companies philosophy to have at least a 9 months stock in our hands
- for bobby-vells there is only once a year the possibility to buy them – so here we have a 15 months stock at least
- we also organised and managed our supply of Halal stomach in a suitable way according to our philosophy
- we are regularly auditing our worldwide suppliers directly at their plants

the filtration

the filtration

- in most premises the filtration or part of the filtration of rennet is done by vacuum rotation filters because they are cheap in investment and cheap in consumption
- we are using closed filter presses to avoid oxidation and denaturising of the product which happens by using vacuum rotation filters – as most competitors have.
- the final filtration is done by depth-filters with filter-sheets down to a final 0,2 micron nominal porosity

the storage

the storage

- after the last filtration the rennet goes directly into sterile cooled storage tanks with sterile air ventilation
- in these tanks we could store the rennet in the high concentration of something between 250 to 350 IMCU for a longer period
- only directly after receiving an order we are diluting and mixing this rennet, checking the microbial plate count and the activity and than delivering this rennet
- because of this method of production, we guarantee the shelf life of our rennet always from the date of delivery on

the standards

the standards

Hundsbichler is working according to the highest international standards.

This means off course that Hundsbichler is ISO certificated according to ISO 22000 / 2005 including the HACCP.

This also means, that Hundsbichler is certificated by the organisation of Austria Bio Garantie to ensure the organic cheese producers.

This also means, that Hundsbichler is certificated by the HFFIA in Den Haag for the production of special Halal rennet.

the standards

ZERTIFIKAT

Die

DQS GmbH

Deutsche Gesellschaft zur Zertifizierung von Managementsystemen

bescheinigt hiermit, dass das Unternehmen

BioRen® Hundsbichler GmbH
mit Ihrer Produktionsgesellschaft
Österreichische Laberzeugung Hundsbichler GmbH

Sportplatzweg 5
A-6336 Langkampfen/Kufstein
Österreich

für den Geltungsbereich

Produktion und Vertrieb von Naturlab und Herstellung und Vertrieb getrockneter Kälbermägen für die traditionelle Käseherstellung

ein

Managementsystem für die Lebensmittelsicherheit
eingeführt hat und anwendet.

Durch ein Audit, dokumentiert in einem Bericht, wurde der Nachweis erbracht, dass dieses Managementsystem die Forderungen der folgenden Norm erfüllt:

DIN EN ISO 22000 : 2005
Ausgabe November 2005

Dieses Zertifikat ist gültig bis	2012-05-15
Zertifikat-Registrier-Nr.	317503 FSMS
Frankfurt am Main	2009-05-16

Ass. iur. M. Drechsel — Dipl.-Bw. J. Bürge

GESCHÄFTSFÜHRER

D-60433 Frankfurt am Main, August-Schanz-Straße 21

AUSTRIA BIO GARANTIE

Zertifikat

Zert. Nr.: 4-00880-2008

Hundsbichler GMBH Österreichische Laberzeugung
Sportplatzweg 5, 6336 Langkampfen

Die **Austria Bio Garantie** (Codeniummer: **AT-N-01-BIO**), Gesellschaft zur Kontrolle der Echthe biologischer Produkte GmbH, führt bei dem genannten Unternehmen jährlich Zertifizierungsaudi durch. Es wurde der Nachweis erbracht, dass durch das Unternehmen die Forderungen folgend Richtlinien für die auf der beiliegenden Produktliste angeführten Produkte erfüllt werden:

- Richtlinie zur Definition der "Gentechnikfreien Produktion" von Lebensmitteln und deren Kennzeichnung laut Erlass des BMGFJ vom 6.12.2007 GZ. 75210/0014-IV/B/7/200

Die Austria Bio Garantie bestätigt, dass das/die unten genannte/n Produkt/e gemäß Anhang VI bzw. II der Verordnung (EWG) Nr. 2092/91 "Ökologischer Landbau" idgF in Erzeugnissen eingesetzt werden darf/dürfen, die gemäß den Richtlinien der Verordnung (EWG) Nr. 2092/91 "Ökologischer Landbau" idgF sowie vom österreichischen Lebensmittelcodex, Kapitel A8 idgF hergestellt werden:

BioRen Naturlab flüssig
BioRen Naturlab Pulver
getrocknete Kälbermägen
Labextrakt flüssig
Labpaste
Lab-Pulver
Sacco Käse-, Sauermilch- und Joghurtkulturen

Das vorliegende Zertifikat bezieht sich nur auf das/die oben angeführte/n Produkt/e.
Dieses Zertifikat ist bis 31.12.2009 gültig.

Bedingungen für die Aufrechterhaltung der Gültigkeit des Zertifikates im genannten Zeitraum:
1. Die Produkte müssen den Richtlinien entsprechen.
2. Aufrechtes Kontrollverhältnis.

Zertifizierungsdatum: 21.08.200

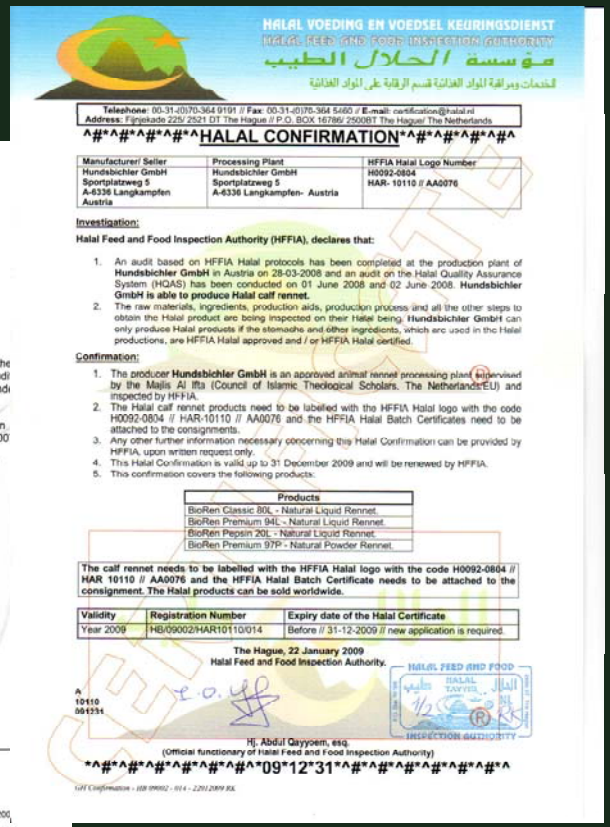
Kundennumer: 301040
ABG0061 Version 3.0

Für die Kontrollstelle
Dr. Johanna Ortel, Abteilung Verarbeitung

Seite 1 von 1

AT-N-01-BIO

Akkreditiert gemäß EN 45011 vom BMWA seit 1996



HALAL VOEDING EN VOEDSEL KEURINGSDIENST
HALAL FEED AND FOOD INSPECTION AUTHORITY
مؤسسة الحلال الطيب
الخدمات ومراقبة المواد الغذائية قسم الرقابة على المواد الغذائية

Telephone: 00-31-(0)70-364 9191 // **Fax:** 00-31-(0)76-364 5460 // **E-mail:** certification@halal.nl
Address: Fijnjekade 225/ 2521 DT The Hague // P.O. BOX 16786/ 2500BT The Hague/ The Netherlands

^#*^#*^#*^#*^**HALAL CONFIRMATION***^#*^#*^#*^#*^

Manufacturer/ Seller	Processing Plant	HFFIA Halal Logo Number
Hundsbichler GmbH Sportplatzweg 5 A-6336 Langkampfen Austria	Hundsbichler GmbH Sportplatzweg 5 A-6336 Langkampfen- Austria	H0092-0804 HAR- 10110 // AA0076

Investigation:

Halal Feed and Food Inspection Authority (HFFIA), declares that:

1. An audit based on HFFIA Halal protocols has been completed at the production plant of **Hundsbichler GmbH** in Austria on 28-03-2008 and an audit on the Halal Quality Assurance System (HQAS) has been conducted on 01 June 2008 and 02 June 2008. **Hundsbichler GmbH is able to produce Halal calf rennet.**
2. The raw materials, ingredients, production aids, production process and all the other steps to obtain the Halal product are being inspected on their Halal being. **Hundsbichler GmbH** can only produce Halal products if the stomachs and other ingredients, which are used in the Halal productions, are HFFIA Halal approved and / or HFFIA Halal certified.

Confirmation:

1. The producer **Hundsbichler GmbH** is an approved animal rennet processing plant supervised by the Majlis Al Ifta (Council of Islamic Theological Scholars. The Netherlands-EU) and inspected by HFFIA.
2. The Halal calf rennet products need to be labelled with the HFFIA Halal logo with the code H0092-0804 // HAR-10110 // AA0076 and the HFFIA Halal Batch Certificates need to be attached to the consignments.
3. Any other further information necessary concerning this Halal Confirmation can be provided by HFFIA, upon written request only.
4. This Halal Confirmation is valid up to 31 December 2009 and will be renewed by HFFIA.
5. This confirmation covers the following products:

Products
BioRen Classic 80L - Natural Liquid Rennet.
BioRen Premium 94L - Natural Liquid Rennet.
BioRen Pepsin 20L - Natural Liquid Rennet.
BioRen Premium 97P - Natural Powder Rennet.

The calf rennet needs to be labelled with the HFFIA Halal logo with the code H0092-0804 // HAR 10110 // AA0076 and the HFFIA Halal Batch Certificate needs to be attached to the consignment. The Halal products can be sold worldwide.

Validity	Registration Number	Expiry date of the Halal Certificate
Year 2009	HB/09002/HAR10110/014	Before // 31-12-2009 // new application is required.

The Hague, 22 January 2009
Halal Feed and Food Inspection Authority.

A
10110
004234

HALAL FEED AND FOOD INSPECTION AUTHORITY

Hj. Abdul Qayyoem, esq.
(Official functionary of Halal Feed and Food Inspection Authority)

***^#*^#*^#*^#*^#*^#*^09*12*31*^#*^#*^#*^#*^#*^#*^**

GH Confirmation - HB 09002 - 014 - 2291 2009 RK

the products

the products

Hundsbichler is producing all types of Natural Rennet products in the premises in Langkampfen / Austria.

The product range goes from Liquid Calf Rennet with high Chymosin content to purest Powder Rennet - includes also Liquid Bovine Rennet

and finishes with the classical Rennet Pastes Dolce, Semi-Piccante and Piccante which Hundsbichler produces in a special liquid form.

the products

- **BioRen® POWDERED RENNET with 97 % chymosin content** is the purest form of natural rennet and ideal for hard cheese with maturing times of a few months up to many years.

the products

- **BioRen® RENNET EXTRACT with 95 % chymosin content** has approximately the same maturation behaviour in cheese as powdered rennet with 97 %.

- **BioRen® RENNET EXTRACT with 80 % chymosin content** is the universally applicable rennet from cream cheese to hard cheese.

- **BioRen® RENNET EXTRACT with 50 % chymosin content** for all cheese types with maturation times up to three months.

the products

- **BioRen® RENNET PASTE DOLCE (calf rennet paste)** is an ideal product for prototypical sliced and hard cheese from cow's milk, but it can also be used in the case of goat or ewe's milk.

- **BioRen® RENNET PASTE PICCANTE (goat rennet paste)** is specially manufactured for goat's milk but also for ewe's and cow milk.

- **BioRen® RENNET PASTE SEMI-PICCANTE (ewe's rennet paste)** such as the "Rennet Paste Piccante" is manufactured for goat and ewe's milk.

the products

- **Dried Calf Vells –** Several traditional hard cheeses in Austria, Switzerland and in the French Alps, are still produced today with self-extracted **rennet from dried vells.** Traditional cheese makers in these regions swear by the incomparable flavours that this type of coagulation brings.

the products

the products

thank you very much for your attention