

CERTIFICATE

Vinçotte Nederland B.V. certifies that, having conducted an audit

For the scope: Preparation of ambient stable sterilized beef, pork, turkey and chicken products in steel or aluminium cans. Preparation of chilled ready to eat pates and liver sausages in artificial casing and plastic containers. Preparation of chilled pasteurized ready to eat vegetable pates and chilled pasteurized vegetable sausages in artificial casing and plastic containers. Preparation of chilled and frozen ready to eat: -beef, pork, turkey, chicken and vegetarian snacks, vacuum packed or in modified atmosphere packaging or carton boxes.

Exclusions from scope: none

Product Categories: 08 - Cooked meat/fish products, 10 - Ready meals and sandwiches; ready to eat desserts, 11 - Low/high acid in cans/glass

at
Van der Laan Almelo B.V.
BRC site code: 4717214
Sluisweg 7
7602 PR Almelo
Nederland

meets the requirements set out in the

Global Standard for Food Safety
Issue 8: August 2018

Achieved grade: A

Audit Program: Repeat announced

Auditor number:
22150

Certificate number:
55640184

Audit date(s):
2022-10-24, 2022-10-25, 2022-10-26

Certificate issue date:
2022-12-08

Certificate expiry date:
2023-12-07

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 9 months) before: 2023-10-26

This certificate remains the property of Vinçotte Nederland B.V.,
Obrechtstraat 28E, NL-8031 AZ Zwolle
For verification of validity: +31 (0)88-4722320 or
food@vincotte.nl.



If you would like to feedback comments on BRCGS or the audit process directly to BRCGS, please contact enquiries@brcgs.com. Visit the BRCGS directory (brcgsdirectory.com) to validate the authenticity of this certificate.

For Vinçotte Nederland B.V.
L. Smulders

Scheme Manager