

CERTIFICATE

Vinçotte Nederland B.V. (ID:637) certifies that, having conducted an audit

For the scope: Preparation of ambient stable sterilised or chilled and pasteurised beef, pork, turkey and chicken products in steel or aluminium cans. Preparation of chilled pasteurised ready to eat pates, liver sausages and plant based pates and sausages in artificial casing and plastic containers. Preparation of chilled deep fried or roasted ready to eat: -beef, pork, chicken and plant based snacks, packed in modified atmosphere plastic packaging.

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 9: August 2022

Achieved grade: A+

Audit Program: Unannounced (Mandatory 1 in 3 years)

Auditor number:
20912

Certificate number:
76482107

Audit date(s):
2023-09-21, 2023-09-25, 2023-09-26,
2023-09-28

Certificate issue date:
2023-10-30

Certificate expiry date:
2024-12-07

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2024-10-26

This certificate remains the property of Vinçotte Nederland B.V.,
Wilmersdorf 50, 7327 AC Apeldoorn
For verification of validity: +31 (0)88-998 4310 or
nl.info.food@kiwa.com.



If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, contact enquiries@brcgs.com or use the BRCGS reporting system at <https://tellusbrcgs.whistleblownetwork.net>. To verify certificate validity, please visit <https://directory.brcgs.com>

For Vinçotte Nederland B.V.
L. Smulders

Scheme Manager

*Voluntary modules not under accreditation

