

CERTIFICATE

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

For the scope: Preparation (injecting, tumbling, marinating, slicing, mincing, forming, portioning, coating, breading, battering, (pre-) heating) and packing (vacuum, skin, MAP) in foil, tray and cardboard boxes of raw meat, raw meat preparations, raw and pasteurized meat replacers (based on vegetable protein); all products stored chilled or deep-frozen.

Exclusions from scope: None

Product Categories: 03 - Raw prepared products (meat and vegetarian), 10 - Ready meals and sandwiches; ready to eat desserts

Auditor number:
22158

Certificate number:
BRC-IS 234616

Audit date(s):
2021-04-13, 2021-04-14,
2021-04-15

Certificate issue date:
2021-05-12

Certificate expiry date:
2022-05-28

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 9 months) before:
2022-04-16

at

Diviande B.V.
BRC site code: 1458923
Antennestraat 3
3903 LZ Veenendaal
THE NETHERLANDS

meets the requirements set out in the

Global Standard for Food Safety
Issue 8: August 2018

Achieved Grade: A

Audit Program: Repeat Announced

This certificate remains the property of Vinçotte Nederland B.V., Obrechtstraat 28E, NL-8031 AZ Zwolle, The Netherlands

For verification of validity: +31 (0)88 4722320 or food@vincotte.nl



If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com. Visit brcdirectory.com to validate certificate authenticity.

For Vinçotte Nederland B.V.
René Voermans

Scheme Manager

*Voluntary modules not under accreditation

