

CERTIFICATE

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

For the scope: The freezing (IQF) of fresh / cooked fish and fish products. Unpacking, sorting, sawing, glazing, battering / breading, packing (plastic bags) of frozen fish, fish products, molluscs, shellfish, crustaceans. Unpacking, sorting, battering / breading, (re)packing (plastic bags) of frozen meat and poultry products.

Exclusions from scope: none

Product Categories: 03 - Raw prepared products (meat and vegetarian), 04 - Raw fish products & preparations, 08 - Cooked meat/fish products

Auditor number:
22154

Certificate number:
52949729

Audit date(s):
2022-10-12, 2022-10-13

Certificate issue date:
2022-11-22

Certificate expiry date:
2023-11-30

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 9 months) before: 2023-10-19

at
Diepvries Urk B.V.
BRC site code: 2030762
Zuidoostrak 18
8321 MA Urk
Nederland

meets the requirements set out in the

Global Standard for Food Safety
Issue 8: August 2018

Achieved grade: A+

Audit Program: Unannounced (1 in 3)

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