

CERTIFICATE

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

For the scope: Deboning, cutting, grading, packaging in plastic bags or plastic trays with foil (partly under modified atmosphere and vacuum) of chilled raw chicken breast fillets and chicken thigh meat. Injecting, IQF freezing and packaging in plastic bags of frozen chicken breast fillets.

Exclusions from scope: Traded Goods (non European frozen chicken fillets)

Product Categories: 02 - Raw poultry

Auditor number:
22158

Certificate number:
BRC-IS 237635

Audit date(s):
2021-12-06, 2021-12-07,
2021-12-08

Certificate issue date:
2022-01-05

Certificate expiry date:
2023-01-30

Re-audit due date: The next
audit must be carried out
from 28 days (for
unannounced audits from 9
months) before:
2022-12-19

at

N. Vriesekoop B.V.
BRC site code: 1862922
Biestkampweg 2
5249 JV ROSMALEN
THE NETHERLANDS

meets the requirements set out in the

Global Standard for Food Safety
Issue 8: August 2018

Achieved Grade: AA

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.
Leo Smulders

Scheme Manager

*Voluntary modules not under accreditation

