

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:
22151

Certificate number:
55484944

Audit date(s):
2022-11-28, 2022-11-29, 2022-11-30

Certificate issue date:
2023-01-09

Certificate expiry date:
2024-01-30

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 9 months) before: 2023-12-19

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

meets the requirements set out in the

Global Standard for Food Safety
Issue 8: August 2018

Achieved grade: AA

Audit Program: Announced

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