

CERTIFICATE

ISACert B.V. certifies that, having conducted an audit

For the scope: Removing rinds, cutting or grating and/or mixing and portioning and packaging (vacuum, protective atmosphere, fresh) in trays and flexible plastic packaging of Dutch, foreign and raw milk cheese and cheese analogues, including filling of dip sauce. Trading of cheese products. Cold storage.

Exclusions from scope: None

Product Categories: 07 - Dairy, liquid egg, 10 - Ready meals and sandwiches; ready to eat desserts

**Auditor number:
104017**

**Certificate number:
BRC-IS 226517**

**Audit date(s):
2020-02-11, 2020-02-12,
2020-02-13**

**Certificate issue date:
2020-03-16**

**Certificate expiry date:
2021-03-19**

**Re-audit due date: The next
audit must be carried out
from 28 days (for
unannounced audits from 9
months) before:
2021-02-06**

at

DiversPack B.V.
BRC site code: 4965915
Glazenmakersweg 8-10
3449 JK Woerden
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

**For ISACert B.V.
René Voermans**



Scheme Manager

This certificate remains the property of ISACert B.V.,
Obrechtstraat 28E, NL-8031 AZ Zwolle, The Netherlands
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info@isacert.com.



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

*Voluntary modules not under accreditation



A Vinçotte company

