

CERTIFICATE

Vinçotte Nederland 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 (dairy and non-dairy), including filling of dip sauce. Trading of cheese products. Chilled storage.

Exclusions from scope: None

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

Auditor number:
20911

Certificate number:
BRC-IS 237723

Audit date(s):
2022-01-24, 2022-01-25,
2022-01-26, 2022-01-27

Certificate issue date:
2022-03-24

Certificate expiry date:
2023-03-19

Re-audit due date: The next
audit must be carried out
from 28 days (for
unannounced audits from 9
months) before:
2023-02-05

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: B

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

