

# CERTIFICATE

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

For the scope: Production (peeling, slicing, cutting, mixing/blending, cooling) of vegetables and fruits and vegetable based sauces, pasteurisation in glass jars or tin cans.

Exclusions from scope: Liquid side-product from cherry depitting process.

Product Categories: 11 - Low/high acid in cans/glass

Auditor number:  
21540

Certificate number:  
BRC-IS 236550

Audit date(s):  
2021-10-25, 2021-10-26,  
2021-10-27

Certificate issue date:  
2022-01-21

Certificate expiry date:  
2023-03-18

Re-audit due date: The next  
audit must be carried out  
from 28 days (for  
unannounced audits from 9  
months) before:  
2023-02-04

at

**Greenyard Prepared Belgium nv,  
site Rijkevorsel**

**BRC site code: 7027305**

**Gammel 84**

**2310 Rijkevorsel**

**BELGIUM**

meets the requirements set out in the

**Global Standard for Food Safety  
Issue 8: August 2018**

Achieved Grade: A+

Audit Program: Repeat Unannounced

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](mailto: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](mailto:tell.brcgs.com). Visit [brcdirectory.com](http://brcdirectory.com) to validate certificate authenticity.

For Vinçotte Nederland B.V.  
Leo Smulders

Scheme Manager

\*Voluntary modules not under accreditation

