

CERTIFICATE

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

For the scope: Production (cutting, mixing, cooking, pasteurization, sterilization) and packaging of vegetables, fruit, sauces, soups and prepared meals in tin cans, glass jars, plastic or aluminium foil packaging. Blanching of salsify and bulk packaging. Traded goods: pasteurized or sterilized vegetables, fruit or sauces in tin cans, glass jars or plastic packaging. Outsourced process: Cleaning, blanching and IQF freezing of vegetables.

Exclusions from scope: None

Product Categories: 06 - Prepared fruit, vegetables and nuts, 11 - Low/high acid in cans/glass

at

**Greenyard Prepared Belgium nv,
site Bree**

BRC site code: 6326867

**Industrieterrein Kanaal-Noord 2002
3960 Bree
BELGIUM**

meets the requirements set out in the

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

Achieved Grade: A+

Audit Program: Repeat Unannounced

Auditor number:
21540

Certificate number:
BRC-IS 237611

Audit date(s):
2021-12-02, 2021-12-03,
2021-12-06, 2021-12-07,
2021-12-08, 2021-12-09,
2021-12-10

Certificate issue date:
2022-02-05

Certificate expiry date:
2023-03-12

Re-audit due date: The next
audit must be carried out
from 28 days (for
unannounced audits from 9
months) before:
2023-01-29

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

