

CERTIFICATE

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

For the scope: 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
België**

meets the requirements set out in the

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

Achieved grade: A+

Audit Program: Unannounced (Voluntary)

Auditor number:
20051

Certificate number:
64038270

Audit date(s):
2023-01-16, 2023-01-17, 2023-01-18,
2023-01-19, 2023-01-20

Certificate issue date:
2023-03-02

Certificate expiry date:
2024-03-12

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 9 months) before: 2024-01-30

This certificate remains the property of Vinçotte Nederland B.V.,
Wilmersdorf 50, 7327 AC Apeldoorn
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