

# CERTIFICATE

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

**For the scope: Storage, assembling (manipulation) and repacking of deep frozen, ambient and chilled food products for third parties. Tempering of packed frozen foods. Typical products include frozen: fish, ice cream, potato, fruit, bread, meat, vegetable, poultry, pizza and filled pasta; Chilled: paté; Ambient: biscuits.**

**Exclusions from scope: none**

**Voluntary Modules\*: VM - FSMA Preventative Controls and FSVP Preparedness**

**Product Categories: 01 - Raw red meat, 02 - Raw poultry, 03 - Raw prepared products (meat and vegetarian), 04 - Raw fish products & preparations, 06 - Prepared fruit, vegetables and nuts, 07 - Dairy, liquid egg, 08 - Cooked meat/fish products, 10 - Ready meals and sandwiches; ready to eat desserts, 14 - Bakery**

**Auditor number:  
104070**

**Certificate number:  
BRC-IS 228752**

**Audit date(s):  
2020-04-06, 2020-04-07,  
2020-04-08**

**Certificate issue date:  
2020-05-18**

**Certificate expiry date:  
2021-05-18**

**Re-audit due date: The next  
audit must be carried out  
from 28 days (for  
unannounced audits from 9  
months) before:  
2021-04-06**

at

**Barias bvba  
BRC site code: 1802564  
Veldbosstraat 2  
8800 ROESELARE  
BELGIUM**

meets the requirements set out in the  
**Global Standard for Food Safety  
Issue 8: August 2018**

**Achieved Grade: AA**

**Audit Program: Repeat Announced**

**For ISACert B.V.  
René Voermans**



**Scheme Manager**

This certificate remains the property of ISACert B.V.,  
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If you would like to feedback comments on  
the BRCS Standard or the audit process  
directly to BRCS, please contact  
[tell.brugs.com](http://tell.brugs.com). Visit [brcdirectory.com](http://brcdirectory.com) to  
validate certificate authenticity.

\*Voluntary modules not under accreditation



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