

CERTIFICATE

Vinçotte Nederland 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

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 Unannounced

Auditor number:
21540

Certificate number:
BRC-IS 233017

Audit date(s):
2021-03-08, 2021-03-09,
2021-03-10

Certificate issue date:
2021-04-26

Certificate expiry date:
2022-05-18

Re-audit due date: The next
audit must be carried out
from 28 days (for
unannounced audits from 9
months) before:
2022-04-06

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.
René Voermans

Scheme Manager

*Voluntary modules not under accreditation

