

CERTIFICATE

Vinçotte Nederland B.V. (ID:637) 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 9: August 2022

Achieved grade: A+

Audit Program: Unannounced (Voluntary)

Auditor number:
25140

Certificate number:
83602204

Audit date(s):
2023-12-05, 2023-12-06, 2023-12-07,
2023-12-08, 2023-12-11, 2023-12-12,
2023-12-13

Certificate issue date:
2024-04-09

Certificate expiry date:
2025-03-12

Re-audit due date: The next audit
must be carried out from 28 days
(for unannounced audits from 4
months) before: 2025-01-29

This certificate remains the property of Vinçotte Nederland B.V.,
Wilmersdorf 50, 7327 AC Apeldoorn
For verification of validity: +31 (0)88-998 4310 or
nl.info.food@kiwa.com.



If you would like to give feedback on the
BRCGS Standard or the audit process directly
to BRCGS, contact enquiries@brcgs.com or
use the BRCGS reporting system at
<https://tellusbrcgs.whistleblownetwork.net>.
To verify certificate validity, please visit
<https://directory.brcgs.com>

For Vinçotte Nederland B.V.
L. Smulders

Certification Manager Food

*Voluntary modules not under accreditation

