

CERTIFICATE

Vinçotte NV (ID 872) certifies that, having conducted an audit

For the scope of activities: Slicing, cutting, grating and cooling of pasteurized and raw milk cheese. Seasoning of cheese. Mixing and cooling of cheese products like spreads. Packaging in plastic and paper packaging (including MAP and vacuum). Trading of cheese and other food products. Including outsourced ripening, grating, assembling and primary packaging of cheese.

Product categories: 07 – Dairy, liquid egg
Exclusions from scope: None

At

Kaasimport Jan Dupont nv
Site Code: 1011479
Lieven Bauwensstraat 9
8200 Sint-Andries
Belgium

meets the requirements set out in the

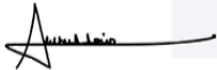
Global Standard for Food Safety
Issue 9: August 2022

Achieved grade: B+

Audit Program: Unannounced (Voluntary)

Authorized by,

Adelheid Joris, Certification Manager



This certificate remains the property of Vinçotte NV, Jan Olieslagerlaan 35, 1800 Vilvoorde, Belgium

Auditor number:

20655

Certificate number:

132954

Audit date(s):

2024-02-05, 2024-02-06, 2024-02-07,
2024-02-08

Certificate issue date:

2024-03-18

Certificate expiry date:

2025-06-03

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2025-04-22



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



*Voluntary modules not under accreditation