

CERTIFICATE

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

For the scope of activities:

Deboning, cutting of pork into classical cuts. Packed in vacuum, bag in box or unpacked on meat peak. Production (mincing, filling) of meat preparations packed MAP, in trays with foil and vacuum packed.

Product categories: 01-Raw red meat

Exclusions from scope: None

Including additional modules of: Meat supply chain assurance

At

DELAVI NV

Site code: 1488138

Ten Hovenstraat 10

8700 TIELT

Belgium

meets the requirements set out in the

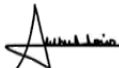
**Global Standard for Food Safety
Issue 9: August 2022**

Achieved grade: AA

Audit Program: Announced

Authorized by,

Adelheid Joris, Certification Manager



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

Auditor number:

20294

Certificate number:

134327

Audit date(s):

2024-05-15, 2024-05-16, 2024-05-17,
2024-05-21

Certificate issue date:

2024-06-27

Certificate expiry date:

2025-07-06

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2025-05-25



If you would like to feedback comments on BRCS or the audit process directly to BRCS, please contact enquiries@brcs.com. Visit the BRCS directory (brcsdirectory.com) to validate the authenticity of this certificate