

CERTIFICATE

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

For the scope of activities:

Deboning and cutting pork into traditional cuts. Packaged under vacuum, in bags in boxes, unpackaged in crates or on meat hooks, or frozen on pallets.

Production (mincing, filling) of meat preparations, packaged under modified atmosphere (MAP) in foil-lined trays or vacuum-packed. Also packed in tray bags in E2 crates.

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: A+

Audit Program: Unannounced – Mandatory 1 in 3 years

Authorized by,

Tom Meylaers, Division Director Business Assurance



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

Auditor number:

20294

Certificate number:

134329

Audit date(s):

2026-04-27, 2026-04-28, 2026-04-29,
2026-04-30

Certificate issue date:

2026-06-10

Certificate expiry date:

2027-07-06

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2027-05-25

If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please 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>



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*Voluntary modules
not under accreditation