

CERTIFICATE

Vincotte 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 in crate or on meat peak, or frozen on pallet. 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

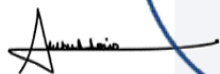
Issue 9: August 2022

Achieved grade: AA

Audit Program: Announced

Authorized by,

Adelheid Joris, Certification Manager



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

Auditor number:

21540

Certificate number:

134328

Audit date(s):

2025-05-05; 2025-05-06, 2025-05-07,
2025-05-08

Certificate issue date:

2025-06-18

Certificate expiry date:

2026-07-06

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2026-05-25



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



Member of Group
kiwa



*Voluntary modules
not under accreditation