

CERTIFICATE

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

For the scope of activities:

Cuttering, mixing, cooking, baking, garnishing, slicing of liver pate (terrine, wedges), vacuum or MAP packed in plastics or in stainless steel or ceramic pots. Cuttering, mixing, baking of poultry products, vacuum packed in plastic

Product categories: 08-Cooked meat/fish products

Exclusions from scope: none

Including additional modules of: n/a

At

Vleeswarenfabriek Ropa NV

site code: 1374729

Industrieterrein 1/9

3290 Diest

Belgium

meets the requirements set out in the

Global Standard for Food Safety

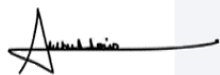
Issue 9: August 2022

Achieved grade: A

Audit Program: Announced

Authorized by,

Adelheid Joris, Certification Manager



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

Auditor number:

24635

Certificate number:

142103

Audit date(s):

2025-05-21, 2025-05-22, 2025-05-23,
2025-05-26

Certificate issue date:

2025-07-07

Certificate expiry date:

2026-07-16

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2026-06-04



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