

CERTIFICATE

Vinçotte Nederland B.V. certifies that, having conducted an audit

For the scope: Evacuating, blanching, cutting, filling and sterilization of mushrooms in can, and glass or acidification and pasteurization in glass. All products stored ambient. Evaporation of mushrooms blanching water and packaging of mushrooms concentrate in buckets, stored frozen or ambient. Outsourced process: Spray drying and packaging in bag in box of mushroom concentrate, evaporation of blanching water, freezing of evaporated blanching water.

Exclusions from scope: None

Product Categories: 06 - Prepared fruit, vegetables and nuts, 11 - Low/high acid in cans/glass, 15 - Dried food and ingredients

Auditor number:
21908

Certificate number:
BRC-IS 233010

Audit date(s):
2021-03-09, 2021-03-10,
2021-03-11

Certificate issue date:
2021-04-21

Certificate expiry date:
2022-05-05

Re-audit due date: The next
audit must be carried out
from 28 days (for
unannounced audits from 9
months) before:
2022-03-24

at

Greenyard Prepared Netherlands B.V.

BRC site code: 1979893

Oude Venloseweg 84

5941 HG Velden

THE NETHERLANDS

meets the requirements set out in the

**Global Standard for Food Safety
Issue 8: August 2018**

Achieved Grade: A+

Audit Program: Repeat Unannounced

This certificate remains the property of Vinçotte Nederland B.V., Obrechtstraat 28E, NL-8031 AZ Zwolle, The Netherlands

For verification of validity: +31 (0)88 4722320 or food@vincotte.nl



If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com. Visit brcdirectory.com to validate certificate authenticity.

For Vinçotte Nederland B.V.
René Voermans

Scheme Manager

*Voluntary modules not under accreditation

