

CERTIFICATE

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

For the scope of activities:

Peeling, slicing, cutting, mixing/blending, cooling of vegetables and fruits, pasteurisation in glass jars or tin cans.

Product categories: 11 – Low/high acid in cans/glass

Exclusions from scope: none

Including additional modules of: n/a

At

Greenyard Prepared Belgium nv, site Rijkevorsel

Site code: 7027305

Gammel 84

2310 Rijkevorsel

Belgium

meets the requirements set out in the

Global Standard for Food Safety

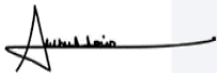
Issue 9: August 2022

Achieved grade: A+

Audit Program: Unannounced-Voluntary

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:

140750

Audit date(s):

2025-12-01, 2025-12-02, 2025-12-03

Certificate issue date:

2026-01-09

Certificate expiry date:

2027-03-18

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2027-02-04

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>