

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. All products stored ambient. Evaporation of mushrooms blanching water and packaging of liquid mushrooms concentrate in IBC or buckets, stored frozen or ambient with salt. Outsourced process: Spray drying of mushrooms concentrate and packaging in bag in box, 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

at

Okechamp 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: AA+

Audit Program: Repeat Unannounced

Auditor number:
21540

Certificate number:
BRC-IS 237659

Audit date(s):
2022-01-04, 2022-01-05,
2022-01-06, 2022-01-07

Certificate issue date:
2022-02-25

Certificate expiry date:
2023-05-05

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 9 months) before:
2023-03-24

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.
Leo Smulders

Scheme Manager

*Voluntary modules not under accreditation

