

CERTIFICATE

Vinçotte Nederland B.V. (ID:637) certifies that, having conducted an audit

For the scope: Evacuating, blanching, cutting, filling and sterilization of mushrooms in can, and glass, all ambient. Evaporation of mushrooms blanching water and packaging of liquid mushrooms concentrate in IBC or buckets, 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: Traded products are blanched mushrooms in acidified brine in buckets.

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

Auditor number:
21540

Certificate number:
64397398

Audit date(s):
2023-03-20, 2023-03-21, 2023-03-22,
2023-03-23

Certificate issue date:
2023-06-28

Certificate expiry date:
2024-05-05

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2024-03-24

at
Okechamp B.V.
BRC site code: 1979893
Oude Venloseweg 84
5941 HG Velden
Nederland

meets the requirements set out in the

Global Standard for Food Safety
Issue 9: August 2022

Achieved grade: AA+

Audit Program: Unannounced (Voluntary)

This certificate remains the property of Vinçotte Nederland B.V.,
Wilmersdorf 50, 7327 AC Apeldoorn
For verification of validity: +31 (0)88-998 4310 or
nl.info.food@kiwa.com.



If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, 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>

For Vinçotte Nederland B.V.
L. Smulders

Scheme Manager

*Voluntary modules not under accreditation

