

CERTIFICATE

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

For the scope of activities:

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.

Product categories: 06 - Prepared fruit, vegetables and nuts, 11 - Low/high acid in cans/glass,

15 - Dried food and ingredients

Exclusions from scope: Traded products are blanched mushrooms in acidified brine in buckets.

Including additional modules of: NA

At

Okechamp B.V.

Site Code: 1979893

Oude Venloseweg 84

5941 HG Velden

Netherlands

meets the requirements set out in the

Global Standard for Food Safety

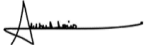
Issue 9: August 2022

Achieved grade: A+

Audit Program: Voluntary unannounced

Authorized by,

Adelheid Joris, Certification Manager



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

Auditor number:

21540

Certificate number:

127887

Audit date(s):

2024-03-19, 2024-03-20, 2024-03-21,
2024-03-22

Certificate issue date:

2024-05-02

Certificate expiry date:

2025-05-05

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2025-03-2025



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