CERTIFICATE

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

For the scope of activities: Cuttering, mixing, cooking, baking, garnishing, slicing of liver pate (terrine, wedges), vacuum or MAP packed in plastics or in stainless steel or ceramic pots. Cuttering, mixing, baking of poultry products, vacuum packed in plastic

Product categories: 08-Cooked meat/fish products
Exclusions from scope: none
Including additional modules of: none

At

Vleeswarenfabriek Ropa NV
site code: 1374729
Itselaarlaan 13
3290 Diest
Belgium

meets the requirements set out in the

Global Standard for Food Safety
Issue 9: August 2022

Achieved grade: A
Audit Program: Announced

Authorized by,

Tom Meylaers, Division Director Business Assurance

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

Auditor number:

24635

Certificate number:

142104

Audit date(s):

2026-05-18, 2026-05-19, 2026-05-20, 2026-05-21

Certificate issue date:

2026-06-25

Certificate expiry date:

2027-07-16

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2027-06-04

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.whistleblowernetwork.net. To verify certificate validity, please visit https://directory.brcgs.com

VINÇOTTE Member of Group kiwa

BRCGS Food Safety CERTIFICATED

BELAC 016-PROD

*Voluntary modules not under accreditation