

CERTIFICATE

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

For the scope of activities:

Cutting, mixing, cooking, pasteurization, sterilization and packaging of vegetables, fruit, sauces, soups and prepared meals in tin cans, glass jars, plastic, carton or aluminium foil packaging. Blanching of salsify and bulk packaging. Traded goods: pasteurized or sterilized vegetables, fruit or sauces in tin cans, glass jars or plastic packaging.

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

Exclusions from scope: none

Including additional modules of: n/a

At

Greenyard Prepared Belgium nv, site Bree

site code: 6326867

Industrieterrein Kanaal-Noord 2002

3960 Bree

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,

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:

148924

Audit date(s):

2026-04-20, 2026-04-21, 2026-04-22

Certificate issue date:

2026-06-03

Certificate expiry date:

2027-06-01

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2027-04-20

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>



*Voluntary modules not under accreditation