CERTIFICATE

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

For the scope of activities: Steam peeling, cutting, sorting, blanching, dipping, drying, pre-frying and freezing of potato products and packing in bags and octabins. Packing of frozen pre-fried sweet potato fries in bags and octabins.

Product categories: 06- Prepared fruit, vegetables and nuts Exclusions from scope: None Including additional modules of: None

At

AGRISTO NV, site Harelbeke Site Code: 2046709 Waterstraat 40 8531 HULSTE - HARELBEKE Belgium

meets the requirements set out in the

Global Standard for Food Safety Issue 9: August 2022

Achieved grade: AA+

Audit Program: Unannounced - Voluntary

Authorized by,

Adelheid Joris, Certification Manager

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

Auditor number:

20883

Certificate number:

137833

Audit date(s):

2024-04-03, 2024-04-04, 2024-04-05

Certificate issue date:

2024-05-06

Certificate expiry date:

2025-06-22

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2025-05-11



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





VINÇOTTE

*Voluntary modules not under accreditation