

# CERTIFICATE

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

**For the scope of activities:**

Steam peeling, cutting, sorting, blanching, dipping, drying, battering, pre-frying, freezing of pre-fried and frozen cut (sweet) potato & parsnips products, and packing in plastic bags and octabins. Peeling, cutting, sorting, blanching, cooling, cooking, drum drying, flaking of potatoes and packed in plastic bags and big bags.

Product categories: 06- Prepared fruit, vegetables and nuts, 15 - Dried food and ingredients

Exclusions from scope: none

Including additional modules of: Meeting FSMA requirements for Food

At

**AGRISTO nv, site Wielsbeke**  
**6524643**  
**Ridder De Ghellinckstraat 9**  
**8710 Wielsbeke**  
**Belgium**

meets the requirements set out in the

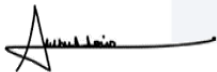
**Global Standard for Food Safety**  
**Issue 9: August 2022**

**Achieved grade: B+**

**Audit Program: Unannounced - Voluntary**

**Authorized by,**

Adelheid Joris, Certification Manager



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

**Auditor number:**

20051

**Certificate number:**

138187

**Audit date(s):**

2024-10-29, 2024-10-30, 2024-10-31

**Certificate issue date:**

2024-12-05

**Certificate expiry date:**

2026-01-23

**Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2025-12-12**



If you would like to feedback comments on BRCGS or the audit process directly to BRCGS, please contact [enquiries@brcgs.com](mailto:enquiries@brcgs.com). Visit the BRCGS directory ([brcgsdirectory.com](http://brcgsdirectory.com)) to validate the authenticity of this certificate