

CERTIFICATE

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

For the scope of activities: **Peeling, cutting, sorting, blanching, dipping (with or without coating), drying, frying, freezing (with or without fat spraying) of prefried, frozen cut potato products and packed in plastic bags and octabins. Peeling, cutting, sorting, blanching, cooling, cooking, drum drying, flaking of potatoes and packed in plastic bags, big bags and bulk/truck.**

Product categories: 06 – Prepared fruit, vegetables and nuts; 15 – Dried food and ingredients
Including additional modules of: Meeting FSMA requirements for Food

At

AGRISTO BV
Site Code: 9765129
HEIEINDE 1
5047 SX Tilburg
Netherlands

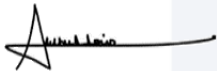
meets the requirements set out in the

Global Standard for Food Safety
Issue 9: August 2022

Achieved grade: AA+
Audit Program: Voluntary Unannounced

Authorized by,

Adelheid Joris, Certification Manager



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

Auditor number:

20883

Certificate number:

138175

Audit date(s): 2024-02-13, 2024-02-14, 2024-02-15, 2024-02-16

Certificate issue date:

2024-03-27

Certificate expiry date:

2025-03-27

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2025-02-13



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