CERTIFICATE

Vincotte 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 Exclusions from scope: None

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: A+

Audit Program: Unannounced-Voluntary

Authorized by,

Adelheid Joris, Certification Manager

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

Auditor number:

20871

Certificate number:

138176_V2

Audit date(s):

2025-01-20, 2025-01-21, 2025-01-22, 2025-01-23

Certificate issue date:

2025-03-05

Certificate expiry date:

2026-03-27

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2026-02-13



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





