

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

Exclusions from scope: Traded goods

Including additional modules of: Meeting FSMA requirements for Food

At

AGRISTO B.V.

Site code: 9765129

HEIEINDE 1

5047 SX Tilburg

Netherlands

meets the requirements set out in the

Global Standard for Food Safety

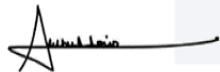
Issue 9: August 2022

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:

138177

Audit date(s):

2026-01-05, 2026-01-06, 2026-01-07,
2026-01-08

Certificate issue date:

2026-02-13

Certificate expiry date:

2027-03-27

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2027-02-13

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>



Member of Group
kiwa



*Voluntary modules
not under accreditation