

CERTIFICATE

Vinçotte Nederland B.V. certifies that, having conducted an audit

For the scope: Sterilization of one raw material, followed by fermentation of yeast, and packaging into (stabilized) yeast cream (in bulk, container or bag-in-box), block yeast (in coated paper), crumbled yeast (in plastic bags instant yeast (in big-bags or vacuum packs); fermented aromatic products (in container) and repackaging of sourdoughs (in container), stored chilled or ambient. Including outsourced drying of probiotic instant yeast.

Including voluntary modules of:

Exclusions from scope: none

Product Categories: 15 - Dried food and ingredients

Auditor number:
21540

Certificate number:
56749009

Audit date(s):
2022-10-03, 2022-10-04, 2022-10-05

Certificate issue date:
2022-11-11

Certificate expiry date:
2023-11-19

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 9 months) before: 2023-10-08

at
Algist Bruggeman NV
BRC site code: 1752697
Langerbruggekaai 37
9000 Gent
België

meets the requirements set out in the

Global Standard for Food Safety
Issue 8: August 2018

Achieved grade: AA

Audit Program: Repeat announced

This certificate remains the property of Vinçotte Nederland B.V.,
Obrechtstraat 28E, NL-8031 AZ Zwolle
For verification of validity: +31 (0)88-4722320 or
food@vincotte.nl.

For Vinçotte Nederland B.V.
L. Smulders



Scheme Manager



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.