

CERTIFICATE

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

For the scope of activities:

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 (fermented) aromatic products (in container), chilled or ambient.

Product categories: 15 – Dried food and ingredients

Exclusions from scope: Traded goods

Including additional modules of: n/a

At

Algist Bruggeman NV

site code: 1752697

Langerbruggekaai 37

9000 GENT

Belgium

meets the requirements set out in the

Global Standard for Food Safety

Issue 9: August 2022

Achieved grade: AA

Audit Program: Announced

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:

136218

Audit date(s):

2025-09-23, 2025-09-24, 2025-09-25

Certificate issue date:

2025-10-22

Certificate expiry date:

2026-11-19

Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2026-10-08

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