

Certificate



IFS International Food Standard

TÜV NORD INTEGRA bvba, certification and inspection body for agriculture and food processing, accredited by BELAC and recognized by IFS declares that the company mentioned below is audited by TÜV NORD INTEGRA and that the processing activities of the mentioned site meet the requirements of the IFS Food Standard (issue 6, April 2014) and other associated normative documents.

Worstenmakerij Ter Haar vof

Schoolkade 176, 9581 HJ Musselkanaal, Netherlands

Client Number: 45526

Certified site

Musselkanaal: Schoolkade 176, 9581 HJ Musselkanaal, Netherlands

COID: 49181 - Higher Level

Scope

Production of dried sausages, cooked sausages and baked bacon packed in plastic or natural casings and/or packed vacuum or MAP in plastic bags.

Exclusion: None

Product scopes and technology scopes

1. Red and white meat, poultry and meat products - CDEF

Certificate ID: 91782

Certificate issue date: 16/10/2017

Certificate valid from 16/10/2017 till 10/11/2018

Audit date: 13/09/2017

Next audit should be conducted in a period of 10 weeks (announced) or 18 weeks (unannounced) before 30/09/2018

Audit program: announced

A handwritten signature in black ink, appearing to read 'Guy Buysse', with a horizontal line underneath.

Guy Buysse, General Manager

Accredited by



WWW.TUV-NORD-INTEGRA.COM

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