

CERTIFICATE

ISACert B.V. certifies that, having conducted an audit

For the scope: The slaughter of pigs, the chilling, cutting, trimming and packing of fresh pork and edible pork offal in PE laminated bags or foil. Stored cooled and or frozen. Including the outsourced process: Freezing of products.

Exclusions from scope: None

Product Categories: 01 - Raw red meat

Auditor number:
104167

Certificate number:
BRC-IS 227223

Audit date(s):
2020-04-06, 2020-04-07,
2020-04-08

Certificate issue date:
2020-05-15

Certificate expiry date:
2021-05-22

Re-audit due date: The next
audit must be carried out
from 28 days (for
unannounced audits from 9
months) before:
2021-04-10

at

Pali Geldrop B.V.
BRC site code: 2017041
Industriepark 10
5663 PG GELDROPP
THE NETHERLANDS

meets the requirements set out in the

**Global Standard for Food Safety
Issue 8: August 2018**

Achieved Grade: B

Audit Program: Repeat Announced

This certificate remains the property of ISACert B.V.,
Oude Meent 205, NL-2024 AD Zoetermeer, The Netherlands

For verification of validity: +31 (0)80 4722320 or
www.isacert.com

If you would like to feedback comments on
the BRCGS Standard or the audit process
please contact: audit@isacert.com

For ISACert B.V.

Rene Voermans

NOT INTENDED FOR COMMERCIAL USE

Please contact our sales department (sales@palimeat.com) to receive the original certificate.

A Vinçotte company