

CERTIFICATE

Vinçotte Nederland B.V.

being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

Theo Bauwens NV
Heikenstraat 5
9240 ZELE
BELGIUM

Certificate number:
IFS-IS 231224

COID number: 6487

Audit date(s):
20-01-2021

Certificate issue date:
29-01-2021

Certificate valid until:
14-03-2022

Next audit to be performed 8 weeks before and 2 weeks after:
18-01-2022 or unannounced



audit scope: Production (deboning, curing, mincing, mixing, filling, cooking, smoking, baking, pasteurization) of meat products (pork, beef, chicken, turkey) packed under vacuum (cooled or frozen) or sliced in MAP, or frozen naked in E2-crates (shoulder/ham-plates). Production of mechanical separated frozen pork meat for the food industry, frozen in naked blocs foiled on pallets or in foiled frozen blocks. Production (cutting, curing, filling, pasteurization, slicing) of meat packed in plastic cup under MAP, at room temperature.

Product scope(s) and technology scope(s):
1, B, C, D, E, F

meet the requirements set out in the

IFS Food
Version 6.1, November 2017

at Higher level
with a score of 96.96%

Last audit conducted unannounced: n/a

For Vinçotte Nederland B.V.
René Voermans

Scheme Manager

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

