

CERTIFICATE

ISACert 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

GroenlandKip B.V.
Beneluxweg 5
2411 NG BODEGRAVEN
THE NETHERLANDS

Audit scope:

Cutting, mincing, seasoning, mixing, marinating, coating, battering, assembling and (MAP, vacuum) packing of chilled fresh poultry meat, fresh poultry meat preparations, grilled poultry meat products, convenience fresh poultry meat preparations (combined with various products as vegetables, potatoes, cheese and sauce) in plastic or aluminium packaging and mechanically separated poultry meat in crates with plastic inliner.

Product scope(s) and technology scope(s):
1, 7, B, C, D, E, F

meet the requirements set out in the

IFS Food
Version 6, April 2014

at Higher level
with a score of 95.67%

Beside own production, company has outsourced process.

For ISACert B.V.
Gerard van der Ven



Scheme Manager

Certificate number:
IFS-IS 212041

COID number: 44781

Audit date(s):
23-04-2018

Certificate issue date:
29-05-2018

Certificate valid until:
15-06-2019

Next audit to be performed
8 weeks before and
2 weeks after:
21-04-2019

This certificate remains the property of ISACert B.V.,
Obrechtstraat 28E, NL-8031 AZ Zwolle, The Netherlands
For verification of validity: +31 (0)88 4722320 or
info@isacert.com



A Vinçotte company

