

Certificate

BRC Global Standard for Food Safety

TÜV NORD INTEGRA bvba (CB number: 011), certification and inspection body for agriculture and food processing, accredited by BELAC and recognized by the British Retail Consortium declares that the company mentioned below is audited by TÜV NORD INTEGRA and is complying with the requirements of the BRC Global Standard for Food Safety (issue 7, January 2015) for the mentioned site and scope.

Brugse Vleescentrale nv

Sint-Pieterszuidstraat 50 c, 8000 Brugge, Belgium

Company Number: 0417457316

Client Number: 36087

Certified site

Sint-Pieterszuidstraat 50 c, 8000 Brugge, Belgium

BRC site code: 1784949 - Grade B

Scope

Cutting of meat of ungulates, poultry and lagomorphs. Production of meat preparations and meat products based on red meat and poultry.

Packing in bulk, vacuum or MAP.

Exclusion(s): Factored goods.

No.	Category description
2	Raw poultry
3	Raw prepared products (meat and vegetarian)
1	Raw red meat
10	Ready meals and sandwiches, ready-to-eat desserts

Certificate ID: 79492

Certificate valid from 12/05/2016 till 11/05/2017

Audit date(s): 30/03/2016

Next audit to be planned before 29/03/2017


Audit program: announced

Auditor: Katrien Faingnaert 011015

This certificate remains the property of TÜV NORD INTEGRA.

Visit www.brcdirectory.com to validate certificate authenticity.

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact enquiries@brcglobalstandards.com or call the TELL BRC hotline +44 (0)20 7717 5959.



Guy Buysse, General Manager

Accredited by



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