

# CERTIFICATE

ISACert B.V. certifies that

**Vergeer Holland**  
**BRC site code: 4301607**  
**Reewal 18-22**  
**2811 PT REEUWIJK**  
**THE NETHERLANDS**

has been evaluated and found to meet the requirements of

**Global Standard for Food Safety**  
**Issue 7: January 2015**

**Auditor number:**  
**104154**

**Certificate number:**  
**BRC-IS 219236**

**Audit date(s):**  
**2019-01-08, 2019-01-09,**  
**2019-01-10, 2019-01-11**

**Certificate issue date:**  
**2019-02-11**

**Certificate expiry date:**  
**2020-02-17**

**Re-audit due date:**  
**2020-01-06**

**audit scope:** Maturing (including turning and coating with cheese plastic as well as waxing with paraffin and labelling whole cheeses with blotter labels), cutting and packaging (vacuum or under modified atmosphere) in foil of chilled hard and semi hard foil cheese and naturally ripened cheese (of pasteurised and unpasteurised milk) and analog (imitation cheese).

**Exclusions from scope:** Factored goods (traded products) are excluded. These include all products that are not categorized as hard or semi hard cheeses, for example soft cheeses (eg Brie), butter, cream, olives.

**Product Categories:** 07 - Dairy, liquid egg

**Achieved Grade:** A+

**Audit Program:** Repeat Unannounced Option 1

For ISACert B.V.  
Gerard van der Ven



**Scheme Manager**

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](mailto:info@isacert.com)

Or visit the BRC Directory [www.brcdirectory.com](http://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](mailto:enquiries@brcglobalstandards.com)

\*Voluntary modules not under accreditation



A Vinçotte company



## Addendum to the BRC certificate BRC- IS 219236

**Company:** **Vergeer Holland**  
**Reewal 18-22**  
**2811 PT REEUWIJK**  
**the Netherlands**

**The sites on this addendum are part of the certified multi-site BRC of Vergeer Holland**

### Scopes BRC

#### **General:**

Maturing (including turning and coating with cheese plastic as well as waxing with paraffin and labelling whole cheeses with blotter labels), cutting and packaging (vacuum or under modified atmosphere) in foil of chilled hard and semi hard foil cheese and naturally ripened cheese (of pasteurised and un-pasteurised milk) and analog (imitation cheese).

#### **Location Reewal 18-22, 2811 PT REEUWIJK**

Maturing (including turning and coating with cheese plastic as well as waxing with paraffin and labelling whole cheeses with blotter labels), cutting and packaging (vacuum or under modified atmosphere) in foil of chilled hard and semi hard foil cheese and naturally ripened cheese (of pasteurised and un-pasteurised milk) and analog (imitation cheese).

#### **Location Portugalweg 20, 2411 PR BODEGRAVEN**

Chilled storage of (vacuum or under modified atmosphere) pre packed chilled hard and semi hard foil cheese and naturally ripened cheese (of pasteurised and un-pasteurised milk) and analog (imitation cheese).

#### **Location Henri Dunantweg 54, 2411 NJ BODEGRAVEN**

Maturing (including turning and coating with cheese plastic) of hard and semi hard naturally ripened cheese (of pasteurised milk).

Zwolle, 11 February 2019

For ISACert B.V.