

CERTIFICATE

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

For the 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 un-pasteurised milk) and analog (imitation) cheese including outsourced process of maturing of whole cheese.

Exclusions from scope: Traded products are excluded.

Product Categories: 07 - Dairy, liquid egg

**Auditor number:
104184**

**Certificate number:
BRC-IS 225193**

**Audit date(s):
2019-12-10, 2019-12-11,
2019-12-12, 2019-12-13**

**Certificate issue date:
2020-01-17**

**Certificate expiry date:
2021-02-17**

**Re-audit due date:
2021-01-06**

at

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

meets the requirements set out in the

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

Achieved Grade: A+

Audit Program: Repeat Unannounced

**For ISACert B.V.
René Voermans**



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

Or visit the BRC Directory 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 TellUs@brcglobalstandards.com or
tel: +44(0)2039318148

*Voluntary modules not under accreditation



CERTIFICATE

Addendum to the BRC certificate BRC- IS 225193

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 including outsourced process of maturing of whole 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 including outsourced process of maturing of whole 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 5, 2411 NJ BODEGRAVEN

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

Ede, 21th of January, 2020.

For ISACert B.V.
René Voermans



Scheme Manager