

CERTIFICATE

UNANNOUNCED AUDIT

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

***Vergeer Holland
Reewal 18-22
2811 PT REEUWIJK
THE NETHERLANDS***

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).

Product scope(s) and technology scope(s):
4, D, E, F

meet the requirements set out in the

**IFS Food
Version 6, April 2014**

at Higher level
with a score of 97.93%

Beside own production, company has outsourced processes and/or products.

For ISACert B.V.
Gerard van der Ven



Scheme Manager

Certificate number:
IFS-IS 207239

COID number: 3468

Audit date(s):
04-12-2017

Certificate issue date:
16-01-2018

Certificate valid until:
07-03-2019

Next audit to be performed 8 weeks before and 2 weeks after:
11-01-2019

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



Addendum to the IFS certificate IFS- IS 207239

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

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

Scopes IFS

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).

Ede, 22th of January, 2018

For ISACert B.V.

S. van der Tuin Certification Manager