

CERTIFICATE

Vinçotte Nederland 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

***Th. Vergeer en Zonen B.V. | Vergeer
Holland
Reewal 18-22
2811 PT REEUWIJK
THE NETHERLANDS***

**Certificate number:
IFS-IS 231292**

COID number: 3468

**Audit date(s):
03-02-2021**

**Certificate issue date:
05-03-2021**

**Certificate valid until:
30-03-2022**

**Next audit to be performed 8
weeks before and 2 weeks
after:
03-02-2022 or unannounced**



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

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

meet the requirements set out in the

**IFS Food
Version 6.1, November 2017**

**at Higher level
with a score of 98.4%**

Last audit conducted unannounced: n/a

**For Vinçotte Nederland B.V.
René Voermans**

Scheme Manager

This certificate remains the property of Vinçotte Nederland B.V., Obrechtstraat 28E, 8031 AZ Zwolle, The Netherlands
For verification of validity: +31 (0)88 4722320 or food@vincotte.nl





VINÇOTTE NEDERLAND B.V.

Obrechtstraat 28E • 8031 AZ Zwolle • Nederland

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Addendum to the IFS certificate IFS- IS 231292

**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 unpasteurised milk) and analog (imitation) cheese. Beside own production, company has outsourced processes and/or products.

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 unpasteurised milk) and analog (imitation) cheese. Beside own production, company has outsourced processes and/or products.

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).

Zwolle, 20 March 2021

On behalf of Vincotte Nederland B.V.

René Voermans (Scheme Manager)