

CERTIFICATE

UNANNOUNCED AUDIT

Vinçotte ISACert 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

***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). 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 97.59%

Certificate number:
IFS-IS 219236

COID number: 3468

Audit date(s):
08-01-2019

Certificate issue date:
18-02-2019

Certificate valid until:
07-03-2020

Next audit to be performed 8 weeks before and 2 weeks after:
11-01-2020



This certificate remains the property of Vinçotte ISACert Nederland B.V., Obrechtstraat 28E, NL-8031 AZ Zwolle, The Netherlands
For verification of validity: +31 (0)88 4722378 or info@isacert.nl

For Vinçotte ISACert Nederland B.V.
René Voermans

Scheme Manager



A Vinçotte company



Addendum to the IFS certificate IFS- 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 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).

Zwolle, 11 February 2019

For ISACert B.V.