



CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:

EUROPA CUISSON SA

Rue de la Terre à Briques 14
7522 Marquain (Belgium)



Food Safety

CERTIFICATED

Standard

BRC Global Standard Food Safety

Version 8 (August 2018)

Scope of activities

Mixing, curing, battering, frying or cooking or roasting, slicing or mincing, freezing or not of poultry and beef meat. Vacuum or modified atmosphere packing. Products fresh or frozen and ready to eat. Including outsourced HPP treatment of cooked products. Trading of raw or cooked meat products including poultry raw meat



| | |
|-----------------------------|-----------------------------------|
| Grade | A |
| Product categories | 8 Cooked meat / fish products |
| Exclusions from scope | None |
| Voluntary module/s | None |
| Audit program | announced |
| BRC Site Code | 8437692 |
| Auditor number | 094038 |
| Audit date | 9 - 13 November 2020 |
| Period for next audit | 12 October 2021 - 9 November 2021 |
| Certification date | 24 December 2020 |
| Validity of the certificate | 21 December 2021 * |



Richard Schnyder

Director Certification

Ismail Saadi

Member of certification commission

* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the BRC Directory (www.brcdirectory.com) attests validity of this certificate.

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