



CERTIFICATE

Herewith the certification body ProCert AG, being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of the organisation meet the requirements set out in the IFS Food and other associated normative documents.

Conserverie et Moutarderie Belge SA

Eynattener strasse 20
4730 Raeren (Belgium)



Standard

IFS Food

Version 6.1, November 2017

Scope of the audit:

Manufacture of prepared meat dishes, hot sauces with or without meat, hot sauces with or without meat, cold emulsified sauces and mustard, spreads and dressings; packaging in glass containers, plastic containers, plastic bags (vacuum or not), bottles, jars, tubes, plastic or bulk buckets (mustard). Product stored at cold or ambient temperature. Beside own production, company has outsourced processes and/or products

COID	73029
Level	Higher level
With a score of	96.84 %
Product scopes	5 Fruit and vegetables 7 Combined products 9 Oils and fats
Technology scopes	A, B, C, D, E, F
Type of audit	announced
Audit date	6 - 8 January 2021
Time frame for next audit (or unannounced audit)	13 November 2021 - 22 January 2022
Date of issue of certificate	25 January 2021
Validity of the certificate	4 March 2022 *



Richard Schnyder
Director Certification

Marie-Laure Pouteau
Member of certification commission

* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the IFS Directory (access via QR code) attests validity of this certificate.