

# CERTIFICATE

ISACert B.V. verklaart dat

**Q-FOOD NV**  
**BRC site code: 2870741**  
**Moortelstraat 21B**  
**9160 Lokeren**  
**BELGIE**

is geëvalueerd met de bevinding dat aan de eisen van de volgende standaard voldaan wordt

**Global Standard for Food Safety**  
**Issue 7: January 2015**

**audit scope:** Productie van rauw, gehakt, gekookt, bevroren en gesneden rood vlees en pluimvee, verpakking onder beschermende atmosfeer en vacuüm, gekoelde of bevroren opslag. Productie en portioneren van vis salades, verpakt onder beschermende atmosfeer, gekoelde opslag. Versnijden van wild. (Production of raw, minced, cooked, frozen and sliced red meat and poultry meat product, packaging in modified atmosphere and in vacuum, stored chilled or frozen. Production and portioning of fish salads, packed in modified atmosphere, stored chilled. Cutting of venison).

**Uitgesloten van scope:** Factored goods

**Productcategorie(ën):** 01 - Raw red meat, 02 - Raw poultry, 03 - Raw prepared products (meat and vegetarian), 08 - Cooked meat/fish products

**Behaald resultaat: AA**

**Auditprogramma:** Repeat Announced

**Auditornummer:**  
104036

**Certificaatnummer:**  
BRC-IS 184521

**Auditdatum:**  
2016-05-27, 2016-05-30,  
2016-05-31

**Certificatiedatum:**  
2016-06-23

**Certificaat geldig tot:**  
2017-07-28

**Volgende audit voor:**  
2017-06-16

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Or visit the BRC Directory [www.brcdirectory.com](http://www.brcdirectory.com) to validate  
certificate authenticity.

If you would like to feedback comments on the BRC Global  
Standard or the audit process directly to BRC, please  
contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com)

For ISACert B.V.  
Angelie Jansen



Certification Manager



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