

# CERTIFICATE

**Vinçotte NV** (ID 872) certifies that, having conducted an audit

**For the scope of activities: Peeling, cutting, blanching, pre-frying, freezing of frozen potato products (fries & cut potatoes). Packing in plastic bags. Peeling, cutting, blanching, pre-frying, cooling of chilled fries. Packing in plastic bags (MAP). Dehydration of potato flakes. Packing ambient in kraft bags, big bags or bulk (tanker).**

Product categories: 06 - Prepared fruit, vegetables and nuts - 15 - Dried food and ingredients

Exclusions from scope: None

Including additional modules of: VM - FSMA Requirements for food

At

**Lutosa SA, Lutosa Plant Waregem**

**Site Code: 6362030**

**Moerbosstraat 50**

**8793 Sint-Eloois-Vijve**

**Belgium**

meets the requirements set out in the

**Global Standard for Food Safety**

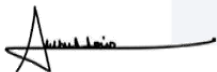
**Issue 9: August 2022**

**Achieved grade: AA**

**Audit Program: Repeat Announced**

**Authorized by,**

Adelheid Joris, Certification Manager



This certificate remains the property of Vinçotte NV, Jan Olieslagerlaan 35, 1800 Vilvoorde, Belgium

**Auditor number:**

20883

**Certificate number:**

128519

**Audit date(s):**

2024-02-07, 2024-02-08, 2024-02-09

**Certificate issue date:**

2024-03-18

**Certificate expiry date:**

2025-04-16

**Re-audit due date: The next audit must be carried out from 28 days (for unannounced audits from 4 months) before: 2025-03-05**



If you would like to feedback comments on BRCGS or the audit process directly to BRCGS, please contact [enquiries@brcgs.com](mailto:enquiries@brcgs.com). Visit the BRCGS directory ([brcgsdirectory.com](http://brcgsdirectory.com)) to validate the authenticity of this certificate



\*Voluntary modules not under accreditation