

Certificate

BRC Global Standard for Food Safety

TÜV NORD INTEGRA bvba (CB number: 011), certification and inspection body for agriculture and food processing, accredited by BELAC and recognized by the British Retail Consortium declares that the company mentioned below is audited by TÜV NORD INTEGRA and is complying with the requirements of the BRC Global Standard for Food Safety (issue 8, August 2018) for the mentioned site and scope.

Crème de la crème Belgium nv

Hellebeemden 3, 3500 Hasselt, Belgium

Company Number: 0465437375

Client Number: 34772

Certified site

Hellebeemden 3, 3500 Hasselt, Belgium

BRC site code: 1823229 - Grade A

Scope

Production (mixing, homogenizing, pasteurising, ripening, aerating and deep-freezing) of icecream from cow milk, soya milk, coconut milk and hazelnut-chocolate cream and sorbet. Packaging in containers of polypropylene and cardboard.

Exclusion(s): None

No.	Category description
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7	Dairy, liquid egg
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Certificate ID: 110784

Certificate valid from 29/11/2019 till 16/12/2020

Audit date(s): 21/10/2019

Re-audit within 28 days (announced) or 9 months (unannounced) before 02/11/2020

Audit program: announced

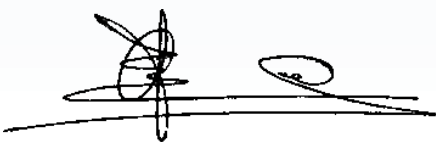
Auditor: Anja Verschoote 011033

This certificate remains the property of TÜV NORD INTEGRA.

If you would like to feed back comments on the BRC Global Standard or the audit process directly to BRC Global Standards, please contact

TellUs@brcglobalstandards.com or tel: +44 (0)20 3931 8148.

To verify certificate validity, please visit www.brcdirectory.com



Guy Buysse, General Manager

Accredited by



Food Safety

CERTIFICATION BODY

CERTIFICATED

WWW.TUV-NORD-INTEGRA.COM

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