

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 7, January 2015) 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 of icecream from cow milk, soya milk, cocosmilk 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: 101830

Certificate valid from 06/12/2018 till 16/12/2019

Audit date(s): 25/10/2018

Re-audit within 28 days (announced), 9 or 6 months (unannounced option 1 & 2) before 02/11/2019

Audit program: announced

Auditor: Anja Verschoote 011033

This certificate remains the property of TÜV NORD INTEGRA.

Visit 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 or call the TELL BRC hotline +44 (0)20 7717 5959.

Guy Buysse, General Manager

Accredited by



WWW.TUV-NORD-INTEGRA.COM

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