

Certificate



Herewith the certification body

Vinçotte Nederland BV

being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of

CALIBRA NV (COID: 86365)

**Moorseelsebaan 228
8800 Roeselare Belgium**

GS1 GLN(s): 5412540000009
Packing code: NA
Sanitary legal authorisation number: UD1001, UD1001H and KF1001

for the Assessment scope:

Cutting, deboning, injection of poultry meat and poultry based meat preparations, separation to 3 mm meat, chilled or frozen. Packaging in bulk or gas flushed in plastic tray with foil, vacuum-packed in plastic foil or aluminium trays in plastic flow-pack.

Additional information:

The company has own logistics activities which are not certified against a GFSI recognized scheme.

Product Scopes:

1. Red and white meat, poultry and meat products

Technology scope(s): D, E, F

meet the requirements set out in the

IFS Food Version 7, OCTOBER 2020

at Foundation Level

and other associated normative documents

with a score of 94,36%

Certificate register number: IFS-76591405
Last Assessment conducted unannounced: N/A
Assessment date: 3-8-2023
Date of the Follow-up Assessment: 15-9-2023
Certificate issue date: 15.09.2023
Date of expiration of the certificate: 27-9-2024
Next Assessment within the time period: 08.06.2024 - 17.08.2024 (Announced Assessment)
or
Apeldoorn, 27-9-2023 13.04.2024 - 17.08.2024 (Unannounced Assessment)

A handwritten signature in blue ink, appearing to read 'Leo Smulders'.

Leo Smulders. Scheme Manager

