

Herewith the certification body

## Vinçotte N.V.

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

**Moorseelsesteenweg 228, 8800 Roeselare, Belgium**

GS1 GLN(s): 5412540000009

Sanitary legal authorisation number: UD1001, UD1001H, KF1001

COID: 86365

for the audit 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.

### Product scopes:

1 Red and white meat, poultry and meat products

### Technology scopes: D, E, F

meet the requirements set out in the

## IFS Food Version 8, April 2023

and other associated normative documents

Passed at Higher Level

with a score of 98.65%

Certificate-Register number: 133982

Date of the last unannounced audit (last day of the audit): 03.08.2023

Audit date: 31.03.2025 - 01.04.2025

Certificate issue date: 23.05.2025

Date of expiration of the certificate: 26.05.2026

Next audit to be performed within the time period:

Recertification audit between 04.02.2026 and 15.04.2026 in case of announced audit and between 10.12.2025 and 15.04.2026 in case of unannounced audit

28.05.2025, Vilvoorde



Maria-Adelheid Joris, Certification Manager

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