

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/ meat preparations (chilled or frozen), mechanical separated meat to 3 mm baader-meat (frozen). Packaging in bulk or gas flushed in plastic tray with foil and vacuum-packed in plastic foil.

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 97.83%

Certificate-Register number: 142987

Date of the last unannounced audit (last day of the audit): 11.02.2026

Audit date: 09.02.2026 - 11.02.2026

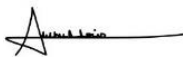
Certificate issue date: 01.04.2026

Date of expiration of the certificate: 26.05.2027

Next audit to be performed within the time period:

Recertification audit between 04.02.2027 and 15.04.2027 in case of announced audit and between 10.12.2026 and 15.04.2027 in case of unannounced audit

08.04.2026, Vilvoorde



Maria-Adelheid Joris, Certification Manager

Vinçotte N.V., Jan Olieslagerlaan 35 - 1800 Vilvoorde - Belgium

