



CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:

THEO BAUWENS N.V

Heikensstraat 5
9240 Zele (Belgium)

Standard



BRC Global Standard for Food Safety Issue 7 (January 2015)

Field of activity

Deboning of pork, cutting of red and white meat (pork, beef, chicken, turkey), curing by brine injection, mincing and mixing of meat emulsion, filling / forming in artificial casing or pouches and cooking, smoking, baking, frying, and pasteurization of meat products; bulk packing under vacuum or slicing / dicing before MAP packaging; All for chilled distribution. Mechanical separation of meat and freezing for food processing industry.

Grade:	AA
Category:	03 – Raw prepared products (meat and vegetarian) 08 – Cooked meat/fish products
Exclusions:	None
Voluntary modules :	None
Audit program:	Announced
BRC Site Code:	7026693
Auditor number:	094060
Audit date:	23-26 January 2018
Period for next audit:	19 December 2018 - 16 January 2019
Validity of certificate:	27 February 2019*
Certification date:	9 March 2018



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