

CERTIFICATE



IFS Food

DEKRA Certification SAS, as certification body accredited for IFS certification, with a signed agreement with the IFS owners, herewith certifies that the processing activities of the company

THEO BAUWENS N.V

Certified area:

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;
At the Zele site.

Certified location:

Heikensstraat 5 – 9240 Zele - Belgium

COID: 6487

BE B45 EG / BE F45 EG / BE F45H EG

is in compliance with the certification program with : **IFS (International Featured Standards) Food Version 6**, April 2014, IFS Doctrines and general conditions of certification of DEKRA Certification, for the product category 1 - Red and white meat, poultry and meat products, and the technology scopes B, C, D, E, F on the **Higher level** with an evaluation of 98,23%.

Day of audit: 26.01.2018
Certificate issued on: 14.03.2018
Certificate expiry date: 14.03.2019
Date of next audit: 23.11.2018 – 01.02.2019
(announced audit)

Certificate registration no.: 18-03-022



Yvan MAINGUY, General Manager
DEKRA Certification SAS
5 avenue Garlande – 92220 Bagneux - France
Bagneux, the 14.03.2018



Violation of the provisions as set out in the certification agreement shall invalidate the certificate with immediate effect.