

Herewith the certification body

Certima B.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

Brandt & Levie B.V. (COID: 85058)

**Archangelkade 9,
1013BE Amsterdam Netherlands**

GS1 GLN(s): 8718503360003

Sanitary legal authorisation number: NL 209825 EG

for the Assessment scope:

Production (thawing, cutting, mixing) of fresh chilled or frozen sausages packed in foil under vacuum. Production (thawing, cutting, mixing, curing, cooking, smoking and chilling or freezing) of smoked / cooked sausages packed in foil under vacuum. Production of heat-treated pate. Production (thawing, cutting, mixing, filling, salting, fermentation, drying) of dried sausages, bacon and pancetta packed in foil under vacuum.

Additional information:

Besides own production, the company has partly outsourced processes.

Product Scopes:

1. Red and white meat, poultry and meat products

Technology scope(s): B, C, D, E, F

meet the requirements set out in the


IFS Food Version 7, OCTOBER 2020

at Higher Level

and other associated normative documents

with a score of 97,30%

Certificate register number:	IFS-00939
Last Assessment conducted unannounced:	N/A
Assessment date:	12.10.2023.
Certificate issue date:	14.11.2023.
Date of expiration of the certificate:	06.12.2024.
Next Assessment within the time period:	17.08.2024. - 26.10.2024. (Announced Assessment) or 22.06.2024. - 26.10.2024. (Unannounced Assessment)



R. Voermans
Certifier

