

# CERTIFICATE

## ISACert B.V.

being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

**Westvlees N.V.**  
**Ommegang West (WRB) 9**  
**8840 Staden**  
**BELGIUM**

Certificate number:  
IFS-IS 211618

COID number: 20718

Audit date(s):  
16-03-2018

Certificate issue date:  
01-05-2018

Certificate valid until:  
20-06-2019

Next audit to be performed 8  
weeks before and 2 weeks  
after:  
26-04-2019

**audit scope:** Pig slaughtering, the production of boned fresh pork meat (carcasses), processing of red organs, blood and fat melting . Cutting up pig carcasses in technical parts or further cuts and its packaging , fresh, vacuum and MAP and eventually freezing of fresh packed products. Production of minced meat, MDM, fresh meat preparations, cooked sausages and sandwich spreads. Packaging under natural, vacuum or MAP conditions.

Product scope(s) and technology scope(s):  
1 , 7, B, C, D, E, F

meet the requirements set out in the

**IFS Food**  
**Version 6, April 2014**

at Higher level  
with a score of 95.13%

For ISACert B.V.  
Gerard van der Ven



Scheme Manager

This certificate remains the property of ISACert B.V.,  
Obrechtstraat 28E, NL-8031 AZ Zwolle, The Netherlands  
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