



# CERTIFICATE

N° 16076 -35

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

**Lovenfosse SA**  
**4880 Aubel (Belgium)**

The evaluation completed by ProCert AG confirmed that the system fulfills the requirements of the following standard

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



Grade:	<b>A</b>
Categories:	<b>01 - Raw red meat</b> <b>03 - Raw prepared products (meat and vegetarian)</b>
Scope of the audit:	<b>Slaughtering of pigs, production of fresh pork carcasses, 5th quarter and blood in bulk. Cutting and deboning of pork meat (hanged, wrapped in bulk or packed under vacuum). Production of fresh meat preparations (Pork, Beef, Veal, Poultry meats with spices and vegetables), packed under vacuum or MAP</b>
Exclusions from scope:	Traded goods
Voluntary modules:	Meat supply chain assurance
Audit program:	Announced
BRC Site Code:	1767980
Auditor numbers:	094038
Audit date:	April 04-06, 2017
Period for next audit:	March 22, 2018 – April 19, 2018
Validity of certificate:	May 31, 2018
Certification date*:	May 18, 2017



## ProCert AG

Richard Schnyder  
*Certification Manager*

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*Member of certification commission*

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If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com) or call **TELL BRC** under +44 (0)20 7717 5959 (English, Spanish and Mandarin)  
\*Visit the BRC Directory [www.brcdirectory.com](http://www.brcdirectory.com) to validate certificate authenticity'

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