

Assessment date: Next assessment within the time period (unannounced assessment): or (announced assessment): Certificate register number: Date of the last unannounced assessment

14 December 2022

1 November 2023 - 6 March 2024 27 December 2023 - 6 March 2024 10499283

Current issue date: Expiry date

30 January 2023 16 April 2024

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# **Certificate of Approval**

### **Unannounced Audit**

Herewith the certification body:

### LRQA France SAS

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

## Meat Insiders Helmond B.V.

Achterdijk 1, 5705 CB Helmond, The Netherlands

GLN: 8717496840004

Veterinary agreement number: NL208919EG

COID: 42151

meet the requirements set out in the:

### IFS Food Version 7, October 2020 and the other associated normative documents

at Higher level

with a score of 98.00%

Approval number(s): 0017658

#### for the audit scope:

Production (mixing, salting, cooking, pasteurisation, cutting, slicing, cooling and IQF freezing) and packing of meat and vegetarian products for salad-, meal- and pizza industry and the packing and freezing of (semi) finished ready to eat meat products. Final products (chilled or frozen) can be packed in sealed foil bags (ca 400 gram till 12 kg; vacuum or modified atmosphere) or in bulk containers (ca 300 kg with inner bag for foil packed sausage or sliced products).

Product scopes: 1. Red and white meat, poultry and meat products

Technology scopes: B, C, D, E, F

**Paul Graaf** 

Area Operations Manager, Europe

Issued by: LRQA France SAS



