

# Certificate of Approval

Herewith the certification body:

## LRQA France SAS

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

## Coop Productiebedrijven B.V.

Dordrechtweg 31013, 7418 CH Deventer, The Netherlands

Veterinary agreement number: NL 277 EG  
COID: 73486

meet the requirements set out in the:

### IFS Food Version 6.1, November 2017 and the other associated normative documents

at **Higher** level  
with a score of **95.85%**

Approval number(s): 00028022

#### for the audit scope:

Cutting, dicing, slicing, mincing, seasoning and portioning of raw meat cuttings (beef, pork and poultry) and meat preparations (such as e.g. sausages, hamburgers and minced meat), vacuum packed in plastic foil or trays under modified atmosphere. Packing of preheated ready to cook meat products (such as e.g. meat balls, burgers) under vacuum in plastic foil or trays under modified atmosphere. Forming, mincing and packing of wheat- and soy protein based vegetarian products ((to be heated) such as e.g. burgers and minced)), in trays under modified atmosphere.

Production of product meals packing with combined products will be checked during an extension audit 11 November 2020.

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

Technology scopes: D, E, F



**Paul Graaf**

Area Operations Manager North Europe

Issued by: Lloyd's Register Nederland B.V.

for and behalf of: LRQA France SAS

