# Certificate



## **IFS Food**

Herewith the certification body TÜV NORD Integra, 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 the company/site mentioned below for the scope mentioned below meet the requirements set out in the IFS Food Version 7, OCTOBER 2020 and other associated normative documents.

### Food Atelier by

Zwaluwbeekstraat 15, 9150 Kruibeke, Belgium

Company Number: 0451811350

Client Number: 41567

#### **Certified site**

Kruibeke: Zwaluwbeekstraat 15, 9150 Kruibeke, Belgium

COID: 26867 - GLN: 5425006320009 - B-817/VE 102441 - Higher level 97,16%

#### Scope

Production (Mixing, cooking, baking, steaming, pasteurization and re-cooling) of ready to heat /ready to eat meals and soups.

Assembling to ready to eat and ready to heat meals and desserts. Packaging in plastic bags, little buckets or trays (atmospheric, vacuum, MAP). Hotfill or pasteurization after packaging of sauces, soups and meal components. Labeling of already produced products.

Exclusion: None

#### Product scopes and technology scopes

7. Combined products - BDEF

Certificate ID: 136666

Certificate issue date: 26/09/2022

Date of expiration of the certificate: 26/09/2023

Assessment date: 14/07/2022

Next assessment should be conducted in a period of 10 weeks (announced) or 18 weeks (unannounced) before 16/08/2023

Assessment program: announced

Last assessment conducted unannounced: N/A



Guy Buysse, General Manager





