CERTIFICATE

Vinçotte Nederland 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

KAASIMPORT JAN DUPONT NV Lieven Bauwensstraat 9 8200 BRUGGE 2 BELGIUM

audit scope: Production (slicing, cutting, grating and cooling) of pasteurized and raw milk cheese. Production (mixing and cooling) of cheese products like spreads. Packaging in plastic and paper (including MAP and vacuum). Besides own production, company has outsourced processes and/or products.

Product scope(s) and technology scope(s): 4, D, E, F

meet the requirements set out in the

IFS Food Version 6.1, November 2017

at Higher level with a score of 98.37%

Last audit conducted unannounced: n/a

Certificate number: IFS-IS 233055

COID number: 20950

Audit date(s): 24-02-2021

Certificate issue date: 24-04-2021

Certificate valid until: 11-06-2022

Next audit to be performed 8 weeks before and 2 weeks after:

17-04-2022 or unannounced



For Vinçotte Nederland B.V. René Voermans

Scheme Manager

This certificate remains the property of Vincotte Nederland B.V., Obrechtstraat 28E, 8031 AZ Zwolle, The Netherlands For verification of validity: +31 (0)88 4722320 or food@vincotte.nl







Kaasimport Jan Dupont nv Lieven Bauwensstraat 9 8200 Sint-Andries Belgium

24th of April 2021

To whom it may concern,

With this declaration we would like to inform you about the IFS audit performed at Kaasimport Jan Dupont nv, Lieven Bauwensstraat 9, 8200 Sint-Andries on 22, 23 & 24 February 2021.

We hereby confirm that this IFS audit was performed unannounced.

Due to an encoding error, the previous Certification Body did not register this audit in the IFS database as an unannounced audit on time.

That is why this audit in the IFS database is registered as announced, although the actual audit is performed unannounced.

We will correct this registration for the next IFS audit.

The scope of the audit was: "Production (slicing, cutting, grating and cooling) of pasteurized and raw milk cheese. Production (mixing and cooling) of cheese products like spreads. Packaging in plastic and paper (including MAP and vacuum). Besides own production, company has outsourced processes and/or products."

If you have any question please do not hesitate to contact us on food@vincotte.be or by phone +32 2 674 57 48.

Sincerely yours,

Frédéric Mingelgrün Business Unit Manager