



CONTROL UNION

CERTIFICATE

Control Union Certifications B.V. (accredited Certification Body No. C 412)
certifies that, having conducted an audit

For the scope of activities: **Grinding, distillation and packing of allium essentials oils in metal containers for the food industry. 2. Grinding, blending mashing and packing of allium puree and concentrated allium product in preformed plastic and metal containers for the food industry**

Exclusions from scope: **None**

Product categories: **15 - Dried food and ingredients
18 - Oils and fats**

At **Gourmet Ingredients**
SITE CODE: 4697734

Slimweg 42, 1614 MG Lutjebroek, Netherlands

Has achieved Grade: **A+**

Meets the requirements set out in the

**BRC GLOBAL STANDARD for FOOD SAFETY
ISSUE 8: AUGUST 2018**

Audit programme: **Unannounced**

Date(s) of audit: **23-24/01/2023**

Auditor number: **021983**

Certificate issue date: **10/03/2023**

Re-audit due date: **31/03/2024**

Certificate expiry date: **13/05/2024**

Cindy-Lee Bloy,
Certifier

Authorised on behalf of Control Union Certifications B.V.

Food Safety

CERTIFICATED



Control Union Certifications B.V. P.O. Box161, 8000 AD, Zwolle, The Netherlands

CUC CERTIFICATION CODE: PRJ869280-2023.01

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If you would like to feed back comments on the BRC Global Standard or the audit process directly to BRC Global Standards, please contact TellUs@brcgs.com
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