

Certificate of Approval

This is to certify that the Management System of:

T. Boer & zn B.V.

's-Gravenweg 114 and 350, 2911 CJ Nieuwerkerk aan den IJssel, The Netherlands

has been approved by LRQA to the following standards:

ISO 22000:2018

Food Chain (Sub) Category: CI

Approval number(s): ISO 22000 – 0016770

This certificate is valid only in association with the certificate schedule bearing the same number on which the locations applicable to this approval are listed.

The scope of this approval is applicable to:

The slaughter of veal calves. Dividing, boning, trimming, portioning, slicing veal. The brewing calf scalding products and calf by-products (heads, feet, tripe). Packaging fresh and frozen veal, calf organs, scalded calf products and calf by-products in vacuum (consumer) packaging, crates, boxes and buckets.



Paul Graaf

Area Operations Manager, Europe

Issued by: LRQA Limited



Certificate Schedule

Location	Activities
<p>T. Boer & zn B.V. 's-Gravenweg 114 and 350, 2911 CJ Nieuwerkerk aan den IJssel, The Netherlands</p>	<p>ISO 22000:2018 The slaughter of veal calves. Dividing, boning, trimming, portioning, slicing veal. The brewing calf scalding products and calf by-products (heads, feet, tripe). Packaging fresh and frozen veal, calf organs, scalded calf products and calf by-products in vacuum (consumer) packaging, crates, boxes and buckets.</p>
<p>T. Boer & zn B.V. 's-Gravenweg 350, 2911 CJ Nieuwerkerk aan den IJssel, The Netherlands</p>	<p>ISO 22000:2018 The slaughter of veal calves. Dividing, boning, trimming, portioning, slicing veal. The brewing calf scalding products and calf by-products (heads, feet, tripe). Packaging fresh and frozen veal, calf organs, scalded calf products and calf by-products in vacuum (consumer) packaging, crates, boxes and buckets.</p>

