

Current issue date: Expiry date: Certificate identity number: 1 December 2023 30 November 2026 10552811 Original approval(s): ISO 22000 - 1 December 2017

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: Cl

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.

Issued by: LRQA Limited

Area Operations Manager, Europe

Paul Graaf



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Certificate identity number: 10552811

Location	Activities	LRO
T. Boer & zn B.V. ´s-Gravenweg 114 and 350, 2911 CJ Nieuwerkerk aan den IJssel, The Netherlands	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).	LRC
	Packaging fresh and frozen veal, calf organs, scalded calf products and calf by-products in vacuum (consumer) packaging, crates, boxes and buckets.	LRC
T. Boer & zn B.V. 's-Gravenweg 350, 2911 CJ Nieuwerkerk aan den IJssel, The Netherlands	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.	LRC
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	UKAS MANAGEMENT SYSTEMS 0001	LRO

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