

# CERTIFICATE

ISACert B.V. declares, as a Certification Body accredited for ISO/IEC 17065, that there is a justifiable confidence that the products and processes of

***Kouwenhoven Vlees B.V.***  
***Jan van Galenstraat 4-12***  
***1051 KM AMSTERDAM***  
***THE NETHERLANDS***

for the scope

**Primary cutting, deboning, cutting and packaging (vacuum) of fresh and frozen beef and veal meat.**

fulfil the requirements of the

**Global Red Meat Standard**  
**Version 4.2, April 2015**

**at level II**

**Certificate number:**  
**GRMS-IS 188312**

**Refers to report number:**  
**GRMS-IS 188312**

**Date of audit:**  
**01-09-2016, 02-09-2016**

**Certification date:**  
**03-10-2016**

**Certificate expiry date:**  
**12-10-2017**

**Re-audit due date:**  
**01-09-2017**

For ISACert B.V.  
Gerard van der Ven



**Certification Manager**

*This certificate remains the property of  
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