

CERTIFICATE OF CONFORMITY

This is to certify that

Sandyford Meats Ltd

32 Ravensrock Road
Sandyford Industrial Estate
Dublin 18
Ireland

Having been audited, meets the requirements set out in the

BRC Global Standard for Food Safety (Issue 7, January 2015)

| | |
|---------------------------------|---|
| Grade achieved: | AA |
| Scope of activities: | Primal boning, trimming and portioning of beef. The curing of corned beef and the mincing and forming of beef burgers. Beef portions and corned beef are packed into vacuum bags. Beef burgers are wrapped or packed into vacuum bags. All products are stored chilled or frozen. |
| Exclusions: | None |
| Voluntary modules: | None |
| Product categories: | 1 - Raw red meat 3 - Raw prepared products (meat and vegetarian) |
| Audit programme: | Announced |
| BRC site code: | 2122651 |
| Date(s) of audit: | 25 & 26 April 2018 |
| Certificate issue date: | 28 May 2018 |
| Re-audit due date: | 21 April 2019 to 19 May 2019 |
| Certificate expiry date: | 30 June 2019 |
| Auditor number: | 261003 |
| Certificate reference: | 0312-F |

Authorised by



Joyce Knight
Managing Director



UK Food Certification, Winnington Hall, Winnington, Northwich, Cheshire CW8 4DU

This certificate remains property of UK Food Certification Limited and must be returned immediately on request. Whilst all due care and skill has been exercised in performing this audit, UK Food Certification Limited accepts responsibility for proven negligence only.

Visit the BRC Directory to validate certificate authenticity, www.brcdirectory.com. If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact enquiries@brcglobalstandards.com or call the Tell BRC Hotline +44 (0) 20 7717 5959.