

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

BRCGS for Food Safety (Issue 9: August 2022)

Grade achieved:	AA
Scope of activities:	The primal boning, trimming and portioning of beef. The curing of corned beef and the mincing of beef and forming of beef burgers. Beef portions, corned beef and mincemeat packed into vacuum bags, beef burgers are wrapped or packed into vacuum bags. All products are chilled or frozen. The trading of beef trim, tripe and oxtail.
Exclusions:	None
Product categories:	1 - Raw red meat 3 - Raw prepared products (meat and vegetarian)
Audit programme:	Announced
BRCGS site code:	2122651
Date(s) of audit:	12 & 13 March 2025
Certificate issue date:	24 April 2025
Re-audit due date:	8 April 2026
Certificate expiry date:	20 May 2026
Auditor number:	32139
Certificate reference:	0312-F

Authorised by



Oliver Hynes
Product Director – Food and Packaging



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



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