



CERTIFICATE OF CONFORMITY

Sandyford Meats Ltd

32 Ravensrock Road
Sandyford Industrial Estate
Dublin 18

Meets the requirements of:
BRCGS Standard for Food Safety
(Issue 9, August 2022)

Having been audited for the 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 stored chilled or frozen. The trading of beef trim, tripe and oxtail.

Exclusions from the scope of activities:

None

Grade achieved:

AA+

Product categories:

1 - Raw red meat
3 - Raw prepared products (meat and vegetarian)

BRCGS site code:	2122651
Audit programme:	Unannounced - mandatory 1 in 3 years
Date(s) of audit:	10 & 11 March 2026
Certificate issue date:	21 April 2026
Re-audit due date:	8 April 2027
Certificate expiry date:	20 May 2027
Auditor number:	36452
Certificate reference:	0312-F



Food Safety

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Authorised by

Steve Russell
Chief Governance Officer



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Certification is conditional on maintaining the required performance standards throughout the certified period.

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