



# Certificate of Conformity

Date(s) of Audit  
12-NOV-2024

Re-audit Due Date  
27-DEC-2025

Certificate Expiry Date  
07-FEB-2026

Certificate Number  
C0168306-BRC11

Site Code  
6197354

Auditor Number  
20626

Certificate Issue Date  
23-DEC-2024

## J.A. ter Maten Pluimveebedrijf B.V.

De Kooihoek 7, Bunschoten 3752 LZ, The Netherlands

NSF Certification, LLC, #1181 certifies that, having conducted an audit, they meet the requirements set out in the:

## Global Standard Food Safety Issue 9: AUGUST 2022

Has achieved Grade: **AA+, Unannounced**

For the scope of activities:

The rendering and heat treatment of the poultry fat has now been added to the scope New Scope The mechanical separation of poultry by-products to produce chilled and frozen poultry MDM (MDM, 3MM and Baader meat). The sorting, packing and/or freezing of co-products (edible offal's). Fresh products are packed in plastic containers covered with plastic bags; and the frozen products are packed in plastic bags in cartons or plastic bag and shrink foil. The freezing of products at the Kooihoek site. The rendering/heat treatment of raw materials to produce poultry fat for further processing

Including additional Modules of:

Exclusions from Scope:

**None**

Product Categories:

- 18: Oils and Fats**
- 2: Raw Poultry**
- 2A: Poultry only**
- 3: Raw prepared products (meat and vegetarian)**

Signed on behalf of  
NSF Certification, LLC

Sarah Krol  
Senior Managing Director  
Global Supply Chain

### NSF Certification, LLC

789 N. Dixboro Road, Ann Arbor, MI 48105 USA

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If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact enquiries@brcgs.com or use the BRCGS reporting system at <https://tellusbrcgs.whistleblownetwork.net>

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