



that's cheese!

Reeuwijk, January 2011

Declaration:

Vergeer Holland has a complete, operational, documented, well-maintained and independently certified, internationally recognised quality and food safety system available. All our products and/or services are covered within these mentioned quality and food safety systems. We ensure that our products, services and/or deliveries comply with the Vergeer Holland specifications, meet and are produced in accordance with the quality and food safety standards for which Vergeer Holland is certified (amongst which HACCP, BRC, IFS) and all national and international legislation at the time of delivery.

All raw materials and products of Vergeer Holland have not been exposed to radiation with the intent to preserve them.

In all products of Vergeer Holland only raw materials have been used which have not been genetically modified and/or have not been produced with the aid of genetically modified organisms.

Azo-colourants (E127, E131, E132, E133, E142, E210 – E213, E214 – E219, E220 – E227, E315, E316, E320, E321 E385, E520 – E523, E620 – E625, E952) aren't used in any of Vergeer Holland's products.

All products which Vergeer Holland produces have been checked in-line for the presence of Ferrous, Non-ferrous and Stainless Steel.

Best regards,

Kevin Vos
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