

CERTIFICATE

Certificate Number: HA 0319

Herewith the certification body

QIMA Brasil Ltda

confirms that the company

Villa Germânia Alimentos S.A. Rua Antonina, 265, Encano do Norte Indaial/SC – Zip code: 89085-164 Brazil

Certification Scope: Slaughtering of duck, chicken and guinea fowl and deboning or not of frozen bone-in and boneless cuts, offal and frozen MDM (mechanically separated meat) of duck, chicken and guinea fowl in polyethylene packaging. Exclusions: None.

Implemented and maintains the HACCP System as requirements:

Recommendations of the Codex Alimentarius Commission: General Principles of Food Hygiene (CXC 1-1969, Revised in 2020) and <u>GFSI Benchmarking Requirements Version 2020</u>

> Approved - Higher Level with a score of 98%

Audit type: Announced Audit date: 17/10/2024 - 18/10/2024 Date of issue of certificate: 28/11/2024 Certificate valid until: 13/12/2025 Next audit to be performed within the time period: 04/10/2025 – 01/11/2025

<u>Authorized by André Teixeira</u>

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