



# CONTROLUNION

## CERTIFICATE

Control Union Certifications B.V. (accredited Certification Body No. C 412)  
certifies that, having conducted an audit

For the scope of activities:

**The production of hot filled (mixing, thermal processing, acidification) and cold filled (mixing, acidification) of ambient stable sweet and savoury sauces, gravies, stocks, dressings, condiments, mayonnaises, cooking pastes and soups into sachets, pouches, glass jars, glass bottles, food service plastic tubs and aluminium packaging. The blending of dry mixes packed in glass jars and aluminium packaging.**

Exclusions from scope:

**None**

Product categories:

**11 - Low/high acid in cans/glass**

**15 - Dried food and ingredients**

At

**Potts Partnership Ltd**

**SITE CODE: 1065707**

**Rutland House, Groundwell Industrial Estate, Swindon, SN25 5AZ, United Kingdom**

Has achieved Grade:

**A+**

Meets the requirements set out in the

### **GLOBAL STANDARD FOOD SAFETY ISSUE 9: AUGUST 2022**

Audit programme:

**Unannounced (1 in 3)**

Date(s) of audit:

**16-18/12/2024**

Auditor number:

**020735**

Certificate issue date:

**11/02/2025**

Re-audit due date:

**16/01/2026**

Certificate expiry date:

**27/02/2026**

# **BRGS**

Food Safety

**CERTIFICATED**

Cindy-Lee Bloy,  
**Certifier**



*Authorised on behalf of Control Union Certifications B.V.*

Control Union Certifications B.V. P.O. Box161, 8000 AD, Zwolle, The Netherlands

CUC CERTIFICATION CODE: PRJ893807-2025.01

This certificate remains the property of Control Union Certifications B.V. If you would like to give feedback on the BRGS Standard or the audit process directly to BRGS, please contact [brcgs.enquiries@lqcgroupp.com](mailto:brcgs.enquiries@lqcgroupp.com) or use the BRGS reporting system at <https://tellusbrcgs.whistleblownetwork.net>. To verify certificate validity, please visit <https://directory.brcgs.com>