

# CERTIFICATE OF CONFORMITY

This is to certify that

## MRC – The Flava People

Flava House  
Beta Court  
Harper Road  
Sharston  
M22 4XR

Having been audited, meets the requirements set out in the

### **BRCGS for Food Safety (Issue 9: August 2022)**

<b>Grade achieved:</b>	A+
<b>Scope of activities:</b>	The blending and packing of dry glazes into tubs, buckets, sachets & sacks, the pasteurisation of sauces and filling of low pH sauces into sachets, plastic jars and buckets; the packing of chilled sauces into sachets.
<b>Exclusions:</b>	None
<b>Product categories:</b>	11 - Low/high acid in cans/glass 15 - Dried foods and ingredients
<b>Audit programme:</b>	Unannounced - mandatory 1 in 3 years

<b>BRCGS site code:</b>	9446711
<b>Date(s) of audit:</b>	29 & 30 July 2024
<b>Certificate issue date:</b>	3 September 2024
<b>Re-audit due date:</b>	10 October 2025
<b>Certificate expiry date:</b>	21 November 2025
<b>Auditor number:</b>	26800
<b>Certificate reference:</b>	1270-F

Authorised by



**Oliver Hynes**  
Product Director – Food and Packaging



**BRCGS** | Food  
Safety



UK Food Certification, Winnington Hall, Winnington, Northwich, Cheshire CW8 4DU

This certificate remains property of UK Food Certification Limited and must be returned immediately on request. Whilst all due care and skill has been exercised in performing this audit, UK Food Certification Limited accepts responsibility for proven negligence only.

To verify certificate validity, please visit <https://directory.brcgs.com>. If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact [brcgs.enquiries@lfcgroup.com](mailto:brcgs.enquiries@lfcgroup.com) or use the BRCGS reporting system at <https://tellusbrcgs.whistleblownetwork.net>.

