

Micron2 Ltd, certification body No. 197, certifies that, having conducted an audit

For the Scope of activities: The slaughter, plucking, evisceration, deboning, grading, and/or cooking and blast chilling, of fresh and frozen, whole, portioned and added-value duck products, packed in bags, vacuum and MAP packs or lined crates.

Including voluntary modules of: None

Exclusions from Scope: Duck rearing, feather processing, duck sausage factored goods

Product categories: 2, 8

**At Silver Hill Foods Ltd
Emyvale
Co. Monaghan
Ireland
BRC Site Code: 1845816**

Has achieved Grade: **AA**

Meets the requirements set out in the
**THE GLOBAL STANDARD FOR FOOD SAFETY
ISSUE 7: January 2015**

Audit Programme	Announced
Date of Audit:	17th - 18th May 2017
Certificate traceability reference:	LL 011/17/01
Auditor number:	167043
Certificate issue date:	19th June 2017
Re-Audit due date from:	8th May 2018 to 5th June 2018
Certificate Expiry date:	17th July 2018


Authorised by: J. Kill
Director, Micron2 Ltd

If you would like to feed back comments on the BRC Global Standard or the audit process directly to BRC, please contact enquiries@brcglobalstandards.com or call the TELL BRC hotline +44 (0)20 7717 5959.

Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity



This Certificate remains the property of micron2

micron2 Ltd. Betton Mill Betton Road
Market Drayton Shropshire TF9 1HH

www.micron2.com +44 1630 652095

