

CERTIFICATE OF CONFORMITY

This is to certify that

Glebe Farm Foods Ltd

School Lane Kings Ripton Huntingdon PE28 2NL

Having been audited, meets the requirements set out in the

BRCGS for Food Safety (Issue 9: August 2022)

| Grade achieved: | AA+ |
|----------------------|---|
| Scope of activities: | The dehulling, flaking and steaming of oats for flaked oats for further processing. The milling of flaked oats for oatmeal flour and oatmeal products. Products packed into bulk and retail ready bags. The cooking and cooling of oat flakes to produce oat based drinks, packed into 1 litre Tetra Pak cartons. The mixing, baking and packing of porridge oats and oats granolas in 325g and 450g retail packs and 5kg and 20kg sacks. The trading of almond, soya and coconut drinks. |
| Exclusions: | None |
| Product categories: | 7 - Dairy, liquid egg 15 - Dried foods and ingredients 17 - Cereals and snacks |
| Audit programme: | Unannounced - mandatory 1 in 3 years |

BRCGS site code: Date(s) of audit: Certificate issue date: Re-audit due date: Certificate expiry date: Auditor number: Certificate reference: 1026834 22, 23, 24 & 25 October 2024 29 November 2024 14 December 2025 25 January 2026 22079 0645-F

Authorised by



Ohin Hym

Oliver Hynes Product Director – Food and Packaging



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.





CERTIFICATE OF CONFORMITY

This is to certify that

Glebe Farm Foods Ltd

School Lane **Kings Ripton** Huntingdon **PE28 2NL**

Having been audited, meets the requirements set out in the

BRCGS Global Standard Gluten-Free (Issue 4: February 2024)

Including section 8 AOECS-specific requirements

Scope of activities: Processed foods and liquids with pasteurization or UHT as heat treatment or similar technology; 07; Dairy, liquid egg, pasteurized fruit juice. Ambient stable products not involving sterilisation as heat treatment; 15, Dried foods and ingredients. Ambient stable products not involving sterilisation as heat treatment; 17, Cereals and snacks.

Audit programme:

Unannounced Combined

BRCGS site code: Date(s) of audit: Certificate issue date: Re-audit due date: Certificate expiry date: Auditor number: Certificate reference:

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