



CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:

Pulviver SRL

Rue de la Fagne d'Hi n°39
Zoning Industriel n°1
6600 Bastogne (Belgium)



Food Safety

CERTIFICATED

Standard

Global Standard Food Safety

Version 9 (August 2022)

Scope of activities

Lysozyme extraction or not, concentration, deglucosing, drying, packaging, and pasteurization of dried egg white powders. Packaging of whole egg powders and egg yolk powders purchased / subcontracted. Products are packaged in Big Bags, plastic bags, cardboard boxes, or PE/PP buckets. Packaging of crude lysozyme in tanks. Includes outsourced drying of whole eggs and egg yolks

Grade

AA

Product categories

7 Dairy products

Exclusions from scope

None

Voluntary module/s

None

Audit program

announced

BRC Site Code

2487685

Auditor number

20162

Audit date

26 - 27 January 2026

Period for next audit

23 October 2026 - 23 February 2027

Certification date

27 February 2026

Validity of the certificate

6 April 2027 *



Richard Schnyder

Director Certification

Housseem Belkhouja

Member of certification commission

* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the BRC Directory (www.brcgsdirectory.com) attests validity of this certificate.

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