PRIMUSGFS AUDIT NUMBER:
 195929

 CB REGISTRATION No.:
 SCS-PGFS-786

 AUDIT DATE:
 Jan 08, 2020



CERTIFICATE

Issued to:

ORGANIZATION

Vitanova Fresh produce, S. de R.L. de C.V.

Calle Cero y Canal Alto Valle del Fuerte SN, Localidad Ruiz Cortines 1. Sinaloa, Sinaloa 81985, Mexico

OPERATION

Vitanova

Calle Cero y Canal Alto Valle del Fuerte, SN, Localidad Ruiz Cortines 1. Sinaloa, Sinaloa 81985, Mexico Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

99%





SCS Global Services certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.1 See subsequent certificate page(s) for audit executive summary





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Revision 1

Authorized by: Executive Vice President Jim Knutzon

This document is subject to changes. The current information and status of this operation is posted in the Certification Program website at PrimusGFS.com

Page 1 of 2 Report

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 Jan 08, 2020



CERTIFICATE VALID FROM: Feb 10, 2020 To Feb 09, 2021

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

Packaging "Vitanova" is a facility dedicated to the packaging of grape and cherry tomatoes in a conventional way. The process begins with the reception of the product, which goes through a pre-cooling process at a temperature of 60 to 70°F, later it is emptied to a feeding band mechanically, the product goes through a manual screening and selection to later go through a spraying process with a solution of chlorine dioxide from 5 to 10 ppm, single-use water, then it is dried with fans, manual and automatic sorting and packing in clamshells and boxes, the product is closed and passed through a metal detector, the product is labeled, palletized and placed in cold rooms at a temperature of 50 to 55°F and shipped to the customer. During the on-site inspection, 120 people working in the facilities are observed. The water source comes from the canal, which goes through a purification process on site. The production season is during the months of December to June. United States export market. The plant was observed free of allergens.

Addendum(s) included in the audit:

Not Applicable

Product information for each product			
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Tomatoes, Fresh Cut	Observed on the day of audit	From: December To: June	United States

Revision 1