

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

For the Scope of activities: The injecting, marinating, tumbling, cooking, blast chilling, and/or chargrilling, dicing or slicing and packing of chilled or frozen ready-to eat/heat meats; the contract steaming of sausage products; packed in heat-sealed bags or gas flushed for further manufacturing and foodservice

Exclusions from Scope: None

Product categories: 8, 10

At **Nythe Farm Kitchen Ltd**
Nythe Farm
Sedgemoor Road
North Curry
Taunton TA3 6DS
BRC Site Code: 3415303

Has achieved Grade: **AA**

Meets the requirements set out in the
THE GLOBAL STANDARD FOR FOOD SAFETY
ISSUE 9: AUGUST 2022

Audit Programme	Announced
Date of Audit:	12th - 13th November 2025
Certificate traceability reference:	DW045/25/01
Auditor number:	20842
Certificate issue date:	24th December 2025
Re-Audit due date from:	19th October 2026 to 16th November 2026
Certificate Expiry date:	28th December 2026



Authorised by: J. Kill
Director, Micron2 Ltd



If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com

To verify certificate validity, please visit <https://directory.brcgs.com>



This certificate remains the property of Micron2 Ltd.
Micron2 Ltd. Betton Mill, Betton Road,
Market Drayton, Shropshire TF9 1HH

www.micron2.com +44 1630 652095

