

## Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen  
The Netherlands



being an accredited certification body for IFS certification  
and having signed an agreement with the IFS owner

Qlip B.V. confirms that

- the manufacturing and ripening of cheese from pasteurised milk, including the manufacturing of the by-products cream, whey concentrate, whey permeate in bulk and side streams of cheese in plastic
- the manufacturing of film-wrapped cheese from pasteurised milk

(product category 4: Dairy; B, C, D, E, F)

meet the requirements set out in the  
IFS Food version 6.1, November 2017  
and other associated normative documents  
at Higher level with a score of 96,35%

The company this applies to:

**De Graafstroom**  
**Dorpsstraat 18, Bleskensgraaf**  
**The Netherlands**

Z0173

COID 30628

Certificate number

**160**

Evaluation	: 21, 22 and 23 January 2020
Issue	: 18 February 2020
Next evaluation	: Between 29 November 2020 and 7 February 2021

H.J. Bobbink, managing director

Zutphen, 25 February 2020



This certificate has been issued under the conditions as laid down in the  
Regulations IFS-certification CER-252  
and is valid until ~~20 March 2021~~ at the latest

