

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of

De Graafstroom
Dorpsstraat 18, Bleskensgraaf
The Netherlands

COID: NLD-I-9322-012202

has been assessed and determined to comply with
the requirements of

Food Safety System Certification 22000
FSSC 22000

Certification scheme for food safety management systems consisting
of the following elements:

ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements
(Version 5.1)

This certificate is applicable for the scope of:

- the manufacturing and ripening of cheese from pasteurised milk, including the manufacturing of the byproducts cream, whey concentrate, whey permeate in bulk and side streams of cheese in plastic
 - manufacturing of film-wrapped cheese from pasteurised milk
- Food Chain Subcategory: C1

Certificate number

F04

Certification decision date : 20 February 2023

Certificate valid from : 20 February 2023

Initial certification date : 28 February 2011

Certificate issue date : 20 February 2023

H.J. Bobbink, managing director



This certificate has been issued under the conditions as laid down in the
FSSC 22000-certification Regulations CER-352
and is valid until **18 February 2026** at the latest

The authenticity of this certificate can be verified in the
FSSC 22000 database of certified organizations available on www.fssc22000.com.

