

# 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**

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)

This certificate is applicable for the scope of:

- 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

Food Chain Subcategory: C1

Certificate number

**F04**

Certification decision date : 18 February 2020

Initial certification date : 28 February 2011

Issue date : 28 February 2020

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 februari 2023** at the latest

Validity of this certificate can be verified in the  
FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

