

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	: 26, 27 and 28 January 2021
Issue	: 22 February 2021
Next evaluation	: Between 29 November 2021 and 7 February 2022

H.J. Bobbink, managing director

Zutphen, 22 February 2021



This certificate has been issued under the conditions as laid down in the
Regulations IFS-certification CER-252
and is valid until **20 March 2022** at the latest

