# 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: Cl Certificate number

#### Fo4

Certification decision date : 18 February 2020 Initial certification date : 28 February 2011

lssue date : 28 February 2020

H.J. Bobbink, managing director

**FSSC** 22000

This certificate has been issued under the conditions as laid down in the FSSC 22000-certification Regulations CER-352

and is valid until

28 februari 2023

at the latest

