

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

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 6)

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

Date of the last unannounced audit* : 16, 17 and 18 December 2024

COD code : NLD-1-9322-012202

Certificate registration number : F04

Certification decision date : 13 January 2025

Initial certification date : 28 February 2011

Certificate valid from : 28 February 2023

Certificate valid until : 28 February 2026

Issue date (upgrade V6) : 16 January 2025



*At least one surveillance audit is required to be undertaken unannounced after the initial certification audit
and within each three year period thereafter.

H.J. Bobbink, chief executive officer



The authenticity of this certificate can be verified in the
FSSC 22000 database of Certified Organizations available on www.fssc.com

