

# 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:

- Production (including pasteurization, curd processing, brining) and ripening of cheese.
- Production (including pasteurization, curd processing, brining) and packing of film-wrapped cheese (vacuum).
- Production (including pasteurization) of cream, whey concentrate and whey permeate delivered in bulk tanker.

Food Chain Subcategory: CI

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

COID code : NLD-1-9322-012202

Certificate registration number : Fo4

Certification decision date : 24 December 2025

Initial certification date : 28 February 2011

Certificate valid from : 28 February 2026

Certificate valid until : 28 February 2029

Issue date : 24 December 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](http://www.fssc.com)

