

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-I-9322-01202

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

