

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that the Food
Safety Management System of

Zijerveld
Schumanweg 2, Bodegraven
The Netherlands

has been assessed and determined to comply with
the requirements of

Food Safety System Certification (FSSC) 22000
(version 4.1)

Certification scheme for food safety management systems consisting
of the following elements:

ISO 22000:2005, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements
(version 4.1)

This certificate is applicable for the scope of:

ripening, storing, wax-coating and labelling Dutch cheese
from pasteurised and unpasteurised milk

Category: C1

Certificate number

F49

Certification decision date : 13 June 2019
Initial certification date : 21 June 2016
Issue date : 13 June 2019

H.J. Bobbink, managing director

A blue ink handwritten signature of H.J. Bobbink, which is somewhat abstract and scribbled.



This certificate has been issued under the conditions as laid down in the
FSSC 22000-certification Regulations CER-352
and is valid until **13 June 2022** at the latest

Validity of this certificate can be verified in the
FSSC 22000 database of certified organizations available on www.fssc22000.com.

