FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen The Netherlands

hereby declares that The Food Safety Management System of

> Bouter Group Rolweg II, Culemborg Netherlands

COID: NLD-1-9322-276964

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 5.1)

This certificate is applicable for the scope of:

ripening, cutting, grating and packing cheese produced from pasteurised milk
 cutting, grating and packing cheese produced from raw milk
 cutting and packing of surface ripened cheese

Food Chain Subcategory: Cl

This audit included the following off-site activities at location Woerden:

Ripening of cheese

Certificate number: F32

Certification decision date: 9 February 2023
Initial certification date: 24 February 2014
Certificate valid from: 24 February 2023
Certificate valid until: 24 February 2026

Certificate re-issue date (off-site location): 31 January 2024

H.J. Bobbink, managing director

FSSC 22000

MGMT. SYS RVA C 264

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