FSSC 22000-certificate

Quality assurance in dairy

Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of

A-ware Cheese Ingredients B.V.
3e Industrieweg 5c, Lopik
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 cleaning, crust removing, cutting and packing of cheese products (vacuum in plastic).
- Melting, smoking and packing (in non edible casing) of cheese (with / without addings)
- Production (heating, decanting) of milk proteinptoduct and packing in foil
- Production (heating, decanting) of milk fat product and packing in foil

Food Chain Subcategory: CI
(Head office: Royal A-Ware, Rembrandtsplein 1, 3411 HA Lopik, Netherlands)

Date of the last unannounced audit* : 23 and 24 September 2025
COID code : NLD-1-9322-331890
Certificate registration number : F75
Certification decision date : 16 November 2026
Initial certification date : 5 January 2024
Certificate valid from : 5 January 2027
Certificate valid until : 5 January 2030
Issue date : 19 November 2026

*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

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.fssc.com