

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of
A-ware Cheese Production B.V.
Mars 35, Heerenveen
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, brining) and ripening of cheese, packaging
film-wrapped cheese and production of the by-products whey, whey concentrate,
pasteurized cream and skimmed milk (bulk in tanker)**

Food Chain Subcategory: C1

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

Date of the last unannounced audit* : N/A

COLD code : NLD-r-9322-639246

Certificate registration number : F90

Certification decision date : 28 April 2025

Initial certification date : 28 April 2025

Certificate valid from : 28 April 2025

Certificate valid until : 27 April 2028

Re-issue date (scope) : 8 July 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



The authenticity of this certificate can be verified in the
FSSC 22000 database of Certified Organizations available on www.fssc.com

