FSSC 22000-certificate

Qlip
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 Kruibeke B.V.
Hondenstraat 24, 9150 Beveren-Kruibeke-Zwijndrecht
Belgium

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 (pasteurization) of milk and cream and packing in bulk tanker, container, bag in box.
- Production (pasteurization) of fresh cheese and packing in bucket
- Production (pasteurization) of fermented products (set or stirred), both natural or with additives (e.g. fruit), and packed in container, bag-in-box, bucket, cup.

Food Chain Subcategory: C1

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

Date of the last unannounced audit* : 6 and 7 January 2026
COID code : BEL-1-9322-867708
Certificate registration number : F80
Certification decision date : 24 February 2025
Initial certification date : 21 March 2024
Certificate valid from : 21 March 2024
Certificate valid until : 21 March 2027
Re-issue date (date of last unannounced audit) : 4 March 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