

## 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 additions).
- Production (heating, decanting) of milk proteinproduct 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 : 3 April 2025

Initial certification date : 5 January 2024

Certificate valid from : 5 January 2024

Certificate valid until : 5 January 2027

Re-issue date (scope) : 21 October 2025

\*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

