

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of
La Concorde N.V.
Brusselsesteenweg 192, Merchtem
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, heating, mixing, homogenization) and transport
for own use, of ambient stable UHT milk, ice-mix, milkshake, cream and
high pasteurized cream and sour cream products, packed in Bag in Box, PE
bottles and TetraBrik**

Food Chain Subcategory: C1

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

Date of the last unannounced audit*: 31 July and 1 August 2025

COLD code: BEL-1-9322-002684

Certificate registration number: F78

Certification decision date: 12 August 2026

Initial certification date: 3 October 2023

Certificate valid from: 3 October 2026

Certificate valid until: 3 October 2029

Issue date: 13 August 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