

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of
A-ware Ripening B.V. locatie Heerenveen
Saturnus 4, 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:

Ripening and handling (film-wrapped) of pasteurized cheese

Food Chain Subcategory: C1

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

Date of the last unannounced audit* : 4 and 5 June 2024

COID code : NLD-1-9322-425613

Certificate registration number : Fo63

Certification decision date : 29 June 2026

Initial certification date : 23 July 2020

Certificate valid from : 23 July 2026

Certificate valid until : 23 July 2029

Issue date : 6 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

