

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 Handelsweg Zeewolde
Handelsweg 5, Zeewolde
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:

- Storage, ripening of cheese prepared from (un)pasteurized milk
- Storage, ripening of foil cheese prepared from pasteurized milk
- Paraffining, packing (in cellophane and/or foil) and labeling of cheese from (un)pasteurized milk
- Crust removing, cutting and packing (vacuum in foil) of cheese prepared from pasteurized milk

Food Chain Subcategory: C1

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

Date of the last unannounced audit* : 7, 8 and 9 October 2025

COID code : NLD-1-9322-348706

Certificate registration number : F21

Certification decision date : 4 November 2024

Initial certification date : 26 November 2018

Certificate valid from : 26 November 2024

Certificate valid until : 26 November 2027

Re-issue date (scope) : 13 November 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



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