

Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of

Bouter Group
Rolweg II, Culemborg
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, cutting, grating and packing into plastic packaging (MAP and vacuum) of cheese
produced from pasteurised milk. Cutting, grating and packing into plastic packaging (MAP and
vacuum) of cheese produced from raw milk. Cutting and packing into plastic packaging of
surface ripened cheese

Food Chain Subcategory: CI

Exclusions: trade in so-called 'transit' items (cheese products and vegan cheese)

This audit included the following off-site activities at location Woerden:

Bouter Cheese B.V, Rietveld 62 3443 XD Woerden

At this site, cheeses are treated and stored.

Date of the last unannounced audit* : 6, 7, 8 and 9 January 2025

COID code : NLD-1-9322-276964

Certificate registration number : F32

Certification decision date : 16 February 2026

Initial certification date : 24 February 2014

Certificate valid from : 24 February 2026

Certificate valid until : 24 February 2029

Issue date : 18 February 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

