

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., location Lopik 1
3e Industrieweg 5c, Lopik
The Netherlands**

has been assessed and determined to comply with
the requirements of

**Food Safety System Certification (FSSC) 22000
(version 4.1)**

Certification scheme for food safety management systems consisting
of the following elements:

ISO 22000:2005, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements
(version 4.1)

This certificate is applicable for the scope of:

**storing and handling cheese (cheese made from pasteurised milk, farmhouse cheese
or film-wrapped cheese made from pasteurised milk).**

Category: C1

The central assessment in question was carried out on 23 May 2018. During this audit the following subjects
are discussed: setup of quality management system related to FSSC-22000, HACCP analysis, policy,
management review, purchasing goods and services, suppliers' assessment, maintenance management,
training and education, traceability and recall procedures.

Certificate number

F22

Certification decision date : 15 June 2018
Initial certification date : 11 December 2012
Issue date : 15 June 2018
Change scope date : 2 July 2019

H.J. Bobbink, managing director



This certificate has been issued under the conditions as laid down in the
FSSC 22000-certification Regulations CER-352
and is valid until **15 June 2021** at the latest

Validity of this certificate can be verified in the
FSSC 22000 database of certified organizations available on www.fssc22000.com.

