

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 Golf van Biskaje
Golf van Biskaje 6, Woerden
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 maturing of cheese from pasteurized milk and unpasteurized 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

F20

Certification decision date : 15 June 2018
Initial certification date : 21 August 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.

