

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that the Food
Safety Management System of
A-ware Cheese Ingrediënts B.V.
Nobelstraat 44A, Harderwijk
The Netherlands

has been assessed and determined to comply with
the requirements of

Food Safety System Certification 22000 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 5)

This certificate is applicable for the scope of:

**the cleaning, crust removing, cutting, packaging of cheese products and
packaging into bulk package for butter**

Food Chain Subcategory: CI

The central audit was carried out at Royal A-Ware, Catharijne 1, 1358 CC Almere on 4 March 2020. During this audit the following subjects have been assessed: 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

F24

Certification decision date : 4 December 2020
Initial certification date : 23 January 2013
Issue date : 7 December 2020

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 **17 December 2021** at the latest

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

