

# 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**  
**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 storage, ripening of cheese prepared from (un)pasteurized milk**  
**the storage, ripening of foil cheese prepared from pasteurized milk**  
**paraffinizing and packaging cheese**

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

**F21**

Certification decision date : 23 November 2020  
Initial certification date : 26 November 2018  
Issue date : 23 November 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 **26 November 2021** at the latest

Validity of this certificate can be verified in the  
FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

