

# 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 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:

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

Food Chain Subcategory: C1

The central assessment in question was carried out on 4 March 2020. 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 : 09 July 2020  
Initial certification date : 11 December 2012  
Issue date : 13 July 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 **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](http://www.fssc22000.com).

