

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that the Food
Safety Management System of

Bouter Group

Rietveld 62, Woerden

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 and ripening of cheese
from pasteurised and unpasteurised milk**

Food Chain Subcategory: C1

The central audit was carried out at Bouter Cheese B.V., Rolweg 11, 4104 AV Culemborg on 26, 27 and 28
January 2021. During this audit the following subjects have been assessed: the HACCP-analyzes,
management review, purchasing goods and vendor rating, raw material control, specifications, Food contact
materials, changes and recall test.

Certificate number

F23

Certification decision date : 2 March 2021
Initial certification date : 11 December 2012
Issue date : 4 March 2021

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 **2 March 2024** at the latest

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

