

# 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 5.1)

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: CI

The central assessment was carried out remotely at Royal A-Ware, Catharijne 1, 1358 CC Almere on 22 January 2021.  
During this audit the following central FSMS processes and subjects were discussed; context of the organization,  
leadership, planning, support, implementation, suitability, cleaning and maintenance of equipment, management of  
purchased materials / services, product recall, product information and consumer awareness, product labeling and logo use.

Certificate number

**F22**

Certification decision date : 21 June 2021  
Certificate valid from : 15 June 2021  
Initial certification date : 11 December 2012  
Certificate issue date : 22 June 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 **15 June 2024** 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).

