

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 Heerenveen
Saturnus 4, Heerenveen
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:

maturing and handling (film-wrapped) cheese

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

F063

Certification decision date : 21 June 2021

Certificate valid from : 23 July 2020

Initial certification date : 23 July 2020

Certificate issue date : 23 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 **23 July 2023** at the latest



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