

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that

The Food Safety Management System of

Bouter Group
Rolweg 11, Culemborg
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:

- ripening, cutting, grating and packing cheese
produced from pasteurised milk
- cutting, grating and packing cheese produced from raw milk
- cutting and packing of surface ripened cheese

Food Chain Subcategory: C1

*This audit included the following central FSMS processes managed by Bouter Cheese B.V., Culemborg:
senior management/objectives, management review, legal compliance, HACCP, document control, internal audits,
specifications, purchasing and supplier assessment, management of suppliers of services, control of non-conforming
product, preventive and corrective actions, traceability, management of incidents and recalls, complaint handling, food
defence, VACCP, monitoring program and laboratory tests, environmental monitoring, changes and product labelling.
The central assessment was carried out unannounced at Bouter Cheese B.V., Rolweg 11, 4104 AV Culemborg on January
18 to 20, 2022.*

Certificate number:

F32

Certification decision date : 8 March 2022

Certificate valid from : 24 February 2020

Initial certification date : 24 February 2014

Certificate issue date : 9 March 2022

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 **24 February 2023** at the latest

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

