

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

COID: NLD-1-0322-425613
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: C1

The central assessment was carried out at Royal A-Ware, Catharijne 1, 1358 CC Almere on April 24, 2023. During this audit the following central FSMS processes and subjects were discussed; context of the organization, leadership, planning, support (personnel, competence, external communication), execution (control of monitoring and measurement, withdrawal/recall), evaluation of performance (management review), suitability, cleaning and maintenance of equipment (product contact surfaces, preventive and corrective maintenance), management of purchased materials / services (supplier selection and management, incoming material requirements), product recall procedures, product information and consumer awareness, product labeling, logo use and product development.

Certificate number

F063

Certification decision date : 8 June 2023

Certificate valid from : 23 July 2023

Initial certification date : 23 July 2020

Certificate issue date : 9 June 2023

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 2026** at the latest

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

