

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of
A-ware Cheese Ingredients B.V.
3e Industrieweg 5c, Lopik
Netherlands
has been assessed and determined to comply with
the requirements of
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 6)

This certificate is applicable for the scope of:
**The cleaning, crust removing, cutting and packaging of cheese products.
Melting, smoking and packaging of cheese. Production of milk protein
wrapped in foil.**

Food Chain Subcategory: C1

(Head office: Royal A-Ware, Rembrandtsplein 1, 3411 HA Lopik, Netherlands)

Date of the last unannounced audit* : N/A

COID code : NLD-I-9322-331890

Certificate registration number : F75

Certification decision date : 3 April 2025

Initial certification date : 5 January 2024

Certificate valid from : 5 January 2024

Certificate valid until : 5 January 2027

Issue date (scope extension) : 10 April 2025



* At least one surveillance audit is required to be undertaken unannounced after the initial certification audit
and within each three year period thereafter.

H.J. Bobbink, chief executive officer



The authenticity of this certificate can be verified in the
FSSC 22000 database of Certified Organizations available on www.fssc.com