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

COID: NLD-1-9322-276964 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: Cl

This audit included the following central F5MS processes managed by Bouter Cheese B.V., Culemborg: senior management, 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 10 to 12, 2023.

Certificate number

F32

Certification decision date : 9 February 2023 Certificate valid from : 24 February 2023 Initial certification date : 24 February 2014 Certificate issue date : 10 February 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 24 February 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.