

# FSSC 22000-certificate



## Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen  
The Netherlands

hereby declares that the Food  
Safety Management System of

**Bouter Group**

**Touwslagersweg 19, Woerden  
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)

This certificate is applicable for the scope of:

**the storage and ripening of cheese  
from pasteurised and unpasteurised milk**

Food Chain Subcategory: C1

The central audit was carried out at Bouter Cheese B.V., Rolweg 11, 4104 AV Culemborg on 26, 27 and 28  
January 2021. During this audit the following subjects have been assessed: the HACCP-analyzes,  
management review, purchasing goods and vendor rating, raw material control, specifications, Food contact  
materials, changes and recall test.

Certificate number

**F65**

Certification decision date : 2 March 2021  
Initial certification date : 28 January 2021  
Issue date : 4 March 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 **2 March 2024** at the latest

Validity of this certificate can be verified in the  
FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

