

FSSC 22000-certificate



Qlip B.V.

Kastanjelaan 7, 3833 AN Leusden
The Netherlands

hereby declares that the Food
Safety Management System of

Cor Segers B.V.

**Vonderweg 19A, Beek en Donk
The Netherlands**

has been assessed and determined to comply with
the requirements of
**Food Safety System Certification (FSSC) 22000
(version 4.1)**

Certification scheme for food safety management systems consisting
of the following elements:

ISO 22000:2005, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements
(version 4.1)

This certificate is applicable for the scope of:

- storing, maturing, cutting, wax coating and packing in plastic packaging naturally-matured and foil-matured cheese from pasteurised and unpasteurised milk
- smoking cheese from pasteurised milk

Category: C1

An audit was carried out at Cor Segers B.V. De Mortel on 28, 29, 30 and 31 May 2018 to assess the following functions:
HACCP analysis, management review, purchase, specifications, products with a claim, changes, recall test, VACCP,
labelling and document management

Certificate number

F35

Certification decision date : 26 June 2017
Date of alteration (version 4.1) : 5 September 2018
Initial certification date : 3 July 2014
Issue date : 3 July 2017

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 **3 July 2020** at the latest
Validity of this certificate can be verified in the
FSSC 22000 database of certified organizations available on www.fssc22000.com.

