

# FSSC 22000-certificate



## Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen  
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 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:

- 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

Food Chain Subcategory: C1

The central assessment was carried out at Cor Segers B.V. De Mortel on 25 and 26 May, 1 and 2 June 2021. During this audit the following central FSMS processes and subjects were discussed; the HACCP analysis, management review, purchase, specifications, products with a claim, changes, recall test, VACCP, labelling, document management and technical service.

Certificate number

**F35**

Certification decision date : 13 July 2021

Certificate valid from : 1 July 2020

Initial certification date : 3 July 2014

Certificate issue date : 15 July 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 **1 July 2023** 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).

