

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)

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 audit was carried out at Cor Segers B.V. De Mortel on *20, 22, 28 (afternoon) and 29 May 2020*.
During this audit the following subjects have been assessed: 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 : 1 July 2020
Initial certification date : 3 July 2014
Issue date : 3 July 2020

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.

