

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
Netherlands
has been assessed and determined to comply with
the requirements of

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 6)

This certificate is applicable for the scope of:

**Maturing, cutting, wax coating and packing (in plastic packaging, vacuum)
naturally-matured and foil-matured cheese from pasteurised and
unpasteurised milk**

Food Chain Subcategory: C1

This audit included the following central FSMS processes managed by Cor Segers B.V. De Mortel: the HACCP analysis, management review, purchase, specifications, products with a claim, changes, recall test, VACCP, labelling, document management and technical service. The central assessment was carried out at Cor Segers B.V. De Mortel on April 3, 2024.

Date of the last unannounced audit : 20, 21, 22 and 25 April 2022

COID code : NLD-1-9322-973223

Certificate registration number : F35

Certification decision date : 1 July 2024

Initial certification date : 3 July 2014

Certificate valid from : 3 July 2023

Certificate valid until : 3 July 2026

Issue date : 27 June 2023



H.J. Bobbink, managing director



The authenticity of this certificate can be verified in the
FSSC 22000 database of Certified Organizations available on www.fssc.com