

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

COID: NLD-1-9322-973223

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:

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

Food Chain Subcategory: C1

This audit included the following central F5M5 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 5, 2023.

Certificate number

F35

Certification decision date : 26 June 2023

Certificate valid from : 3 July 2023

Initial certification date : 3 July 2014

Certificate issue date : 27 June 2023

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 2026** at the latest

The authenticity of this certificate can be verified in the
FSSC 22000 database of certified organizations available on www.fssc22000.com.

