

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.
Paul Gabrielstraat 19, Deurne
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, washing, drying and packing
naturally-matured 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

F37

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.

