

# 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.**

**Dieze 14, Gemert**

**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 and maturing naturally-matured and foil-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

**F40**

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](http://www.fssc22000.com).

