

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.

Paul Gabrielstraat 19, Deume

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 5.1)

This certificate is applicable for the scope of:

**Maturing, washing, drying and packing naturally-matured cheese from
pasteurised milk**

Food Chain Subcategory: CI

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 19 to 22 and April 25, 2022.

Certificate number

F37

Certification decision date : 14 June 2022

Certificate valid from : 1 July 2020

Initial certification date : 3 July 2014

Certificate issue date : 20 June 2022

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

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

