

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, Deurne

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:
storing, maturing, washing, drying and packing
naturally-matured cheese from pasteurised milk

Food Chain Subcategory: C1

The central assessment was carried out at Cor Segers B.V. De Mortel on 25 and 26 May, 1 and 2 June 2021. During this audit the following central FSMS processes and subjects were discussed; the HACCP analysis, management review, purchase, specifications, products with a claim, changes, recall test, VACCP, labelling, document management and technical service.

Certificate number

F37

Certification decision date : 13 July 2021

Certificate valid from : 1 July 2020

Initial certification date : 3 July 2014

Certificate issue date : 15 July 2021

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

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

