

# 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)

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 audit was carried out at Cor Segers B.V. De Mortel on *20, 22, 28 (afternoon) and 29 May 2020*.  
During this audit the following subjects have been assessed: 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 : 1 July 2020

Initial certification date : 3 July 2014

Issue date : 3 July 2020

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

