

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.
Spaarpot 102, Geldrop
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 and packing in plastic foil naturally-matured
and foil-matured cheese from pasteurised milk**

Food Chain Subcategory: CI

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

F39

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.

