

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
Netherlands**

has been assessed and determined to comply with
the requirements of

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 6)

This certificate is applicable for the scope of:

**Storing, ripening, transport for own use, washing, drying and packing
naturally-matured cheese from pasteurized milk**

Food Chain Subcategory: C1

*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 January 14 and 15, 2025.

Date of the last unannounced audit* : 19 and 20 March 2025

COLD code : NLD-1-9322-311721

Certificate registration number : F37

Certification decision date : 4 July 2024

Initial certification date : 3 July 2014

Certificate valid from : 1 July 2023

Certificate valid until : 1 July 2026

Issue date (scope) : 22 April 2025

*At least one surveillance audit is required to be undertaken unannounced after the initial certification audit
and within each three year period thereafter.



H.J. Bobbink, chief executive officer



The authenticity of this certificate can be verified in the
FSSC 22000 database of Certified Organizations available on www.fssc.com