FSSC 22000-certificate



Qlip B.V.

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:

15O 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: Cl

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 an 15, 2025.

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

COID code : NLD-1-9322-311721

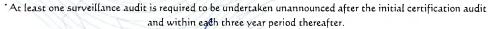
Certificate registration number : F37

Certification decision date: 4 July 2024

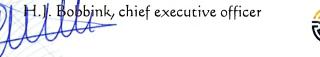
Initial certification date: 3 July 2014

Certificate valid from : 1 July 2023











The authenticity of this certificate can be verified in the FSSC 12000 database of Certified Organizations available on www.fssc.com