

## 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**

COID: NLD-I-9322-9322-311721

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:

**Maturing, washing, drying and packing naturally matured cheese from  
pasteurised milk**

Food Chain Subcategory: CI

*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 April 5, 2023.*

Certificate number

**F37**

Certification decision date : 5 June 2023

Certificate valid from : 1 July 2023

Initial certification date : 3 July 2014

Certificate issue date : 5 June 2023

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 2026** at the latest

The authenticity of this certificate can be verified in the  
FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

