

## Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen  
The Netherlands

hereby declares that the Food  
Safety Management System of

**Zijerveld**  
**Beneluxweg 14, Bodegraven**  
**The Netherlands**

has been assessed and complies with the criteria as laid down in  
"Q-cert 22000 factory cheese volume 2,  
Cheese ripener, issue 16 November 2015"  
with respect to:

- ripening, storage, wax-coating and labeling of semi-hard cheese of pasteurized milk and unpasteurized milk.
- sorting mildly deficient cheese prepared from pasteurized milk

This certificate with number  
**FP31**

has granted on  
**25 November 2020**

H.J. Bobbink, managing director



This certificate has been issued under the conditions as laid down in the  
Regulations Q-cert 22000-certification CER-402  
and is valid until 22 July 2023 at the latest