

Q-cert 22000-certificate



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.**

This certificate with number
FP31

has granted on
25 November 2020

Certificate valid from (original certification date): 22 July 2020
Date of Alteration (scope): 21 May 2021

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