

# FSSC 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 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:

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

Food Chain Subcategory: C1

Certificate number

**F41**

Certification decision date : 9 June 2022

Certificate valid from : 25 November 2020

Initial certification date : 22 July 2014

Certificate issue date : 14 June 2022

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 **25 November 2023** 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).

