

FSSC 22000-certificate



Qlip B.V.

Kastanjelaan 7, 3833 AN Leusden
The Netherlands

hereby declares that the Food
Safety Management System of

H. Bouter Kaashandel b.v.
Ambachtsweg 2 en 12

has been assessed and determined to comply with
the requirements of
Food Safety System Certification (FSSC) 22000
(version 3)

Certification scheme for food safety management systems consisting
of the following elements:

ISO 22000:2005, ISO/TS 22002-1:2009 and
Additional FSSC 22000 requirements (version 3)

This certificate is applicable for:
maturing, refining, banding, labeling and waxing cheese
from pasteurised milk
Food Chain Category: C1

Certificate number

F43

Certification decision date : 3 November 2017
Initial certification date : 3 November 2014
Issue date : 3 November 2017

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 **3 November 2020** at the latest

Validity of this certificate can be verified in the
FSSC 22000 database of certified organizations available on www.fssc22000.com.

