

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
C590678

Initial certification date:
01 March 2018

Valid:
22 January 2023 – 29 December 2024

This is to certify that the management system of
Royal Lactalis Leerdammer B.V.
Steenovenweg 2-4, 4145 KK Schoonrewoerd, Netherlands
and the sites as mentioned in the appendix accompanying this certificate

has been found to conform to the Environmental Management System standard:
ISO 14001:2015

This certificate is valid for the following scope:

Production of semi-hard cheese, including by-products such as pasteurized cream and whey (both concentrated and non-concentrated) in bulk. Ripening (natural, foil packed and surface ripening) of cheese. Packing of cheese as whole wheels in boxes or trays. Slicing, cutting and packing of semi-hard cheese in plastic film under modified atmosphere. Research and development.

Place and date:
Barendrecht, 30 January 2024

For the issuing office:
DNV - Business Assurance
Zwolsseweg 1, 2994 LB Barendrecht,
Netherlands



Erie Koek
Management Representative

Appendix to Certificate

Royal Lactalis Leerdammer B.V.

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
Royal Lactalis Leerdammer B.V.	Steenovenweg 2-4, 4145 KK Schoonrewoerd, Netherlands	Production of semi-hard cheese, including by-products such as pasteurized cream and whey (both concentrated and non-concentrated) in bulk. Ripening (natural, foil packed and surface ripening) of cheese. Packing of cheese as whole wheels in boxes or trays. Slicing, cutting and packing of semi-hard cheese in plastic film under modified atmosphere. Research and development.
Royal Lactalis Leerdammer B.V.	Rondweg 9, 7721 AA Dalfsen, Netherlands	Production of semi-hard cheese, including by-products such as pasteurized cream and whey (both concentrated and non-concentrated) in bulk. Ripening (natural, foil packed and surface ripening) of cheese. Packing of cheese as whole wheels in boxes or trays. Slicing, cutting and packing of semi-hard cheese in plastic film under modified atmosphere. Research and development.
Royal Lactalis Leerdammer B.V.	Nudepark 101, 6702 DZ Wageningen, Netherlands	Production of semi-hard cheese, including by-products such as pasteurized cream and whey (both concentrated and non-concentrated) in bulk. Ripening (natural, foil packed and surface ripening) of cheese. Packing of cheese as whole wheels in boxes or trays. Slicing, cutting and packing of semi-hard cheese in plastic film under modified atmosphere. Research and development.