



# MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:  
C590678

Initial certification date:  
01 March 2018

Valid:  
30 December 2024 – 29 December 2027

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.**

This certificate is issued on the basis of the ISO 14001 certification system from SCCM.

Place and date:  
Barendrecht, 13 December 2024

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



J.H.C.N. van Gijlswijk  
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.