

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of
Royal Lactalis Leerdammer B.V. Schoonrewoerd
Steenovenweg 4, Schoonrewoerd
Netherlands

has been assessed and determined to comply with
the requirements of

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 6)

This certificate is applicable for the scope of:

Production (standardisation, bacto-fugation, pasteurisation, forming and brining) of semihard cheese,
including by-products such as pasteurised cream and whey both concentrated and non concentrated in
bulk. Ripening of cheese and packing of cheese as whole wheels in boxes, pieces in foil (MAP and vacuum)
and slices (MAP).

Food Chain Subcategory: CI, CIV

*This audit included the following central FSMS processes managed by Royal Lactalis Leerdammer B.V., Steenovenweg
4, Schoonrewoerd: context and stakeholder analysis, purchasing and supplier management including food fraud,
specification management, quality management, regulatory affairs, milk supply.*

*The central assessment was carried out at Royal Lactalis Leerdammer B.V., Steenovenweg 4, Schoonrewoerd on June 3,
4 and 5, 2025.*

Date of the last unannounced audit* : 30, 31 July and 1 August 2024

COID code : NLD-1-2080-725892

Certificate registration number : F92

Certification decision date : 5 September 2025

Initial certification date : 31 August 2016

(Organisation was certified by another CB before 5 September 2025)

Certificate valid from : 5 September 2025

Certificate valid until : 31 August 2028

Certificate issue date (transfer certificate) : 20 November 2025



H.J. Bobbink, chief executive officer



The authenticity of this certificate can be verified in the
FSSC 22000 database of Certified Organizations available on www.fssc.com