

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
C620856
COID:
NLD-1-2080-562916

Initial certification date:
12 July 2016

Valid:
15 November 2023 – 11 July 2025

This is to certify that the management system of

Royal Lactalis Leerdammer B.V.

Rondweg 9, 7721 AA Dalfsen, Netherlands

and the sites as mentioned in the appendix accompanying this certificate

has been assessed and determined to comply with the requirements of

FOOD SAFETY SYSTEM CERTIFICATION 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:

Production and ripening of rectangular foil packed semi-hard cheese, including by-products such as pasteurized cream and whey in bulk. Category CI

The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and applicable technical specification for sector PRPs. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Date of Certification Decision:

15 November 2023

Place and date:

Vimercate (MB), 11 December 2023



For the issuing office:

DNV Business Assurance Italy S.r.l.
Via Energy Park, 14, - 20871 Vimercate (MB) - Italy



MS N°0003

Membro degli Accordi di Mutuo Riconoscimento EA, IAF e ILAC. Signatory of EA, IAF and ILAC Mutual Recognition Agreements



Sabrina Bianchini
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.	Rondweg 9, 7721 AA Dalfsen, Netherlands	Production and ripening of rectangular foil packed semi-hard cheese, including by-products such as pasteurized cream and whey in bulk. Category CI
HQ: Royal Lactalis Leerdammer B.V.	Steenovenweg 4, 4145 KK Schoonrewoerd, Netherlands	Supplier approval & purchasing, complaints management, food safety quality system, R&D including artwork approval, finished product storage & transport arrangements