

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of
Weerribben Zuivel B.V.
Veldhuisweg 9, Nederland
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:

The production of pasteurized dairy products (consumption milk, cream, milk, curd, custard, porridge and fermented dairy products) including additives (f.e. fruit preparations) packed in cardboard-, glass-, and plastic packaging in cups, cartons, bottles, buckets, bag in box and pallecon (1000 liter) and milk and cream in bulk.

Food Chain Subcategory: CI

Exclusions: cheese, grated cheese and evaporated milk are marketed under its own brand.

Date of the last unannounced audit* : 8 and 9 October 2024

COID code : NLD-1-9322-457234

Certificate registration number : F29

Certification decision date : 28 November 2024

Initial certification date : 5 December 2013

Certificate valid from : 2 December 2022

Certificate valid until : 2 December 2025

Issue date (upgrade V6) : 4 December 2024

* At least one surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three year period thereafter.



H.J. Bobbink, chief executive officer

A blue ink signature of H.J. Bobbink, the chief executive officer, written over a circular stamp.

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

