

Unannounced audit

Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands



being an accredited certification body for IFS certification
and having signed an agreement with the IFS owner

Qlip B.V. confirms that

**producing and ripening of cheese from pasteurised milk, including
by-products cream, skimmed milk and edge cheese**

-Exclusion: Production of powder

(product category 4: Dairy; B, C, D, F)

meet the requirements set out in the

IFS Food version 6.1, November 2017

and other associated normative documents

at Higher level with a score of 95,5%

The company this applies to:

CONO Kaasmakers

Rijperweg 20, Westbeemster

The Netherlands

Z0306

COID 49083

Certificate number

1130

Evaluation : 2, 3 and 4 September 2019

Issue : 23 September 2019

Next evaluation : between 12 August and 21 October 2020 or unannounced

Date of alteration (QR code) : 7 February 2020

H.J. Bobbink, managing director

Zutphen, 7 February 2020



This certificate has been issued under the conditions as laid down in the
Regulations IFS-certification CER-252
and is valid until **1 December 2020** at the latest.

