

FSSC 22000-certificate



Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands

hereby declares that
The Food Safety Management System of

CONO Kaasmakers
Rijperweg 20, Westbeemster
The Netherlands

COID: NLD-I-9322-658013

has been assessed and determined to comply with
the requirements of

Food Safety System Certification 22000

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 5.1)

This certificate is applicable for the scope of:

- Preparing and maturing cheese from pasteurised milk and
preparing by-product osmosis whey
- Producing pasteurised and thermized milk, cream and
skimmed milk concentrate
- Producing milk products in powder form

Food Chain Subcategory: Cl, CIV

Certificate number

F11

Certification decision date : 22 May 2023

Certificate valid from : 19 June 2023

Initial certification date : 15 June 2011

Certificate issue date : 23 May 2023

H.J. Bobbink, managing director



This certificate has been issued under the conditions as laid down in the
FSSC 22000-certification Regulations CER-352
and is valid until **19 June 2026** at the latest

The authenticity of this certificate can be verified in the
FSSC 22000 database of certified organizations available on www.fssc22000.com.

