

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
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 (milk pasteurization, fermentation, brining) and ripening of cheese. Production of the by-products osmosis whey (bulk) and cheese curd in plastic bag. Production of pasteurized milk, cream and skimmed milk concentrate in bulk tankers. Production (pasteurization, evaporation, spray-drying) of milk powder and whey powder in bulk tankers.

Food Chain Subcategory: CI, CIV

Date of the last unannounced audit* : 9, 10 and 11 April 2024

COLD code : NLD-1-9322-658013

Certificate registration number : F11

Certification decision date : 21 May 2024

Initial certification date : 15 June 2011

Certificate valid from : 21 May 2024

Certificate valid until : 19 June 2026

Issue date (scope) : 21 July 2025

* 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



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

