

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

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 byproducts 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 : 9, 10 and 11 April 2024
audit*

COID code : NLD-I-9322-658013

Certificate registration number : F11

Certification decision date : 04 June 2026

Initial certification date : 15 June 2011

Certificate valid from : 19 June 2026

Certificate valid until : 19 June 2029

Issue date : 10 June 2026

* At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

H.J. Bobbink, chief executive officer

