

Process certificate



Qlip B.V.

Kastanjelaan 7, 3833 AN Leusden
The Netherlands

has concluded that
the manufacturing, ripening and packaging (film-wrapped cheese) of
cheese, produced from pasteurised milk, the manufacturing of by-
products (cream and whey), as well as storing film-wrapped
cheese and transporting cheese from the Alteveer
production site to the Zuivelpark production site

complies with the requirements as laid down in
"Process certification factory cheese volume 1,
Cheese factory, issue 1.2 (22 March 2010)" and
"Process certification factory cheese volume 2,
Cheese ripener, issue 1.2 (22 March 2010)"

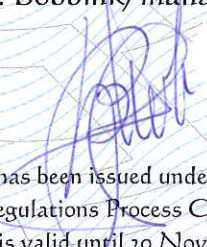
The company this applies to:

DOC Kaas
Alteveerstraat 70, Hoogeveen

This certificate with number
P056

has granted on
20 November 2015

H.J. Bobbink, managing director



This certificate has been issued under the conditions as laid down in the
Regulations Process Certification CER-102
and is valid until 20 November 2018 at the latest

