

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 1.3 (16 November 2015)" and
"Process certification factory cheese volume 2,
Cheese ripener, issue 1.3 (16 November 2015)"

The company this applies to:

DOC kaas
Alteveerstraat 70, Hoogeveen
The Netherlands

This certificate with number
P056

has granted on
29 October 2018

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 29 October 2021 at the latest

