



MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
283524-2019-FSMS-FRA-RvA

Initial certification date:
31 August 2016

Valid:
13 August 2021 – 30 August 2022

This is to certify that the management system of
Royal Bel Leerdammer B.V.
Nudepark 101, 6702 DZ Wageningen, Netherlands

has been assessed and determined to comply with the requirements of
FOOD SAFETY SYSTEM CERTIFICATION 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:

Production and ripening of rectangular foil packed semi-hard cheese, including by-products such as pasteurised cream and whey in bulk. Category CI.

The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and applicable technical specification for sector PRPs. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Date of Certification Decision:
13 August 2021
Place and date:
Barendrecht, 16 August 2021



For the issuing office:
DNV - Business Assurance
Zwolseweg 1, 2994 LB Barendrecht,
Netherlands



Sabrina Bianchini

Sabrina Bianchini
Management Representative

Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.

ACCREDITED UNIT: DNV Business Assurance B.V., Zwolseweg 1, 2994 LB, Barendrecht, Netherlands - TEL: +31(0)102922689. www.dnv.com/assurance