

MANAGEMENT SYSTEM CERTIFICATE

Certificate No:
283522-2019-FSMS-FRA-RvA

Initial date:
31 August 2016

Valid:
24 September 2020 - 31 August 2022

This is to certify that the management system of

Royal Bel Leerdammer B.V.

Steenovenweg 2-4, 4145 KK Schoonrewoerd, 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, FSSC 22000 V5 - ISO TS 22002-1:2009 (Food) and additional FSSC 22000 requirements.

This certificate is applicable for the scope of:

Production (i.e. standardisation, bactofugation, pasteurisation, forming and brining) of semi-hard cheese, including by-products such as pasteurised cream and whey both concentrated and non-concentrated in bulk. Ripening (both natural and surface ripening) of cheese and packing of cheese as whole wheels in boxes, pieces in foil (MAP and vacuum) and slices (MAP). 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:
24 September 2020

Place and date:
Barendrecht, 25 September 2020



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

Erie Koek
Management Representative