Certificate NL16/819942451

The Food Safety Management System of

Royal Bel Leerdammer B.V.

Rondweg 9
7721 AA Dalfsen, The Netherlands

has been assessed and complies with the requirements of

FOOD SAFETY SYSTEM CERTIFICATION 22000

Certification scheme food safety systems including ISO 22000:2005, ISO/TS 22002-1 and additional FSSC 22000 requirements.

For the following activities

Production of rectangular foil ripened semi-hard cheese, including by-products such as pasteurized cream and whey in bulk.

This certificate is provided on the base of the FSSC 22000 certification scheme, version 3 published 10 April 2013. The certification system consists of a minimal annual audit of the food safety management systems and a minimal annual verification of the PRP elements and additional requirements as included in the scheme and ISO/TS 22002-1 for food manufacturing.

This certificate is valid from 12 July 2016 until 12 July 2019
and remains valid subject to satisfactory surveillance audits.
Date of Certification decision 12 July 2016
Issue 1. Certified since 12 July 2016

Authorised by

Authorised Accredited Office Manager

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