



Certificate NL16/819942458

The Food Safety Management System of

# Royal Bel Leerdammer B.V.

Steenovenweg 4  
4145 KK Schoonrewoerd, 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 (i.e. standardisation, bactofugation, pasteurisation, forming and brining) of semi-hard cheese, including by-products such as pasteurized 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 plastic (MAP and vacuum) and slices in plastic (MAP).**

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 10 August 2016 until 10 August 2019  
and remains valid subject to satisfactory surveillance audits.  
Date of Certification decision 10 August 2016  
Issue 1. Certified since 10 August 2016

Authorised by

Authorised Accredited Office Manager

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