

SGS

Certificate NL16/819942447

The Food Safety Management System of

# Royal Bel Leerdammer B.V.

Nudepark 101

6702 DZ Wageningen, The Netherlands

has been assessed and complies with the requirements of

## Food Safety System Certification (FSSC) 22000

(Version 4.1)

Certification scheme food safety management systems consisting of the following elements:  
ISO 22000:2005, ISO/TS22002-1:2009 and additional FSSC 22000 requirement (version 4.1).

This certificate is applicable for:

**The reception, slicing, cutting and packing of rectangular foil ripened semi-hard cheese in plastic packing materials under modified atmosphere.**

**Food Category: CI - Processing of perishable animal products**

This certificate is valid from 06 September 2018 until 04 August 2019  
and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 06 September 2019

Re certification audit due before 04 June 2019

Issue 2. Certified since August 2016



Authorised by

Authorised Accredited Office Manager

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Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).



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