

Certificate NL16/819942451

The Food Safety Management System of

Royal Bel Leerdammer B.V.

Rondweg 9-11
7721 AA Dalfsen, 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:

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

Food Category: CI - Processing of perishable animal products

This certificate is valid from 06 September 2018 until 12 July 2019
and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 06 September 2018

Issue 2. Certified since 12 July 2016

The audit leading to this certificate commenced on 22 May 2018

Previous issue certificate validity date was until 12 July 2019



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.

