

HACCP-certificate



Qlip B.V.

Kastanjelaan 7, 3833 AN Leusden
The Netherlands

hereby declares that
the Food Safety System of

De Coöperatieve Producenten Handelsvereniging "De Producent" B.A.
Kattensingel 62-69, Gouda
The Netherlands

complies with the criteria for HACCP-certification
with respect to:

- trade and the subsequent processing (maturation, coating, waxing, labeling and banding) of farmer cheeses, factory cheeses and cheeses from the farm
- purchase of spices, coloring and cheese plastic for members and non-members

This certificate with number
H86

is granted on
21 March 2019

The HACCP-system has been evaluated and approved by Qlip according to the standard
"Requirements for a HACCP based Food Safety System, issue 5 (June 2012)"
laid down by CCvD-HACCP

H.J. Bobbink, managing director

This certificate has been issued under the conditions as laid down in the
HACCP-certification Regulations CER-602
and is valid until **31 December 2020** at the latest

