

HACCP-certificate



Qlip N.V.

Kastanjelaan 7, 3833 AN Leusden
The Netherlands

hereby declares that
the Food Safety System of

Th. Vergeer en Zonen B.V.
Reewal 18, Reeuwijk

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

- the purchase, ripening, cutting, grating, packaging and distribution of cheese from pasteurised and non-pasteurised milk
- the purchase, storage and distribution of trading products (especially cheese and cheese related products)

This certificate with number
H46

is granted on
27 July 2009

The HACCP-system has been evaluated and approved by Qlip according to the standard
"Requirements for a HACCP based Food Safety System, issue 4A (June 2006)"
laid down by CCvD-HACCP

drs. J.L.M.H. Clerx, managing director

This certificate has been issued under the conditions as laid down in the
HACCP-certification Regulations CER-602
and is valid until **27 July 2012** at the latest

