

Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands



being an accredited certification body for IFS certification
and having signed an agreement with the IFS owner

Qlip B.V. confirms that

production, ripening and packaging of cheese (brined, red bacteria and blue moulded) made of pasteurised (organic) cow's, goat's or sheep's milk), cheese whey and whey concentrate

(product category 4: Dairy; B, C, D, E, F)

meet the requirements set out in the
IFS Food version 6.1, November 2017
and other associated normative documents
at Higher level with a score of 96,65%

The company this applies to:

Bio Kaas B.V.
Aardstraat 31, Molenschot
The Netherlands

Z1466

COID 41037

Certificate number

177

Evaluation	: 18 and 19 November 2020
Issue	: 14 December 2020
Next evaluation	: between 24 September and 3 December 2021

H.J. Bobbink, managing director

Zutphen, 14 December 2020



This certificate has been issued under the conditions as laid down in the
Regulation's IFS-certification CER-252
and is valid until **13 January 2022** at the latest

