

# Process certificate



## Qlip N.V.

Kastanjelaan 7, 3833 AN Leusden  
The Netherlands

has concluded that

ripening, cutting, grating, packaging and distribution of cheese (from pasteurised milk) and analog (imitation cheese)

complies with the requirements as laid down in  
"Process Certification factory cheese volume 2,  
Cheese Ripener, issue 1.1 (15 January 2009)" and  
"Process Certification factory cheese volume 3,  
packaging company, issue 1.1 (15 January 2009)"

The company this applies to:

Vergeer Holland  
Reewal 18 en Dorpsweg 7, Reeuwijk  
Golf van Biskaje 1, Woerden  
Portugalweg 20 en Henri Dunantweg 5, Bodegraven  
*(the scope per establishment is specified in an annex)*

This certificate with number

**P060**

has granted on

**27 July 2009**

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

This certificate has been issued under the conditions as laid down in the  
Regulations Process Certification CER-102  
and is valid until 27 July 2012 at the latest



Reewal 18, 2811 PT, Reeuwijk (*procescertificering delen 2 en 3*):  
- rijpen, versnijden, raspen, verpakken en distribueren van kaas (uit gepasteuriseerde melk) en analoog (imitatie kaas)

Dorpsweg 7, 2811 KE, Reeuwijk (*procescertificering deel 2*):  
- rijpen en distribueren van kaas (uit gepasteuriseerde melk)

Golf van Biskaje 1, 3446 CS, Woerden (*procescertificering delen 2 en 3*):  
- versnijden, raspen, verpakken en distribueren van kaas (uit gepasteuriseerde melk) en analoog (imitatie kaas)

Portugalweg 20, 2411 PR, Bodegraven (*procescertificering deel 2*):  
- distribueren van kaas (uit gepasteuriseerde melk) en analoog (imitatie kaas)

Henri Dunantweg 5, 2411 NJ, Bodegraven (*procescertificering deel 2*):  
- rijpen en distribueren van kaas (uit gepasteuriseerde melk)