

Qlip B.V.

Kastanjelaan 7, 3833 AN Leusden
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 Foundation level with a score of 98,02%

The company this applies to:

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

Z1466

COID 41037

Certificate number

177

| | |
|-----------------|--|
| Evaluation | : 18 and 19 September 2018 |
| Issue | : 24 October 2018 |
| Next evaluation | : between 9 August and 18 October 2019 |

H.J. Bobbink, managing director

Leusden, 4 December 2019



This certificate has been issued under the conditions as laid down in the
Regulations IFS-certification CER-252

and is valid until **28 November 2019** at the latest

