

Herewith the certification body

Qlip B.V.

Zweedsestraat 1a, 7202 CK Zutphen
The Netherlands



being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of

Velder B.V.

Engelandweg 6, 2411 NS Bodegraven Netherlands
(Velder B.V., Broekveldselaan 9, Bodegraven, Netherlands)

GS1 GLN(s): 8719327708330

Sanitary legal authorisation number: NL Z0217B EG

Legal authorisation number: 29041638

COID 37818

for the audit scope:

Cutting and packaging (into plastic packaging) of Dutch and foreign cheeses prepared from pasteurised and nonpasteurised milk (including products with PGI/PDO claim: Abondance, Beaufort, Bleu d'Auvergne, Blue Stilton, Comté, Danablu, Edam Holland, Feta, Fourme d'Ambert, Gorgonzola, Gouda Holland, Hollandse geitenkaas, Morbier, Munster, Noord-Hollandse Gouda, Pecorino Romano, Queso Manchego, Roquefort, Saint-Nectaire, Tomme de Savoie)

additional information:

The geographical indication scheme "Abondance, Beaufort, Bleu d'Auvergne, Blue Stilton, Comté, Danablu, Edam Holland, Feta, Fourme d'Ambert, Gorgonzola, Gouda Holland, Hollandse geitenkaas, Morbier, Munster, Noord-Hollandse Gouda, Pecorino Romano, Queso Manchego, Roquefort, Saint-Nectaire," is an extrinsic quality of the product(s) but its assessment is not covered in the scope of the IFS Food Certification.

Product Scope(s) 4: Dairy products

Technology scope(s): D, F

meet the requirements set out in the

IFS Food Version 8, April 2023

at Higher level and other associated normative documents

with a score of 97,64%

Certificate number: I68

Date of the last unannounced audit	: 20 April 2023
Audit date	: 9, 10 and 11 April 2024
Certificate issue date	: 2 May 2024
Next audit to be performed announced	: between 25 Februari and 6 May 2025
Date of expiration of the certificate	: 16 June 2025

H.J. Bobbink, managing director

Zutphen, 6 May 2024

