

Qlip N.V.

Kastanjelaan 7, 3833 AN Leusden
The Netherlands

hereby declares that the Food
Safety Management System of
Visser Kaashandel bv
Nijverheidsweg 20, Huizen

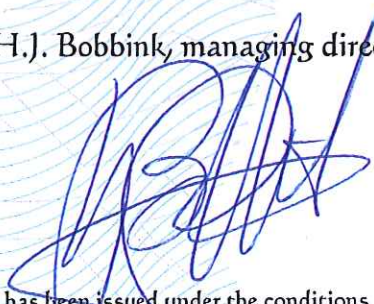
has been assessed and complies with the criteria as laid down in
"Q-cert 22000 factory cheese volume 2,
Cheese ripener, issue 1.1 (january 2011)" and
"Q-cert 22000 factory cheese volume 3,
Packaging company, issue 1.1 (january 2011)"
with respect to:

the ripening, cutting and packaging of factory cheese

This certificate with number
FP21

has granted on
18 March 2013

H.J. Bobbink, managing director



This certificate has been issued under the conditions as laid down in the
Regulations Q-cert 22000, CER-402 and FSSC 22000-certification CER-352
and is valid until 18 March 2016 at the latest

This certificate can be granted only if the company also meets the requirements for FSSC 22000-certification

Q-cert 22000 CERTIFICATE

GOOD HYGIENIC PRACTICE RIPENING AND PACKAGING

Qlip N.V. hereby declares

- that the cheese ripener and packer mentioned on the front page takes care of the ripening process of cheese and cuts and packs cheese under our supervision;
- that the cheese ripener and packer applies a certified hygienic process control system, based on the relevant requirements of the Dutch Guidelines for Good Hygienic Practice for cheese;
- that these guidelines are based on the relevant requirements of the Recommended International Code of Practice: General Principles of Food Hygiene of the Codex Alimentarius Commission (FAO/WHO, Rev. 3, 1997), specified for the cheese ripening and packaging process by means of a generic hazard analysis critical control points model and of the relevant aspects of the Council Regulation 853/2004, Specific hygiene rules for food of animal origin;
- that these guidelines involve specific requirements with regard to the hygiene of premises, equipment and utensils, the processing, the cleaning and the personal hygiene;
- that the above mentioned hygienic process control system has been applied for monitoring of the production and cheese ripening and packaging environment as well as endproduct testing;
- that these guidelines include the conditions of the certification scheme of Food Safety Systems of food manufacturing (FSSC 22000-certification) based on ISO 22000:2005 and ISO/TS 22002-1:2009;
- that this certificate is valid until three years after the date of subscription.

Leusden, 18 March 2013
Qlip N.V.

Any alteration of or addition to the above text is not allowed without permission of Qlip N.V. and makes this certificate invalid. Such an alteration or addition is considered as an offence of forgery. This certificate can not replace a lot certificate.

P.O. Box 292, 3830 AG Leusden, The Netherlands