

Annex to declaration of accreditation (scope of accreditation)
Normative document: EN ISO/IEC 17043:2010
Registration number: **R 010**

of **Qlip B.V.**
KvK: 32125027

This annex is valid from: **20-06-2024** to **31-05-2026**

Replaces annex dated: **18-05-2022**

Location(s) where activities are performed under accreditation

Head Office

Oostzeestraat 2a
7202 CM
Zutphen
The Netherlands

Location	Abbreviation/ location code
Oostzeestraat 2a 7202 CM Zutphen The Netherlands	ZUT

Nr. / HCS code	Material, product or device	Type of activity (parameter)	Concentration range / Measuring range	Frequency	Location
Chemistry ¹⁾					
1	Butter, unsalted	Moisture	approx. 16 % (m/m)	2 x per year	ZUT
2		Solids non-fat (SNF)	approx. 1,7 % (m/m)		
3		pH	approx. 4,8		
4	Cheese, Goudse 48+	Moisture	approx. 42 % (m/m)	2 x per year	ZUT

This annex has been approved by the Board of the Dutch Accreditation Council, on its behalf,

J.A.W.M. de Haas

of **Qlip B.V.**

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Nr. / HCS code	Material, product or device	Type of activity (parameter)	Concentration range / Measuring range	Frequency	Location
5		Fat	approx. 30 % (m/m)		
6		Salt	approx. 2 % (m/m)		
7	Cheese, 40+	pH	approx. 5,2	2-3 x per year	ZUT
8	Milk powder	Moisture	approx. 2,5 % (m/m)	3 x per year	ZUT
9		Fat	approx. 26 % (m/m)		
10		Protein	approx. 28 % (m/m)		
11	Butter fat	Free Fatty Acid (FFA)	0,10 – 0,30 g/100g	2 x per year	ZUT
12		Peroxide	max. 0,30 mmol O ₂ / kg		
13	Milk	Fat	1,0 – 5,0 % (m/m)	3 x per year	ZUT
14		Protein	3,2 – 3,7 % (m/m)		
15		Lactose	ca. 4,5 % (m/m)		
16		Dry matter	10,0 – 14,0 % (m/m)		
17		Freezing point	-0,530 - -0,480 °C		
18	Whey	Fat	0,05 – 0,30 % (m/m)	3 x per year	ZUT
19		Protein	0,5 – 0,9 % (m/m)		
20		Dry matter	4,0 – 6,8 % (m/m)		
21	Cream	Fat	33 – 43 % (m/m)	3 x per year	ZUT
22		Protein	2,0 – 2,4 % (m/m)		
23		Dry matter	38 – 48 % (m/m)		

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Nr. / HCS code	Material, product or device	Type of activity (parameter)	Concentration range / Measuring range	Frequency	Location
24		Freezing point	-0,530 - -0,480 °C		
25	Concentrated milk	Fat	2,5 – 10 % (m/m)	2 x per year	ZUT
26		Protein	6 – 10 % (m/m)		ZUT
27		Dry matter	20 – 75 % (m/m)		ZUT
28		Saccharose	45 - 55 % (m/m)		ZUT
29	Standardsolution water	Chemical Oxygen Demand (COD)	400 – 1.500 mg/l CZV	2 x per year	ZUT
Microbiology ²⁾					
30	Skimmed UHT-milk	Thermoduric streptococci	100 – 30.000 cfu/ml	3 x per year	ZUT
31		Enterobacteriaceae	100 – 150.000 cfu/ml	3 x per year	ZUT
32		Coliforms	100 – 150.000 cfu/ml	3 x per year	ZUT
33		Lactobacilli	10.000 – 3.000.000 cfu/ml	3 x per year	ZUT
34		Total plate count	10.000 – 3.000.000 cfu/ml	3 x per year	ZUT
35	Whole UHT Milk	Inhibitory substances / antibiotics	0,5 µg/l – 3x detection limit	3 x per year	ZUT

Comments:

- 1) The concentration in the chemical proficiency testing is in principle adapted to the typical composition of the product.
- 2) The concentration in the microbiological proficiency testing is expressed in colony forming units per milliliter (cfu/ml).