

The Food Safety Management System of

PREALPI S.p.A. - INDUSTRIA CASEARIA

at

IT - 21100 VARESE (VA) - VIALE L. BORRI 80

has been assessed and determined to comply with the requirements of

Food Safety System Certification FSSC 22000
FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope:

Production and pasteurization of butter and melange and packaging in grease-proof paper or aluminized poly laminate paper. Production and pasteurization of anhydrous butter and packaging in tinplate cans. Production and sterilization of melted cheese wedges and packaging in aluminum film. Production of melted cheeses and mozzarella and MAP or vacuum packaging in plastic films and / or in trays. Cutting and portioning of various cheeses and MAP or vacuum packaging in plastic films and / or in trays. Assembly in plastic trays of snacks consisting of packaged cheeses and packaged baked goods.

Food Chain SubCategory: CI, CIV

Certificate of registration number	23087
Certification decision date	15/05/2022
Initial certification date	15/03/2016
Issue date	15/05/2022
Valid until	14/03/2025

Authorized by



Cesare Puccioni
President



ISIRI n. 008/1
Membro dell'Accreditation Body (AB) n. 008/1
Sede: Via S. Stefano 10 - 20123 Milano (Italy)

Issued by: CERTIQUALITY Srl
Via Gaetano Giardino 4 – 20123 Milan (ITALY) – www.certiquality.it

The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.