

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.: 57224-2009-AFSMS-ITA-RvA

Initial certification date: 29 June 2009

Valid: 30 June 2021 – 28 June 2024

This is to certify that the management system of

FURLOTTI E C. S.r.I. - Sede Legale e Sito Operativo F1

Via F. Santi, 1 - 43014 Medesano (PR) - Italy and the sites as mentioned in the appendix accompanying this certificate

has been found to conform to the Food Safety Management System standard:

ISO 22000:2018

This certificate is valid for the following scope:

Production, portioning, slicing and packaging of matured and cooked meat products. Slicing and packaging of cheeses. Category Cl.

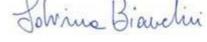
Produzione, porzionatura, affettamento e confezionamento di salumi e prodotti stagionati e cotti. Affettamento e confezionamento di formaggi. Categoria Cl.

Place and date: Barendrecht, 10 June 2021





For the issuing office: DNV - Business Assurance Zwolseweg 1, 2994 LB Barendrecht, Netherlands



Sabrina Bianchini Management Representative





Certificate no.: 57224-2009-AFSMS-ITA-RvA Place and date: Barendrecht, 10 June 2021

Appendix to Certificate

FURLOTTI E C. S.r.l. - Sede Legale e Sito Operativo F1

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
FURLOTTI E C. S.r.l Sede Legale e Sito Operativo F1	Via F. Santi, 1 - 43014 Medesano (PR) - Italy	Production, portioning, slicing and packaging of matured and cooked meat products. Slicing and packaging of cheeses. Category CI.
FURLOTTI E C. S.r.l Sito Operativo F2	Via di Vittorio, 6 - 43014 Medesano (PR) - Italy	Production of matured meat products. Category CI.

