



CSQA Certificazioni S.r.l., accreditation number Accredia n° 014B,
certifies that, having conducted an audit

For the scope of activities: Production (defrosting, grinding, adding of ingredients, mixing, seasoning with salt, encasing, drying, curing/ageing, washing with water, peeling and cutting, packaging) of aged cured meats, vacuum packaged, whole or cut. Slicing of cured meats and cooked cured meats; packaging of said products in sealed plastic trays, under a modified atmosphere.

Produzione (scongelo, macinatura, aggiunta ingredienti, impasto, salatura, insacco, asciugatura, stagionatura, lavaggio con acqua, pelatura e taglio, confezionamento) di salumi crudi stagionati, confezionati sottovuoto in trancio e interi. Affettamento e confezionamento in ATM in vaschette di materiale plastico di prodotti di salumeria sia crudi che cotti.

Including voluntary modules of: None

Exclusions from Scope: Own-branded traded goods produced by third parties on own brand (cured meats e.g. Coppa, Salame, Bresaola and other products which include cheeses, sauces, fish products, stuffed pasta, Melanzane Parmigiana, Cannelloni pasta with Ricotta and Spinach filling).

Product Categories: 08 - Cooked meat/fish products; 09 - Raw cured and/or fermented meat and fish

at

Rovagnati S.p.A.

BRC SITE CODE: 9170710

Viale Monza, 9 - 20852 VILLASANTA (MB), ITALY

Has Achieved Grade: AA

meets the requirements set out in the

BRC Global Standard for Food Safety

Issue 7: January 2015

Audit Programme:	Announced
Certificate No.:	BRC 2017-2619
Dates of Audit:	02/05/2017 & 10/05/2017 & 11/05/2017 & 12/05/2017
Certificate Issue date:	23/06/2017
Re-audit due date:	from 18/04/2018 to 16/05/2018
Certificate expiry date:	27/06/2018

Auditor n°:
052015

For CSQA Certificazioni S.r.l.

The President
Mr. Luigino Disegna