

CERTIFICATE

Certificate no.:
203116-2016-ABRC-ITA-ACCREDIA

Initial audit date:
13 June 2016

Valid to:
25 July 2025

Audit date:
04 June 2024

Next audit, regardless of whether it is announced or unannounced, must occur before this date:
13 June 2025

This is to certify that the processing activities of

SALUMIFICIO VITALI S.p.A.

Via Per Marano, 2731 - 41028 Serramazzoni (MO) - Italy

BRCGS site code: 1305071

Has been found to conform to the standard:

GLOBAL STANDARD FOOD SAFETY Issue 9: August 2022

This certificate is valid for the following scope:

Production (salting, seasoning) of whole dry cured pork legs, unpackaged or vacuum packed, identified with health mark IT 731 L CE. Production (salting, seasoning) of cured pork jowl. Outsourced process: trimming of fresh legs.

Product categories: 09 - Raw cured or fermented meat and fish

Achieved grade: AA

Including additional modules: No

Audit program: announced

Auditor Number: 21147

Place and date:
Vimercate (MB), 17 July 2024

For the issuing office:
DNV Business Assurance Italy S.r.l.
Via Energy Park, 14, - 20871 Vimercate (MB) - Italy



Sabrina Bianchini
Management Representative



Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid. Any changes in the product shall immediately be reported to DNV Business Assurance Italia S.r.l. in order to verify whether this Certificate remains valid. This certificate remains the property of:
ACCREDITED UNIT: DNV Business Assurance Italy S.r.l., Via Energy Park, 14 - 20871 Vimercate (MB) - Italy - TEL: +39 039 68 99 905.
www.dnv.com/assurance

If you would like to feed back comments on the BRCGS Standard or the audit process directly to BRCGS, please contact enquiries@brcgs.com or confidentially through tell.brcgs.com. To verify certificate validity, please visit <https://directory.brcgs.com>