



The Food Safety Management System of

Capurso Azienda Casearia S.r.l.

At

Via Vicinale Le Strettele s.n. 70023 GIOIA DEL COLLE (BA) - ITALY

has been assessed and determined to comply with the requirements of

Food Safety System Certification 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).

This certificate is applicable for the scope of:

Produzione e confezionamento (anche in MAP e/o sottovuoto) in film plastici, vaschette, carta alimentare di formaggi freschi a pasta filata e prodotti lattiero caseari di latte vaccino (mozzarella, burrata, formaggi freschi, scamorza, caciocavallo, straciatella, ricotta).

Production and packaging (also in MAP and/or undervacuum) in plastic films, trays, paper food containers of stretched-curd fresh cheeses and dairy products made with cow milk (mozzarella cheese, burrata cheese, fresh cheeses, scamorza cheese, caciocavallo cheese, straciatella cheese and ricotta cheese).

Food Chain Subcategory: C I

Certificate of registration number:	53544
Certification decision date:	15/09/2020
Initial certification date:	01/08/2018
Issue date:	15/09/2020
Valid until:	31/07/2021

Authorized by:

The Chief Executive Officer
Dr. Pietro Bonato