



Herewith the certification body

CSQA Certificazioni S.r.l., Via San Gaetano, 74 36016 THIENE (VI) ITALY

Being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of

Salumificio Menatti S.r.l.

Via Furoni 284/A - 23010 PIANTEDO (SO) - ITALY

GS1 GLN: 8021256000004 - IT 492 L CE COID: 17437

for the Assessment scope:

Deboning and cutting of fresh and frozen pork. Salting, churning, possible bagging and maturing of meat products (Bresaola, coppa, bacon, speck, fiocchetto). Milling, dosing and mixing of ingredients, bagging and seasoning of salami. Production of cooked meat products, mortadella and cooked ham (possible mincing, mixing ingredients, possible injection and churning, bagging, cooking, cooling, packaging and pasteurization). Deboning and vacuum packaging of cured raw ham. Slicing of cooked and raw cured meats in modified atmosphere. The labelling of truffle salami. Besides own production, company has partly outsourced processes.

Exclusions: None.

The company has its own trading activities which are not IFS Broker certified / other GFSI recognized standards. .

1 - Red and white meat, poultry and meat products; B, C, D, E, F

meet the requirements set out in the

IFS Food Version 7, October 2020

at Higher level

and other associated normative documents with a score of 96.70 %

Certificate number: IFS 2022-41426

Last Assessment conducted unannounced: N/A

Assessment Date: 25/07/2022 & 26/07/2022 & 27/07/2022

Certificate Issue date: 09/09/2022 Certificate expiry date: 16/09/2023

Next Assessment to be performed within the time period:

Recertification Assessment between 28/05/2023 and 06/08/2023 in case of announced Assessment and between 02/04/2023 and 06/08/2023 in case of unannounced Assessment

> For CSQA Certificazioni S.r.l. Thiene, 09/09/2022

The Chief Executive Officer

Dr. Pietro Bonato











