

CERTIFICATO / CERTIFICATE

The Food Safety Management System of

Salumificio di Casa Largher S.r.l.

At

Via Strada Lago Santo, 3 - 38034 Cembra (TN) – Italy***COID: ITA-1-0253-934803***

has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000
FSSC 22000Certification 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 6).

This certificate is applicable for the scope of:

Production (trimming, salting, curing or cooking or marinating) of whole or minced vacuum-packed beef and poultry products.***Produzione (rifilatura, salagione, stagionatura o cottura o marinatura) di prodotti a base di carne bovina e avicola interi o macinati confezionati sottovuoto.******Food Chain Subcategory: C I***Certificate Registration
Number 78317Last Unannounced
Audit* 05-06/06/2024Certification Decision
Date 05/08/2024

Initial Certification Date 17/07/2023

Issue Date 27/02/2026

Valid until 16/07/2026



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*At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter. The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com
This certificate remains the property of CSQA Certificazioni S.r.l.; its use and validity shall satisfy the requirements of the relevant Rules. To verify certificate validity, please check <https://www.csqa.it/certified-companies>

Amministratore Delegato
Chief Executive Officer
Dr. Pietro Bonato

