

CERTIFICATE

Certificate no.: CERT-493-2005-ABRC-FLR-ACCREDIA Initial audit date: 29 July 2005

Audit date: 13 May 2024 Valid to: 12 August 2025

Next audit, regardless of whether it is announced or unannounced, must occur before this date:
01. July 2025

This is to certify that the processing activities of

Salumifici GranTerre S.p.A.

Via Ruota al Mando, 55 - Fraz. Leccio - 50066 Reggello (FI) - Italy

BRC site code: 5916035

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 (bagging, cooking or seasoning - salami) and packing of whole, in ATM and half cut under vacuum cold cuts: salami, cooked meat products. Slicing and MAP packing of cured cold cuts and cheese. Production (grinding, bagging) and MAP packing of sausage. CE mark IT 266 L.

Produzione (insacco, cottura o stagionatura - salami) e confezionamento di salumi interi, in atmosfera protettiva e in tranci sottovuoto: salame, prodotti cotti a base di carne. Produzione (macinatura, insacco) e confezionamento sottovuoto di salsiccia. Affettamento e confezionamento in atmosfera protettiva di salumi stagionati e formaggi. Marchio CE IT 266 L.

Product categories: 08 - Cooked meat/fish products; 09 - Raw cured or fermented meat and fish; 10 - Ready meals and

sandwiches; ready to eat desserts

Achieved grade: AA+

Including voluntary modules: No Audit program: unannounced

Auditor Number: 22403

Place and date: Vimercate (MB), 24 June 2024





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



Sabrina Bianchini Management Representative



