

CERTIFICATE

Certificate no.: CERT-410-2005-ABRC-BOL-ACCREDIA Initial audit date: 01 April 2005

Audit date: 03 April 2024

Valid to: 01 July 2025

Next audit, regardless of whether it is announced or unannounced, must occur before this date: 20 May 2025

This is to certify that the processing activities of

Salumifici GranTerre S.p.A

Via Gudon, 107 - 39043 Chiusa di Putzen (BZ) - Italy

BRC site code: 7850567

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), ripening and vacuum or protected atmosphere plastic trays packaging of whole and portioned Speck and Alto Adige IGP* Speck. Production (salting), ripening and vacuum or protected atmosphere plastic trays packaging of seasoned bacon (*) The designation SPECK ALTO ADIGE IGP is an integral part of the name of the product but is not included in the scope of this certification.

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

Achieved grade: AA+

Including voluntary modules: No Audit program: unannounced

Auditor Number: 20521

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





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



Sabrina Bianchini Management Representative



