



The Food Safety Management System of

Caseifici Granterre S.p.A.

At

Via Rezzola, 21

37066 SOMMACAMPAGNA (VR) - 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 5.1).

This certificate is applicable for the scope of:

Maturation of Grana Padano cheese and other types of hard cheese. The portioning, modified-atmosphere packaging and vacuum-packaging of Grana Padano cheese and other types of cheese. Grating/flaking/cutting into cubes, and modified-atmosphere packaging of Grana Padano cheese, other types of hard cheese, and (grated) hard cheese mixes.

Exclusions: Trade good.

Stagionatura di Grana Padano e formaggi duri. Porzionatura e confezionamento in ATM o sottovuoto di Grana Padano e altri formaggi. Grattuggia/scagliatura/cubettatura e confezionamento in ATM di Grana Padano e altri formaggi stagionati e di mix di formaggi duri. Esclusioni: Prodotti commercializzati.

Food Chain Subcategory: C I

Certificate of registration number:	57232
Certification decision date:	31/03/2022
Initial certification date:	11/05/2020
Re-Issue date:	01/04/2022
Valid until:	10/05/2023

Authorized by:

The Chief Executive Officer
Dr. Pietro Bonato



Issued by CSQA Certificazioni S.r.l. – Via San Gaetano, 74 – 36016 Thiene (VI), ITALY

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

