



# MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:  
73341-2010-AE-ITA-SINCERT

Initial certification date:  
23 December 2009

Valid:  
24 December 2024 – 23 December 2027

This is to certify that the management system of  
**Salumifici GranTerre S.p.A - Uffici  
Amministrativi**

Strada Gherbella, 320 - 41126 Modena (MO) - Italy

and the sites as mentioned in the appendix accompanying this certificate

has been found to conform to the Environmental Management System standard:  
**ISO 14001:2015**

This certificate is valid for the following scope:

**Production of speck, wurstel, mortadella, cooked and cured ham, food specialties and food semi-finished products through the phases: meat processing, deboning, smoking, injecting, seasoning, cooking, pasteurization and packaging; logistic platform activities through phases: receiving, storage, warehousing and delivery (IAF 03)**

Evaluated according to the requirements of Technical Regulations RT-09

Place and date:  
Vimercate (MB), 19 December 2024



SGQ N° 003 A	EMAS N° 009 P
SGA N° 003 D	PRD N° 003 B
SGE N° 007 M	PRS N° 094 C
SCR N° 004 F	SSI N° 002 G

Membro di MLA EA per gli schemi di accreditamento SGQ, SGA, PRD, PRS, ISP, GIG, LAB e LAT, di MLA IAF per gli schemi di accreditamento SGQ, SGA, SSI, FSM e PRD e di MIRA ILAC per gli schemi di accreditamento LAB, MED, LAT e ISP

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

**Claudia Baroncini**  
Management Representative

Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.

ACCREDITED UNIT: DNV Business Assurance Italy S.r.l., Via Energy Park, 14 - 20871 Vimercate (MB) - Italy - TEL: +39 039 68 99 905. www.dnv.it

## Appendix to Certificate

### Salumifici GranTerre S.p.A - Uffici Amministrativi

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
Salumifici GranTerre S.p.A	Via Pizach, 11 - 39038 San Candido (BZ) - Italy	Production of "speck", salami and delicatessen specialties through the phases of: meat processing, smoking, ageing and packaging. Production of sliced salami through the phases of slicing and packaging
Salumifici GranTerre S.p.A.	Via Gandiolo, 2/a - 43015 Noceto (PR) - Italy	Production of sliced salami through the phases of silcing and packaging. Production case through the phase of silcing, grated cheese, porzioned and packaging
Salumifici GranTerre S.p.A.	Via Due Canali, 13/2 - 42124 Reggio Emilia (RE) - Italy	Production of cooked hams through the phases of: injecting, moulding, oven baking, pasteurization, packaging and refrigeration. Production of sliced salami through the phases of slicing and packaging
Salumifici GranTerre S.p.A	Via Gudon, 107 - 39043 Chiusa di Putzen (BZ) - Italy	Production of speck, through the phases of meat processing, smoking, sesoning ang packing
Salumifici GranTerre S.p.A	Via Coste, 49 - 39043 Chiusa (BZ) - Italy	Production of wrstel, with and without skin, gastronomic specialties through the phases of: meat processing, mixing processing, stuffing, smoking, cooking, packing and pausterization
Salumifici GranTerre S.p.A.	Via Midena, 26 - 33038 San Daniele del Friuli (UD) - Italy	Production of San Daniele and National raw ham through the phases of: salting, resting, washing, drying, pre-ageing and ageing
Salumifici GranTerre S.p.A.	Via Ruota al Mando, 55 – Fraz. Leccio - 50066 Reggello (FI) - Italy	Production of salami and delicatessen specialties through the phases of: meat processing, ageing and packaging. Production of sliced salami through the phases of slicing and packaging
Salumifici GranTerre S.p.A.	Via Paganine, 23 - 41126 Modena (MO) - Italy	Production of salami through the phases of: mixing, stuffing, seasoning, smoking and packing. Production of mortadella through the phases of: mixing, stuffing, cooking, cooling and packing. Production of cold cuts, dices and pieces of cold and cooked meat products through the phases of slicing, dicing, cutting into pieces and packing. Activities of labelling and packing of cured hams with bone
Salumifici GranTerre S.p.A	Via C. Guerci, 4 - 43013 Langhirano (PR) - Italy	Production of Parma and National raw ham through the phases of: salting, resting, washing, drying, pre-ageing and ageing

Site Name	Site Address	Site Scope
Salumifici GranTerre S.p.A.	Via F.lli Cervi, 109 - 58032 Bagnore di Santa Fiora (GR) - Italy	Production of cooked hams through the phases of: boning, syringing, moulding, oven baking, pasteurization, packing and refrigeration. Production of semi-finished through the pahases of: mixing, packing, cooking/sterilizing, slicing and preserving
Salumifici GranTerre S.p.A	Via Erri Billò, 58 - 41043 Casinalbo di Formigione (MO) - Italy	Activities of seasoning and smoking of salami and storage of cured hams with bone
Salumifici GranTerre S.p.A.	Via San Vitale, 13 - 43038 Sala Baganza (PR) - Italy	Production of raw ham through the phases of: salting and ageing. Slicing and packing of salami
Salumifici GranTerre S.p.A.	Via per Cadelbosco, 36 - 42041 Brescello (RE) - Italy	Production of pre-cooked meat through the phases of: mixing, stuffing, packing, cooking/sterilizing and preserving
Salumifici GranTerre S.p.A.	Via Roma 73, - 40069 Zola Predosa (BO) - Italy	Production of mortadella though the phases of mixing, stuffing, cooking, cooling and packing
Salumifici GranTerre S.p.A - Uffici Amministrativi	Strada Gherbella, 320 - 41126 Modena (MO) - Italy	Reference to scope
Logistica Granterre S.r.l.	Interporto Blocco 10.4 - 40010 Bentivoglio (BO) - Italy	Logistic services through the phases of: receiving goods, storage, preservation, preparation of orders (weighing-putting on price labels, packing), delivery (IAF 03)