



The Food Safety Management System of

Gelati Valbrenta S.r.l.

At

Via Carlo Alberto, 24/2 - 35010 GRANTORTO (PD) - 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:

Production (preparation of mixtures, pasteurization, creaming) of ice creams, sorbets and frozen pastries packaged in PS thermoformed tub, PS boxes, PP tub, cardboard boxes or PET bottle.

Produzione (preparazione miscele, pastorizzazione, mantecatura) di gelati, sorbetti e di pasticceria gelata confezionati in vasca termoformata PS, scatole in PS, vaschetta in PP, astucci di cartoncino o bottiglia di PET.

Food Chain Subcategory: C I

Certificate of registration number:	45215
Certification decision date:	20/12/2021
Initial certification date:	11/07/2017
Issue date:	20/12/2021
Valid until:	04/08/2022

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