



The Food Safety Management System of

Menz & Gasser S.p.A.

At

Zona Industriale - 38050 NOVALEDO (TN) - ITALIA

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).

This certificate is applicable for the scope of:

Production (sorting, straining, mixing of the ingredients, heating, cooking, packaging, heat treatment, cooling and drying) and packaging of fruit preserves/jam, marmalades, fruit-based and vegetable-based preparations packaged in glass jars, plastic pails, and single-serving plastic containers. Production (blending of ingredients, mixing, hot-filling) of savoury mixes and seasoning mixes, packaged in plastic. Packaging of honey in glass jars, plastic pails and single-serving plastic containers. Production (sorting, straining, mixing of the ingredients, heating, cooking, packaging, heat treatment, cooling and drying) and packaging of fruit-based preparations for industry use, packaged in glass jars. Own-brand outsourced production of hazelnut cream, peanut butter and fruit syrup.

Produzione (selezione, passatura, miscelazione ingredienti, riscaldamento, cottura, confezionamento, trattamento termico, raffreddamento, asciugatura) di confettura, marmellate e preparati a base di frutta e verdura in vaso di vetro, secchio e monoporzione di materiale plastico. Produzione (dissoluzione ingredienti, miscelazione, confezionamento a caldo) di preparati salati ed insaporitori in confezioni di materiale plastico. Confezionamento di miele in vaso di vetro, secchio e monoporzione in materiale plastico. Produzione (selezione, passatura, miscelazione ingredienti, riscaldamento, cottura, confezionamento, trattamento termico, raffreddamento, asciugatura) preparati alimentari a base di frutta per industria, in vaso di vetro. Produzione in outsourcing a marchio proprio di crema alla nocciola, burro d'arachidi e sciroppo di frutta.

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Certificate of registration number:	55119
Certification decision date:	24/06/2020
Initial certification date:	04/03/2019
Issue date:	24/06/2020
Valid until:	03/03/2022

Authorized by:

The Chief Executive Officer

Dr. Pietro Bonato

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



SGQ N° 014A FSH N° 0051 ITS N° 003L
SGR N° 009D 55J N° 009G ETS N° 014D
SGE N° 012M SCR N° 021F DAP N° 004H
PRD N° 014B ENAS N° 005P

Membro degli Accordi di Mutuo
Riconoscimento EA, IAF e ILAC
Signatory of EA, IAF and ILAC
Mutual Recognition Arrangements

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

