

CERTIFICATO / CERTIFICATE

The Food Safety Management System of

Menz & Gasser S.p.A.

at

Zona Industriale - 38050 NOVALEDO (TN) – ITALY**COID: ITA-1-0253-387818**

has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000
FSSC 22000Certification 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 6).

This certificate is applicable for the scope of:

Production (selection, sieving, mixing ingredients, heat treatment, hot packing, cooling) of jams, marmalades, and fruit and vegetable preparations in glass jars, buckets, and single-serving plastic containers. Production (dissolving ingredients, mixing, heat treatment, hot packing, cooling) of savory preparations and sweet or savory seasonings in plastic containers. Packing of honey in glass jars, buckets, and single-serving plastic containers. Packing of fruit preparations, honey, and hydrated creams in plastic bottles. Production (selection, sieving, mixing ingredients, heat treatment, aseptic packaging) of jams, marmalades, semi-finished fruit products (possibly with added vitamins and minerals), and vegetables, or semi-finished sweet/savory products for the industry in tanks or bag-in-boxes.

Exclusions: None.

Produzione (selezione, passatura, miscelazione ingredienti, trattamento termico, confezionamento a caldo, raffreddamento) 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, trattamento termico, confezionamento a caldo, raffreddamento) di preparati salati ed insaporitori dolci o salati in confezioni di materiale plastico. Confezionamento di miele in vaso di vetro, secchio e monoporzione in materiale plastico. Confezionamento di preparati di frutta, miele, creme idrate in bottiglie di materiale plastico. Produzione (selezione, passatura, miscelazione ingredienti, trattamento termico, confezionamento in asettico) di confettura, marmellate, semilavorati di frutta (eventualmente addizionati di vitamine e minerali) e verdura o semilavorati dolci/salati per l'industria in cisterna o bag in box.

Esclusioni: Nessuna.**Food Chain Subcategory: C IV**

Certificate Registration Number	55119	Last Unannounced Audit*	07-08-09/04/2026	Certification Decision Date	03/06/2026
Initial Certification Date	04/03/2019	Previous three-year cycle Expiring Date	03/03/2025	Certification Restoring Audit Date	24-25-26/02/2025
Certification Restoring Decision Date	08/04/2025	Issue Date	03/06/2026	Valid until	03/03/2028

Amministratore Delegato
Chief Executive Officer

Dr. Pietro Bonato

*At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter. The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com. This certificate remains the property of CSQA Certificazioni S.r.l.; its use and validity shall satisfy the requirements of the relevant Rules. To verify certificate validity, please check <https://www.csqa.it/certified-companies>

