



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 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 6).

This certificate is applicable for the scope of:

Production (selection, straining, mixing of ingredients, heat treatment, hot packaging, cooling) of jam, jams and fruit and vegetable-based preparations in glass jars, buckets and single portions of plastic material. Production (dissolving ingredients, mixing, hot packaging, cooling) of savory preparations and flavorings in plastic packaging. Packaging of honey in glass jar, bucket and single portion in plastic material. Production (selection, straining, mixing of ingredients, heat treatment, aseptic packaging) of jam, jams, fruit and vegetable semi-finished products for industry in tanks or Bag in Box. Production (mixing, cooking, heat treatment, cooling) of hydrated creams for topping and/or filling packing in aseptic tank or bag-in-box.

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 in confezioni di materiale plastico. Confezionamento di miele in vaso di vetro, secchio e monoporzione in materiale plastico. Produzione (selezione, passatura, miscelazione ingredienti, trattamento termico, confezionamento in asettico) di confettura, marmellate, semilavorati di frutta e verdura per l'industria in cisterna o bag in box. Produzione (miscelazione, cottura, trattamento termico, raffreddamento) e confezionamento in asettico in tank o bag in box di creme idrate per topping e/o farcitura.

Food Chain Subcategory: CIV

Certificate Registration Number:	55119
Last Unannounced Audit*:	06-07/03/2024
Certification Decision Date:	08/04/2025
Initial Certification Date:	04/03/2019
Previous three years cycle Expiring Date:	03/03/2025
Certification Restoring Audit Date:	24-25-26/02/2025
Certification Restoring Decision Date:	08/04/2025
Issue Date:	08/04/2025
Valid until:	03/03/2028

Authorized by:

The Chief Executive Officer

Dr. Pietro Bonato



FSM N° 0051

Membro degli Accordi di Mutuo Riconoscimento EA, IAF e IAL

Signatory of EA, IAF and ILAC Mutual Recognition Agreements

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

*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

