

CSQA Certificazioni S.r.l., accreditation number Accredia n° 014B,
certifies that, having conducted an audit

For the scope of activities: Production (possible cleaning of vegetables, cutting, cooking, mixing, filling, in glass jars or tinfoil milk, addition of preserving liquid) and pasteurization of vegetable preserves in vinegar, in oil, naturally acidified and sweet and sour. Production (processing of raw materials, cooking, filling glass or milk jars in tinfoil), pasteurization of sauces and gravies. Production (preparation of raw materials and blending) of salted capers.

Including voluntary modules of: None

Exclusions from Scope: None

Product Categories: Traded goods (pepper stuffed with tuna, black olives in brine, artichokes in brine, roasted peppers on own brand)

at

Di Vita S.p.A.

BRC SITE CODE: 1645992

Via Poirino, 13 – 10022 CARMAGNOLA (TO), ITALY

Has Achieved Grade: AA

meets the requirements set out in the

BRC Global Standard for Food Safety

Issue 8: February 2019

Audit Programme: Announced
Certificate No.: BRC 2021-6524
Dates of Audit: 22/11/2021 & 23/11/2021 & 24/11/2021
Certificate Issue date: 12/01/2022
Re-audit due date: from 12/11/2022 to 10/12/2022
Certificate expiry date: 21/01/2023

For CSQA Certificazioni S.r.l.


The Chief Executive Officer
Dr. Pietro Bonato

Auditor n°:
21250

