

CERTIFICATE OF REGISTRATION

The Food Safety Management System of:

Cesarin spa

COID code: ITA-1-1761-839784

Via Moschina snc – 37030 Montecchia di Crosara (Vr), ITALY

has been assessed and determined to comply with the requirements of:

Food Safety System Certification FSSC22000 V6, Food Manufacturing

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)

The certificate is applicable to the scope of:

Research, development and manufacture of fruit and vegetable osmotized and dried, candied fruit, semi-candied fruit and fruit preparations for food ingredient use. Products are packed in tinplate, plastic buckets, steel tanks, plastic bags and bag in box. Research, development and manufacture of fruit and vegetable, osmotized, frozen and chilled, for industrial use. Products are packed in plastic bags. Food Chain Category [Food Chain Category CIV: Processing of ambient stable products; CII Processing of perishable plant products].

Food Chain Subcategory: CII - Processing of perishable animal

products

CIV - Processing of ambient stable products

Certificate of Registration No.:

FSSC20174

Certification Decision Date:

19 February 2025

Initial Certification Date:

5 December 2013

Issue / Re-issue Date:

19 February 2025

Valid Until:

4 December 2025



FSSC 22000 www.jas-anz.org/register



Rathin Grover

President Business Assurance

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*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.



^{*}Last unannounced audit date: 10 December 2024 to 12 December 2024