

MANAGEMENT SYSTEM CERTIFICATE

Certificate No:
206601-2016-FSMS-ITA-RvA

Initial date:
22 September 2016

Valid:
22 September 2016 – 22 September 2019

This is to certify that the management system of

DISTILLERIE MAZZARI SPA

Via Giardino, 6 - 48020 Sant'Agata sul Santerno (RA) - Italy
and the sites as mentioned in Appendix I accompanying this certificate

has been found to conform to the Food Safety Management System standard:

FSSC 22000 Version 3.1- ISO TS 22002-1:2009

Certification scheme for food safety systems including ISO 22000:2005, PRP and additional FSSC 22000 requirements.

This certificate is valid for the following scope:

Production (fermentation, distillation and aging) of food grade Alcohol and distillates from fruit, wine lees and wine. Production (concentration and crystallization) of tartaric acid for food use. Category E, L.

The certification system consists of an annual audit of the food safety management systems and an annual verification of the PRP elements and additional requirements as included in the scheme.

Date of Certification Decision:
22 September 2016

Place and date:
Barendrecht, 22 September 2016



For the issuing office:
DNV GL – Business Assurance
Zwolseweg 1, 2994 LB, Barendrecht,
Netherlands

D.P. Koek
Management Representative

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 Place and date: Barendrecht, 22 September 2016

Appendix to Certificate

DISTILLERIE MAZZARI SPA

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
DISTILLERIE MAZZARI S.p.A. - Magazzino	Via Fiumazzo, 7 - 48026 Russi (RA) - Italy	Aging of distillates.
DISTILLERIE MAZZARI SPA - Sede legale ed operativa	Via Giardino, 6 - 48020 Sant'Agata sul Santerno (RA) - Italy	Production (fermentation, distillation and aging) of food grade Alcohol and distillates. Production (concentration and crystallization) of tartaric acid for food use.

