

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
206601-2016-FSMS-ITA-RvA

Initial certification date:
22 September 2016

Valid:
22 September 2022 – 21 September 2025

This is to certify that the management system of

DISTILLERIE MAZZARI SPA

VIA GIARDINO 6 - 48020 SANT AGATA SUL SANTERNO (RA) - Italy

has been assessed and determined to comply with the requirements of

FOOD SAFETY SYSTEM CERTIFICATION 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 5.1).

This certificate is applicable for the scope of:

Production (fermentation, distillation and aging) of food grade alcohol and distillates from fruit, wine lees and wine. Production (concentration and crystallization) and packaging in big-bag and sacks of natural tartaric acid for food use. Category CIV, K

The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and applicable technical specification for sector PRPs. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Date of Certification Decision:
21 June 2022
Place and date:
Barendrecht, 22 June 2022

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



Sabrina Bianchini
Management Representative

