



The Food Safety Management System of

Artémis S.r.l.

At

Via San Michele, 9 - 35010 San Pietro in Gu (PD) - ITALY

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 5).

This certificate is applicable for the scope of:

Lavorazione (disosso e/o sezionamento e/o confezionamento sottovuoto) di carni fresche e congelate di suino, bovino e selvaggina. Produzione e confezionamento sottovuoto di salumi di suino, avicolo e selvaggina, freschi da sottoporre a cottura, cotti e/o stagionati e/o affumicati. Produzione e confezionamento sottovuoto di carpaccio di bovino.

Processing (deboning and / or cutting and / or vacuum packing) of fresh and frozen pork, beef and game meat. Production and vacuum packaging of pork, poultry and game cured meats, fresh to be cooked, cooked and / or seasoned and / or smoked. Production and vacuum packing of beef carpaccio.

Food Chain Subcategory: C I

Certificate of registration number:	53577
Certification decision date:	29/12/2020
Initial certification date:	21/01/2019
Issue date:	29/12/2020
Valid until:	20/01/2022

Authorized by:

The Chief Executive Officer
Dr. Pietro Bonato



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

PSM N° 0051

Membro degli Accordi di Mutuo Riconoscimento EA, IAF e IAL

Signatory of EA, IAF and ILAC Mutual Recognition Agreements

Validity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

