



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 5.1).

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. Esclusioni: Prodotti commercializzati**

**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. Exclusions:: Traded good**  
**Food Chain Subcategory: C I**

Certificate of registration number:	53577
Certification decision date:	17/03/2022
Initial certification date:	21/01/2019
Previous three years cycle expiring date:	20/01/2022
Certification Restoring Audit Date:	17/01/2022 & 18/01/2022 & 19/01/2022
Certification Restoring Decision Date:	17/03/2022
Issue date:	17/03/2022
Valid until:	20/01/2025

Authorized by:

**The Chief Executive Officer**  
Dr. Pietro Bonato



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

