

The Food Safety Management System of

**MAB Carni S.r.l.**

at

**Strada per Ciconio S/n – 10080 OZEGNA (TO) 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:

***Slaughtering of swines, cattles and equines. Dissection of bovine, equine and pork meats sold in bone, in bulk anatomical cuts, packaged under vacuum or frozen. Production of minced meat preparation packed in MAP or in vacuum. Production (grinding, mixing, possible filing, possible seasoning) of seasoned, cooked or to be consumed after cooking cured products based on pork, bovine and game meats packed under vacuum.***  
***Production of fresh sausage packaged in MAP or loose.***

Esclusions: Traded goods

**Food Chain Subcategory: C I**

Certificate of registration number:	56421
Certification decision date:	04/10/2022
Initial certification date:	08/08/2019
Previous three years cycle expiring date:	07/08/2022
Certification Restoring Audit Date:	04/08/2022
Certification Restoring Decision Date:	04/10/2022
Issue date:	04/10/2022
Valid until:	07/08/2025

Authorized by:

**The Chief Executive Officer**

Dr. Pietro Bonato