

BRC CERTIFICATE

Certificate No.:
216953-2017-ABRC-ITA-ACCREDIA

Initial Audit date: 2017-03-10

Certificate expiry date: 2023-04-20

Audit date: 2022-03-07

Next audit, regardless of whether it is announced or unannounced, must occur before this date:
2023-03-09

This is to certify that the processing activities of

Antica Macelleria Falorni S.r.l.

Plant: Via di Colognole 67, 50022 Greve in Chianti (FI), Italy

Legal site: P.zza Matteotti 71, 50022 Greve in Chianti (FI), Italy

BRCGS site code: 1544623

has been found to conform to the standard:

GLOBAL STANDARD FOR FOOD SAFETY ISSUE 8: AUGUST 2018

Audit programme: **announced**

The certificate is valid for the following scope:

Production of cured meats in anatomical pieces through salting and seasoning; production of salamis through mincing/mixing/bagging/maturing; production of cooked minced meats through cooking in boilers/cutting/bagging/cooling or whole roasted meats; packaging of whole meats or sliced meats under vacuum. Boning and vacuum packing of raw hams. Processing of fresh meat by cutting and of meat preparations (hamburgers, meatloaf) by grinding and forming; loose, vacuum packed or in trays in protective atmosphere Outsourced processes: seasoning of raw hams. Produzione di salumi stagionati in pezzo anatomico attraverso salagione e stagionatura; produzione di salami attraverso macinazione/impasto/insacco/stagionatura; produzione di salumi cotti macinati mediante cottura in caldaia/taglio/insacco/raffreddamento o interi arrosto; confezionamento di salumi interi o a tranci sottovuoto o affettati sottovuoto. Disosso e confezionamento sottovuoto di prosciutti crudi. Lavorazione di carni fresche mediante sezionamento e di preparati a base carni (hamburger, polpettone) mediante macinazione e formatura; sfusi, confezionati sottovuoto o in vaschette in atmosfera protettiva. Processi in outsourcing: stagionatura prosciutti crudi.

Including voluntary modules: **no**

Product categories: **03 - Raw prepared products (meat and vegetarian); 08 - Cooked meat/fish products; 09 - Raw cured or fermented meat and fish**

Exclusion from scope: **Pasteurized based meat sauces and paté in glass jars. Factored Goods.**

Achieved grade: **GRADE A**

Auditor number: 22403

Place and date:

Vimercate (MB), 2022-04-12



SGQ N° 003 A
SGA N° 003 D
SGE N° 007 M
SCR N° 004 F

EMAS N° 009 P
PRD N° 003 B
PRS N° 094 C
SSI N° 002 G

Membro di MLA EA per gli schemi di accreditamento SGQ, SGA, PRD, PRS, ISP, GHG, LAB e LAT, di MLA IAF per gli schemi di accreditamento SGQ, SGA, SSI, FSM e PRD e di MRA ILAC per gli schemi di accreditamento LAB, MED, LAT e ISP

For the issuing office:

DNV - Business Assurance
Via Energy Park, 14 - 20871 Vimercate (MB) - Italy



BRCGS

Food Safety

CERTIFICATED



Sabrina Bianchini
Management Representative



Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid. Any changes in the product shall immediately be reported to DNV Business Assurance Italy S.r.l. in order to verify whether this Certificate remains valid. This certificate remains the property of:

ACCREDITED UNIT: DNV Business Assurance Italy S.r.l., Via Energy Park, 14, 20871 Vimercate (MB), Italy. Tel. 039.68 99 905.
Website: www.dnv.com/assurance

If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com.
Visit brcdirectory.com to validate certificate authenticity.