

CERTIFICATE OF REGISTRATION

The Food Safety Management System of:

Salumificio Aurora s.r.l.

COID code: ITA-1-1761-841967

Via Verdi 15 – 43035 Felino (Parma), Italy

has been assessed and determined to comply with the requirements of:

Food Safety System Certification FSSC22000 V6, Food Manufacturing

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 6)

The certificate is applicable to the scope of:

Curing, seasoning of raw pork meat with/without casing or packaged in plastic net and parchment. Curing, cooking, portioning, pasteurization, of ham and roasted pork packaged in plastic or poly laminated packaging. Curing, cooking in poly laminated packaging of pork shank and pork ribs.

Food Chain (Sub) Category: CI -Processing of perishable animal products

Certificate of Registration No.:

FSM45417

Certification Decision Date:

02 September 2025

Initial Certification Date:

13 August 2019

Issue / Re-issue Date:

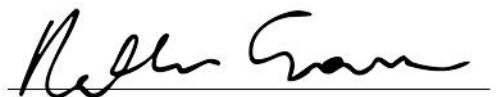
05 September 2025

Valid Until:

12 August 2028



FSSC 22000 WWW.JAS-ANZ.ORG/REGISTER



Rathin Grover

President, Business Assurance

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*Last unannounced audit date: 12 September 2023 to 13 September 2023

*At least one (1) surveillance is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

