



CERTIFICATE OF REGISTRATION

This is to certify that:
Salumificio Aurora

Via verdi 15, Felino (Parma) Italy

operates a

FOOD SAFETY MANAGEMENT SYSTEM

which 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)

for the following scope

Curing, seasoning of raw pork meat with/without casing or packaged in plastic net and parchment. Food chain category [CI Processing of Perishable Animal Products] Curing, cooking, portioning, pasteurization, of ham and roasted pork packaged in plastic or poly laminated packaging. Food chain category [CI Processing of Perishable Animal Products] Curing, cooking in poly laminated packaging of pork shank and pork ribs. Food chain category [CI Processing of Perishable Animal Products].

Certificate No: FSM45417

Issued: 21 June 2021

Originally Certified: 13 August 2019

Expires: 12 August 2022

Certification Decision Date: 18 June 2021

Frank Camasta
Global Head of Technical Services
SAI Global Assurance



ISO 22000



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Registered by:

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