



CERTIFICATE OF REGISTRATION

This is to certify that:
Salumificio Aurora

Via Traversetolo, 3 - Collecchio (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

Seasoning, cutting and vacuum packing of raw seasoned and cured meat in PL/PA/PET/EVOH bag. Food chain category [CI Processing of Perishable Animal Products] Packing of cooked and cured meat in PL/PA/PET/EVOH bag and polylaminate alluminum/plastic packaging. Food chain category [CI Processing of Perishable Animal Products].

Exclusions from Scope: None

Certificate No: FSM45418

Issued: 28 May 2021

Originally Certified: 31 December 2019

Expires: 30 December 2022

Certification Decision Date: 26 May 2021

Frank Camasta
Global Head of Technical Services
SAI Global Assurance



ISO 22000



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Registered by:

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