



The Food Safety Management System of

Capurso Azienda Casearia S.r.l.

at

Via F. Gisotti, s.n. - GIOIA DEL COLLE (BA), 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:

Produzione e confezionamento (anche in MAP e/o sottovuoto) in film plastici, vaschette, carta alimentare, di formaggi freschi a pasta filata e prodotti lattiero caseari di latte vaccino (mozzarella, burrata, formaggi freschi, scamorza, caclocavallo, straciatella, ricotta).

Congelamento di mozzarella, straciatella e burrata confezionate in vaschette di materiale di plastico.

Production and packaging (also in MAP and/or under vacuum) in plastic films, trays, paper food containers of stretched-curd fresh cheeses and dairy products made with cow milk (mozzarella cheese, burrata cheese, fresh cheeses, scamorza cheese, caclocavallo cheese, straciatella cheese and ricotta cheese). Freezing of mozzarella cheese, straciatella cheese and burrata cheese packed in plastic trays.

Food Chain Subcategory: C I

Certificate of registration number:	53544
Certification decision date:	23/09/2021
Initial certification date:	01/08/2018
Previous three years cycle expiring date:	31/07/2021
Certification Restoring Audit Date:	21/07/2021
Certification Restoring Decision Date:	23/09/2021
Issue date:	23/09/2021
Valid until:	31/07/2024

Authorized by:

The Chief Executive Officer
D. Pietro Bonato



Issued by CSQA Certificazioni S.r.l. – Via San Gaetano, 74 – 36016 Thiene (VI), ITALY

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

