



CERTIFICATE

Herewith the certification body

Certiquality Srl

being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

GRUPPO GRIFO AGROALIMENTARE SOCIETA' COOPERATIVA AGRICOLA

LOCALITA' OPACO SN

06087 NORCIA (PG)

Italy

Veterinary agreement number: CE IT 10 92

COID: 49010

GRUPPO GRIFO AGROALIMENTARE SOCIETA' COOPERATIVA AGRICOLA

for the audit scope:

Produzione e confezionamento, anche sottovuoto, di forme intere o porzionate di formaggi vaccini, ovini e misti, anche aromatizzati, di paste filate dure ottenute da latte Lavorazione (stoccaggio latte, pastorizzazione, aggiunta di fermenti lattici e caglio, cagliatura, stufatura, salatura, stagionatura, trattamenti in crosta) di latte di pecora, vacca e misto di pecora e vacca, anche con spezie, tartufo e noce, e confezionamento, anche sottovuoto o in MAP, di formaggi freschi o stagionati, interi o porzionati in film plastico o vaschette. Lavorazione (riscaldamento del siero, aggiunta di latte o panna, sale, coagulazione delle proteine, affioramento e trasferimento manuale in fuscelle di plastica, raffreddamento) e confezionamento in vaschette di plastica per ricotta vaccina, ovina e mista fresca, oppure sottovuoto in film plastico sottovuoto per la ricotta salata.

Lavorazione (scrematura del siero) di panna fresca in cisterne di plastica.

Production and packaging, including vacuum-packed, of whole or portioned forms of cow, sheep and mixed cheeses, also flavored, of hard stretched curd made from milk.

Processing (milk storage, pasteurization, addition of milk enzymes and rennet, curdling, stewing, salting, ageing, rind treatment) made by sheep's, cow's and mixed sheep's and cow's milk, also with spices, truffle and walnut, and packaging, also under vacuum or in MAP, of whole fresh, aged or portioned cheeses in plastic film or tray. Processing (heating of whey, addition of milk or cream, salt, coagulation of proteins, outcropping and manual transfer into plastic trays, cooling) and packaging in plastic trays of fresh cow's, sheep's and mixed cheeses, or vacuum-packed in plastic film for salted ricotta.

Processing (serum skimming) of fresh cream packed in plastic tanks.

Exclusions from scope: none

Product scopes:

4 - Dairy products

Technology Scopes:

B, C, D, E, F *

meet the requirements set out in the

IFS Food

Version 6.1, November 2017

And other associated normative documents

at Higher Level

with a score of 97,78 %

Last Assessment conducted unannounced: N/A

Certificate – register number:

Audit date:

Date of issue of certificate:

Certificate valid until:

Next audit to be performed within the time period:

Milan, 02/08/2021

Authorized by

Cesare Puccioni – President

CERTIQUALITY Srl; Via Gaetano Giardino 4 – 20123 Milan (ITALY) – www.certiquality.it

* The explanations of the single technology scopes can be found in the IFS Food 6.1 standard.

2021-P2585

08/06/2021

02/08/2021

24/09/2022

05/06/2022 - 14/08/2022



PRD n. 008 B

Membero degli Accordi di Mutuo riconoscimento EA, IAF e ILAC.
Signatory of EA, IAF and ILAC Mutual Recognition Agreements.

