

CSQA Certificazioni S.r.l., accreditation number Accredia n° 014B,
certifies that, having conducted an audit

For the scope of activities: Production (pasteurizing, cheese-making, possible stretching of the curds, forming, possible smoking, possible portioning) of cheeses, stretched-curd cheeses, fresh or aged, in bulk or packed in plastic jars, tubs, or vacuum-packaged. Production (whey thermization, flocculation, draining and cooling) of 'ricotta' whey cheese packaged in plastic tubs. Produzione (pastorizzazione, caseificazione, eventuale filatura, formatura, eventuale affumicatura ed eventuale porzionatura) di formaggi, di formaggi a pasta filata, freschi e stagionati, sfusi o confezionati in vasetti e vaschette in plastica e sottovuoto. Produzione (termizzazione del siero, floccolazione, drenaggio e raffreddamento) di ricotta confezionate in vaschette di plastica.

Including voluntary modules of: None

Exclusions from Scope: Traded products (butter, sheep milk cheese on own brand).

Product Categories: 07 - Dairy, liquid egg

at

Ignalat S.r.l.

BRC SITE CODE: 5432354

Via Giuseppe di Vittorio, 13 - 70015 Noci (BA), ITALY

Has Achieved Grade: A

meets the requirements set out in the

BRC Global Standard for Food Safety

Issue 8: February 2019

Audit Programme:	Announced
Certificate No.:	BRC 2021-55704
Dates of Audit:	16/11/2021 & 17/11/2021 & 18/11/2021
Certificate Issue date:	05/01/2022
Re-audit due date:	from 19/10/2022 to 16/11/2022
Certificate expiry date:	28/12/2022

Auditor n°:
20482

For CSQA Certificazioni S.r.l.

The Chief Executive Officer
Dr. Pietro Bonato

