

Herewith the certification body

CSQA Certificazioni S.r.l., Via San Gaetano, 74 36016 THIENE (VI) ITALY

Being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of

Prosciuttificio Antica Pieve S.r.l.

Via Pieve di Trebbio, 414 - 41052 Guiglia (MO), ITALY

GS1 GLN: 8051766410000

Sanitary Legal Authorisation Number: CE IT 1293 L

COID: 48210

for the Audit scope:

Salting, trimming, greasing and maturing of raw ham and whole cured meats in bulk or in cardboard jumbo boxes.

Salatura, toelettatura, sugnatura e stagionatura di prosciutto crudo e di salumi stagionati interi sfusi o in jumbo box in cartone.

Additional information:

Besides own production, the company has partly outsourced processes.
Oltre alla produzione propria, l'azienda ha processi parzialmente in outsourcing.

Exclusions: none. Esclusioni: nessuna.

1 – Red and white meat, poultry and meat products
C, D, F

meet the requirements set out in the

IFS Food Version 8, April 2023

at Higher level

and other associated normative documents
with a score of 96,67%

Certificate-register Number: IFS 2024-40333

Date of the last unannounced Audit: 29/03/2023

Audit Date: 22/04/2024 & 23/04/2024 & 24/04/2024

Certificate Issue Date: 18/06/2024

Date of Expiration of the Certificate: 20/07/2025

Next Audit to be performed within the time period:

Recertification Audit between 31/03/2025 and 09/06/2025 in case of announced Audit and
between 03/02/2025 and 09/06/2025 in case of unannounced Audit

For CSQA Certificazioni S.r.l.
Thiene, 18/06/2024

The Chief Executive Officer
Dr. Pietro Bonato

