



The Food Safety Management System of

Zilio S.r.l.

At

Via S. Pio X, 19/b - 36060 ROMANO D'EZZELINO (VI) – ITALY
COID: ITA-1-0253-523227

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:

Lavorazione e confezionamento (anche sottovuoto) in buste di plastica di carni bovine, suine e frattaglie. Produzione e confezionamento (anche sottovuoto o in ATM) in imballi di plastica di preparati di carne o di prodotti a base di carne o prodotti a base di carne cotta, a temperatura positiva e negativa. Produzione di insaccati stagionati.

Processing and packing (also in vacuum) in plastic bags of bovine, pork and offal meats, production and packing (also in vacuum or MAP) in plastic tray of meat preparations or meat products or cooked meat preparations at positive and negative temperature. Production of dry-cured sausage products..

Food Chain Subcategory: C I

Certificate of registration number:	32813
Certification decision date:	11/08/2023
Initial certification date:	22/06/2012
Issue date:	11/08/2023
Valid until:	21/06/2024

Authorized by:

The Chief Executive Officer

Dr. 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