

The Food Safety Management System of

PERDOMINI-IOC S.p.A.

at

I – 37036 SAN MARTINO BUON ALBERGO (VR) – VIA S. D'ACQUISTO 2

has been assessed and determined to comply with the requirements of

Food Safety System Certification FSSC 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:

Blending and packaging of additives and processing aids for wine and food industry.
Pasteurization of pre-hydrated filtration aids containing cellulose fibers for wine and food industry. Production, by heat esterification of L(+) tartaric acid under vacuum condition, and packaging of metatartaric acid for wine and food industry.

Food Chain SubCategory: K

Certificate of registration Number	25533
Certification decision date	23/05/2022
Initial certification date	29/03/2018
Issue date	23/05/2022
Valid until	27/03/2024

Authorized by



Cesare Puccioni
President



FSM n. 006 I

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

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

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