



The Food Safety Management System of

PERDOMINI-IOC S.P.A.

IT - 37036 SAN MARTINO BUON ALBERGO (VR) - VIA S. D'ACQUISTO 2

has been assessed and determined to comply with the requirements of

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 6).

This certificate is applicable for the scope of:

Blending and packing 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 packing of metatartaric acid for wine and food industry.

Food Chain SubCategory: K

Date of the last unannounced audit (*)	03-04/03/2025	
Certificate registration number	25533	
COID	ITA-1-0530-256555	
Certification decision date	03/05/2025	
Initial certification date	29/03/2018	
Issue date	03/05/2025	
Valid until	27/03/2027	



Authorized by

Marco Martinelli

President

 $(*) \ At \ least \ one \ (1) \ surveillance \ audit \ is \ required \ to \ be \ undertaken \ unannounced \ after \ the \ initial$ certification audit and within each three (3) year period thereafter.

Issued by CERTIQUALITY S.r.l. 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

