

The Food Safety Management System of

DISTILLERIE BONOLLO S.p.A.

at

IT – 03012 ANAGNI (FR) – VIA FRATTA ROTONDA VADO LARGO 8

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:

Production (decomposition of calcium tartrate, concentration, crystallization and drying) of natural L(+) tartaric acid to be used in the food industry, as a natural acidifying and preservative, emulsifying, effervescent and leavening, and packaging in bags and big bags.

Food Chain SubCategory: K

Certificate of registration Number	19505
Certification decision date	20/12/2021
Initial certification date	24/09/2013
Issue date	20/12/2021
Valid until	29/06/2022

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.