The Food Safety Management System of

DISTILLERIE BONOLLO SPA

at

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

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:

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

Food Chain SubCategory: K

Date of the last unannounced audit (*)	02-03/12/2024
Certificate registration number	19505
COID	ITA-1-0530-483111
Certification decision date	20/06/2025
Initial certification date	24/09/2013
Issue date	20/06/2025
Valid until	19/06/2028

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 available on www.fssc.com.

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