

## This is to confirm that:

## Inalca S.p.A.

Viale Europa, 10 - 26864 Ospedaletto Lodigiano (Lodi) Italy Packing / Veterinary code: IT 2270M CE Headquarter name – Inalca S.p.A.

has been audited by SAI Global and found to meet the requirements of

IFS Food (Version 6: April 2014) at Higher Level

Product Scope(s): 1 - Red and white meat, poultry and meat products

Technology Scope(s): D, E, F

for the following scope

Slaughtering, quartering and deboning of beef meat packed into cases for industrial use or anatomical cuts packed in vacuum chilled or frozen. Slicing of fresh meat packed under vacuum or frozen in plastic bags. Processing of chilled or frozen offal vacuum packed. Processing (cooking) of stomach packed under vacuum in bulk chilled or frozen. Production of meat preparations (mincing and mixing with other ingredients) refrigerated and vacuum packed. Processing of refrigerated blood for food industry.

Macellazione, taglio in quarti, disosso di carne bovina confezionata in casse per uso industriale o in taglio anatomico confezionato sottovuoto refrigerato o congelato. Porzionatura di carne fresca confezionata in imballo plastico sottovuoto o congelata in sacchi di plastica. Lavorazione di frattaglie confezionate sottovuoto refrigerate o congelate. Produzione di stomachi trattati (cottura) refrigerati o congelati sfusi o sottovuoto. Preparazioni di carne refrigerate (macinazione e miscelatura con altri ingredienti) confezionate sottovuoto. Produzione di sangue refrigerato per industria alimentare.

**Exclusions: None** 

Registration Number: FSM43916 Site COID: 52186

Audit Date(s): 12, 13, 14.03.2018

Next audit to be performed within the time period: 18.01.2019 to 29.03.2019 or unannounced

Certificate Issue Date: 04.05.2018 Certificate Valid Until: 09.05.2019

N. Great

Nicole Grantham General Manager SAI Global Certification Services







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