

Certificate

The certification body SGS-ICS GmbH confirms that the processing activities of

INALCA S.p.A.

COID: 52048

Veterinary control number: IT 132M CE

Via Spilamberto, 30/C
41014 Castelvetro (MO)

Italy

meet the requirements of the

IFS Food

Version 6.1, November 2017

and other associated normative documents for the audit scope:

Slaughtering, quartering and deboning of beef, packed in crates for industry use or as primal cuts vacuum-packaged, chilled or frozen. Processing of packaging of offal vacuum-packaged or packed into plastic bags/rigid packaging, chilled or frozen. Production and quick-freezing of raw ground meat and raw meat preparations packaged in bags into cardboard boxes. Production and quick-freezing of cooked meat-based foods (baked, grilled or fried) packed in bags into cardboard boxes. Production of canned beef meat preparation. Collection and chilled storage of bovine blood sold in bulk. Processing and spray-drying of porcine blood packaged into big-bags. Processing and rendering of bovine fat in bulk in tanks or packed in plastic barrels.

Product scope: 1. Red and white meat, poultry and meat products

Technology scopes: A, B, C, D, E, F

on **Higher Level** with a score of 98,62%.

Issue: 2. Date of the audit: 20/01/2020 - 23/01/2020

Next audit to be performed within the time period: 19/12/2020 - 27/02/2021
or unannounced

Certificate issued on: 18/03/2020

Certificate valid until: 09/04/2021

Authorised by



Hagen Senne
Head of Certification Body



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