

Certificate

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

INALCA S.p.A.

COD: 38774

Veterinary control number: IT 253 M CE

Strada Chiaviche, 36/A
46020 Pegognaga (MN)
Italy

Head Office: Via Spillamberto 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 of bovine (meat veal, meat beef and cow) for whole carcass, half, quarter and other anatomical in bone meat parts sold in bulk as well as destined for further site's processing. Fresh bovine meat deboning, sectioning in anatomical cuts, vacuum packed in plastic packaging. Frozen bovine deboned meat in standard plastic packaging. Fresh bovine offal processing and packing in vacuum/standard plastic packaging. Frozen offal in vacuum plastic packaging. Poultry, lamb, rabbit and bovine meat processing through tempering, cutting, mincing, recipe mixing, cooking, homogenization, high pasteurization, standard plastic packaging and final deep freezing destined for further lyophilization by other food processing companies.

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

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

on **Higher Level** with a score of 99,15%

Issue: 4. Date of the audit: 19/07/2021 - 21/07/2021

Next audit to be performed within the time period: 06/07/2022 - 14/09/2022
or unannounced

Last audit conducted unannounced: N/A

Certificate issued on: 10/09/2021

Certificate valid until: 25/10/2022



A handwritten signature in blue ink, likely belonging to Hagen Senne.

Hagen Senne
Head of Certification Body

A handwritten signature in blue ink, likely belonging to László Györfi.

Authorised by

László Györfi

Global Product Manager IFS

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