

Certificate

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

INALCA S.p.A.

COID: 52048

Sanitary legal authorization number: IT 132M CE
GS1 GLNs: 8008203000003, 8000250000005

Via Spilamberto, 30/C
41014 Castelvetro (MO)
Italy

meet the requirements of the

IFS Food Version 7, October 2020

and other associated normative documents for the assessment scope:

Slaughtering, quartering and deboning of beef, packed in crates for industry use or as primal cuts vacuum-packaged (plastic), chilled or frozen. Processing of packaging of offal vacuum-packaged (plastic) or packed into plastic bags/rigid packaging, chilled or frozen. Production and quick-freezing of raw ground meat and raw meat preparations packaged in plastic bags into cardboard boxes. Production and quick-freezing of cooked meat-based foods (baked, grilled or fried) packed in plastic bags into cardboard boxes. Production of sterilized beef meat preparation in metal cans. Collection of chilled bovine blood sold in bulk in plastic barrels. 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 97,93%

Issue: 4. Date of the assessment: 01/12/2021 - 03/12/2021

Next assessment to be performed within the time period:

01/10/2022 - 10/12/2022 in case of announced assessment or

06/08/2022 - 10/12/2022 in case of unannounced assessment.

Last assessment conducted unannounced: 03/12/2021

Certificate issued on: 02/02/2022

Certificate valid until: 20/01/2023

Authorised by



Hagen Senne
Head of Certification Body



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Global Product Manager IFS

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