



Herewith the certification body

CSQA Certificazioni S.r.l., Via San Gaetano, 74 36016 THIENE (VI) ITALY

Being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

Lusetti Salumi S.r.l.

Via Nazionale Cisa, Km 162, 36 B/C - 46029 SUZZARA - ITALY

IT 1143L

COID: 51065

for the audit scope:

Produzione (mondatura, sezionamento ed eventuale congelamento) di carni refrigerate e congelate; Preparazione (mondatura, macinazione, miscelazione, insacco) di prodotti a base di carne freschi; produzione di prodotti a base di carne Interi Insaccati stagionati (mondatura, concia, zangolatura, insacco, asciugatura, stagionatura); di prodotti a base di carne Interi stagionati (mondatura, concia, zangolatura, asciugatura, stagionatura); di prodotti a base di carne macinata stagionati (mondatura, macinatura, miscelazione, insacco, asciugatura, stagionatura); produzione di spalla cotta (preparazione carne, concia in zangola, insacco, cottura in autoclave, imbustamento sv, pastorizzazione); di prodotti a base di carne Interi cotti in busta (concia in zangola, imbustamento sv, cottura in autoclave, raffreddamento); di prodotti a base di carne cotti e pastorizzati (preparazione carne, salagione/concia in zangola, cottura, raffreddamento, confezionamento sv, pastorizzazione); di prodotti a base di carne macinati e precotti freschi (mondatura, macinatura, impasto, insacco, imbustamento SV, cottura in autoclave, raffreddamento); di ciccioli (mondatura, cottura, pressatura, raffreddamento e confezionamento in MAP). Oltre alla produzione propria, l'azienda ha esternalizzato processi e/o prodotti.

Esclusioni: "Prosciutto di Parma" disossato.

Production (trimming, cutting up, and freezing – where applicable) of chilled and frozen meat; preparation (trimming, grinding, mixing, stuffing into casings) of meat-based products made with fresh meat; production of cured sausage products sold whole (trimming, preparation of the curing mix, tumbling, stuffing into casings, drying, ageing); cured meat products sold whole (trimming, curing, tumbling, drying, ageing); cured meat products made with comminuted meat (trimming, grinding, mixing, stuffing into casings, drying, ageing); production of cooked pork shoulder (preparation of the meat, tumbling with the curing mix, stuffing into casings, cooking in autoclaves, vacuum-packaging in bags, pasteurization); cooked meat products sold whole, in bags (tumbling with the curing mix, vacuum-packaging in bags, cooking in autoclaves, cooling); cooked, pasteurized meat-based products (preparation of the meat, seasoning with salt/tumbling with the curing mix, cooking, cooling, vacuum-packaging, pasteurization); pre-cooked meat-based products made from comminuted fresh meat (trimming, grinding, mixing, stuffing into casings, vacuum-packaging in bags, cooking in autoclaves, cooling); cracklings (trimming, cooking, pressing, cooling, and modified-atmosphere packaging). Beside own production, company has outsourced products and/or process. Exclusions: "Prosciutto di Parma" deboned.

1 - Carni rosse e bianche, pollame e prodotti a base di carne

B, C, D, E, F

meet the requirements set out in the

IFS Food

Version 6, April 2014

and other associated normative documents

at Higher level

Certificate number:	IFS 2018-41910
Audit Date:	28/02/2018 & 01/03/2018
Certificate Issue date:	20/04/2018
Re-audit due date:	from 20/01/2019 to 31/03/2019
Certificate expiry date:	11/05/2019

For CSQA Certificazioni S.r.l.

The Chief Executive Officer

Mr. Pietro Bonato



ISO 9001:2015
 ISO 14001:2015
 ISO 45001:2018
 UNI EN ISO 9001:2015
 UNI EN ISO 14001:2015
 UNI EN ISO 45001:2018
 UNI EN ISO 9001:2015
 UNI EN ISO 14001:2015
 UNI EN ISO 45001:2018

Member degli Accordi di Rete
 Accredited by IFS, IAF and ILAC
 Mutual Recognition Agreements

This certificate remains the property of: CSQA Certificazioni S.r.l.

Via S. Gaetano, 74 36016 Thiene (VI) ITALY

For verification of validity, call: ++39 (0)445 31 30 11