

Unannounced Assessment

Herewith the certification body

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

Being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of

Lusetti Salumi S.r.l.

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

GS1 GLN: 8032804920002

Sanitary legal authorisation number: CE IT 1143 L

COID: 51065

for the Assessment scope:

Production (defrosting or not defrosting, husking, cutting) of chilled pork in bulk or vacuum-packed in plastic film. Production (husking, grinding, mixing and bagging or not bagging) of preparations of fresh minced meat packed in plastic film or vacuum-packed in plastic film. Production (husking, tanning, churning, bagging, drying, seasoning) of whole meat products or seasoned millstones, loose or packaged, whole or in slices, in vacuum-packed poly laminate film. Production (husking, grinding or not grinding, salting, tanning in churns, syringing or not syringing, bagging, cooking, vacuum packing, pasteurization/cooking in the package) of whole anatomical cuts or ground sausages, packaged whole or in vacuum-packed slices in poly-laminated bags. Production (cooking, pouring, pressing or not pressing, cooling) of products deriving from the fusion of pork fat (pork scratchings and lard) and packaging of pork scratchings in trays and plastic film in protective MAP and of bulk lard in tanker.

Produzione (scongellamento o non scongelamento, mondatura, sezionamento) di carni di suino refrigerate sfuse o confezionate in film plastico sottovuoto. Produzione (mondatura, macinazione, miscelazione ed eventuale insacco) di preparazioni di carne fresca macinata confezionate in film plastico o in film plastico sottovuoto. Produzione (mondatura, concia, zangolatura, insacco, asciugatura, stagionatura) di prodotti a base di carne intera o macinata stagionata, sfusi o confezionati, interi o in tranci, in film poliaccoppiato sottovuoto. Produzione (mondatura ed eventuale macinatura, salatura, concia in zangola, siringatura (eventuale), insacco, cottura, imbustamento sottovuoto, pastorizzazione/cottura nella confezione) di tagli anatomici interi o macinati insaccati, confezionati interi o in tranci sottovuoto in busta poliaccoppiata. Produzione (cottura, colatura, eventuale pressatura, raffreddamento) di prodotti derivanti dalla fusione del grasso suino (ciccioli e strutto) e confezionamento di ciccioli in vaschetta e film plastico in ATM protettiva e di strutto sfuso in cisterna.

Besides own production, company has partly outsourced processes.

Oltre alla produzione propria, l'azienda ha processi parzialmente in outsourcing.

Exclusions: none. Esclusioni: nessuna.

The company has its own trading activities which are not IFS Broker certified / other GFSI recognized standards.

L'azienda ha proprie attività di commercializzazione che non sono certificate IFS Broker/altri standard riconosciuti GFSI.

1. Red and white meat, poultry and meat products

B - C - D - E - F

meet the requirements set out in the

IFS Food Version 7, October 2020

at Foundation level

and other associated normative documents

with a score of 93,61%

Certificate Number: IFS 2023-41910

Last Assessment conducted unannounced: N/A

Assessment Date: 23/01/2023 & 24/01/2023 & 25/01/2023

Certificate Issue Date: 14/03/2023

Certificate Expiry Date: 11/05/2024

Next Assessment to be performed within the time period:

Recertification Assessment between 21/01/2024 and 31/03/2024 in case of announced Assessment and between 26/11/2023 and 31/03/2024 in case of unannounced Assessment

For CSQA Certificazioni S.r.l.

Thiene, 14/03/2023

The Chief Executive Officer

Dr. Pietro Bonato

