



The Food Safety Management System of

**Mario Costa S.p.A.**

At

**Via dell'Industria 26 – Casalino (NO) - ITALY**

has been assessed and determined to comply with the requirements of

**Food Safety System Certification 22000**  
**FSSC 22000**

Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5).

This certificate is applicable for the scope of:

**Produzione (pastorizzazione, caseificazione, salatura), stagionatura, porzionatura e confezionamento in carta stagnola e in ATM in vaschette con film termosaldato di Gorgonzola e altri formaggi erborinati di capra e vacca. Produzione (pelatura, taglio, farcitura, porzionatura) e confezionamento in carta stagnola e in ATM in vaschette con film termosaldato di formaggio Gorgonzola con Mascarpone.**

**Production (pasteurization of milk, cheese production, salting), seasoning, portioning and packing in aluminum and in MAP in a heat-sealed trays of Gorgonzola cheese and other goat and cow blue cheeses. Production (peeling, cutting, filling, portioning) and packing in aluminum and in MAP in a heat-sealed of Gorgonzola with Mascarpone cheese.**

**Food Chain Subcategory: C I**

Certificate of registration number:	54706
Certification decision date:	12/11/2020
Initial certification date:	24/10/2018
Issue date:	12/11/2020
Valid until:	23/10/2021

Authorized by:

**The Chief Executive Officer**

Dr. Pietro Bonato



Issued by CSQA Certificazioni S.r.l. – Via San Gaetano, 74 – 36016 Thiene (VI), ITALY

FSM N° 0051

Membro degli Accordi di Mutuo Riconoscimento EA, IAF e IAL

Signatory of EA, IAF and IAL Mutual Recognition Agreements

Validity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on [www.fssc22000.com](http://www.fssc22000.com)

