



CERTIFICATE

Herewith the Certification Body

CERTIQUALITY S.r.l.

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

BECHER SPA

I - 31050 PONZANO VENETO (TV) - VIA POVEGLIANO, 46
COID: 39247 - Veterinary Agreement Nr. IT 807/L CE

for the audit scope

Produzione e confezionamento sottovuoto o in atmosfera protettiva di salame porzionato o intero, salumi crudi interi e porzionati in fette e cubetti. Cubettatura e confezionamento sottovuoto o in atmosfera protettiva di prodotti a base di carne cotta

Production and packaging under-vacuum or in protective atmosphere of whole and portioned salami, raw cured meat whole and portioned in slabs and dices. Dicing and vacuum packaging or packaging in protective atmosphere of cooked meat product

Exclusion from scope: none

Number and name of the product scope(s)

1 - Red and white meat, poultry and meat products

Code number of the technology scope(s)

C, D, E, F

meet the requirements set out in the
IFS Food Version 6.1, November 2017
and other associated normative documents
at Higher Level

Certificate register number	P1923
Audit date	26/02/2019
Date of issue of the certificate	04/04/2019
Certificate valid until	25/04/2020
Next audit to be performed within the time period	05/01/2020-15/03/2020

Milan, 04/04/2019

Authorized by

Cesare Puccioni - President



SGQ n. 008 A SSI n. 007 G
SGA n. 001 D SGE n. 001 M
SCR n. 002 F ISP n. 006 E
FSM n. 006 I GHG n. 001 O
PRD n. 009 B EMAS n. 008 P
DAP n. 003 H ITX n. 004 L
PRS n. 100 C

Membro degli Accordi di Mutuo riconoscimento EA, IAF e ILAC.
Signatory of EA, IAF and ILAC Mutual Recognition Agreements.

Issued by: CERTIQUALITY Srl; Via Gaetano Giardino 4 - 20123 Milan (ITALY) - www.certiquality.it