



The Food Safety Management System of

**Calza Clemente S.r.l.**

At

**Via G. Ambrosoli, 5 / Cascina Vernazuola, 2 - 26020 Acquanegra Cremonese (CR) 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:

**Production (grinding, mixing, extraction, standardization, possible dilution, possible drying) and packing in cans, bottles, pouches, jars and buckets of animal rennet in paste, liquid and powder, enzymes of animal origin and of non-animal origin, flavors, additives, starter cultures, preservatives for professional use.**

**Food Chain Subcategory: K**

Certificate of registration number:	42108
Certification decision date:	20/05/2020
Initial certification date:	10/05/2017
Issue date:	20/05/2020
Valid until:	09/05/2023
Previous Cycle Expiring Date:	09/05/2020
Certification Restoring Audit Date:	21-22-23/01/2020
Certification Restoring Decision Date:	20/05/2020

Authorized by:

**The Chief Executive Officer**  
Dr. Pietro Bonato

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

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