



CSQA Certificazioni S.r.l., accreditation number Accredia n° 014B,
certifies that, having conducted an audit

For the scope of activities: Salatura, toelettatura, sugnatura e stagionatura di prosciutto crudo, Prosciutto di Modena e di salumi stagionati interi. The salting, grooming, sealing with lard, and ageing of hams to produce dry-cured hams, prosciutto di Modena and dry-cured meat product, sold whole.

Including voluntary modules of: None

Exclusions from Scope: Traded goods (dry-cured hams and seasoned salami whole deboned and cut vacuum packaging or packaging in thermoformed poly laminate film bags). Prodotti commercializzati (prosciutto crudo e salumi stagionati disossati, tagliati e confezionati sotto vuoto o termoformato in busta di poliaccoppiato)

Product Categories: 09 - Raw cured or fermented meat and fish

at

Prosciuttificio Antica Pieve S.r.l.

BRC SITE CODE: 5589863

via Pieve Di Trebbio, 414 - 41052 Gulglla (MO) - ITALY

Has Achieved Grade: AA

meets the requirements set out in the

BRC Global Standard for Food Safety

Issue 7: January 2015

Audit Programme:	Announced
Certificate No.:	BRC 2018-40332
Dates of Audit:	22/05/2018 & 23/05/2018
Certificate Issue date:	04/07/2018
Re-audit due date:	from 27/04/2019 to 25/05/2019
Certificate expiry date:	06/07/2019

Auditor n°:
052003

For CSQA Certificazioni S.r.l.

The Chief Executive Officer
Mr. Pietro Bonato



Mod. GSFS_A
Rev.1 05/11/2014

Numero degli Associati di Settore
Economicamente SA - SA e SA
Membri di SA, SA e SA
SA e SA

CSQA Certificazioni S.r.l. - Via S. Gaetano, 74 - 36016 Thiene (VI) ITALY.
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If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact enquiries@brcglobalstandards.com or call the TELL BRC hotline +44 (0)20 7717 5959.
Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity.