



The Food Safety Management System of

Calza Clemente S.r.l.

At

Via Ambrosoli, 5 / Via Cascina Vernazzuola, 2 - 26020 Acquanegra Cremonese (CR) – ITALY

COID: ITA-1-0253-522230

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 6).

This certificate is applicable for the scope of:

Production (grinding, mixing, extraction, standardization, possible dilution, possible drying) and packing in cans, bottles, jars and buckets of animal rennet in paste, liquid and powder and enzymes of animal origin for the food industry. Mixing and/or packing in cans, bottles, jars and pouches of enzymes of non-animal origin, starter cultures, flavors and additives for the food.

Exclusions: none.

Produzione (macinazione, miscelazione, estrazione, standardizzazione, eventuale diluizione, eventuale essiccazione) e confezionamento in bidoni, bottiglie, barattoli e secchielli di caglio animale in pasta, liquido ed in polvere ed enzimi di origine animale per l'industria alimentare. Miscelazione e/o confezionamento in barattoli, bottiglie, taniche e buste di enzimi di origine non animale, fermenti, aromi e additivi per l'industria alimentare.

Esclusioni: nessuna.

Food Chain Subcategory: K

Certificate Registration Number:	42108
Last Unannounced Audit*:	03-04/03/2025
Certification Decision Date:	30/04/2025
Initial Certification Date:	10/05/2017
Issue Date:	30/04/2025
Valid until:	09/05/2026

Authorized by:

The Chief Executive Officer

Dr. Pietro Bonato