

Herewith the certification body

CSQA Certificazioni S.r.l., Via San Gaetano, 74 36016 THIENE (VI) ITALY

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

Bencarni S.p.A.

Via Adige, 15 - 37060 NOGAROLE ROCCA (VR), ITALY

GS1 GLN: 8053839870018

Sanitary Legal Authorisation Number: CE IT S2X49

COID: 57252

for the Audit scope:

Cutting and processing of ready-cut beef, pork and sheep and goat meat, loose in plastic crates or vacuum or modified atmosphere packed. Production (boning, grinding, possible addition of other ingredients, kneading, forming) of vacuum packed, skin, stretch and modified atmosphere packaged beef, pork and poultry meat preparations and skin packaged raw beef products. Production (boning, addition of other ingredients, cooking) of vacuum-cooked beef and pork products. Production (boning, addition of other ingredients, churning) of vacuum packed or skin-packed pork products. Processing of beef and pork offal in bulk in plastic crates or vacuum packed, skin or modified atmosphere. Packing of pork and meat preparations, beef and pork, with cheese in skin or modified atmosphere.

Sezionamento e lavorazione di carni bovine, suine e ovicaprine pronto taglio, sfuse in cassette di plastica o confezionate sottovuoto o in atmosfera modificata. Produzione (disosso, macinazione, eventuale aggiunta di altri ingredienti, impasto, formatura) di preparazioni di carni bovine, suine e avicuniole confezionate sottovuoto, skin, stretch e atmosfera modificata e di prodotti a base di carne crude bovine confezionate in skin. Produzione (disosso, aggiunta di altri ingredienti, cottura) di prodotti a base di carne di bovino e suino cotti in sottovuoto. Produzione (disosso, aggiunta di altri ingredienti, zangolatura) di prodotti a base di carne di suino sottovuoto o in skin. Lavorazione di frattaglie bovine e suine sfuse in cassette di plastica o confezionate in sottovuoto, skin o in atmosfera modificata. Confezionamento di carne suina e preparazioni di carne, bovina e suina, con formaggio in skin o atmosfera modificata

Additional information:

Exclusions: None. Esclusioni: Nessuna.

1 - Red and white meat, poultry and meat products; 7 - Combined products
B, D, E, F

meet the requirements set out in the

IFS Food Version 8, April 2023
at Higher level

and other associated normative documents
with a score of 97,62%

Certificate-register Number: IFS 2024-51140

Date of the last unannounced Audit: 28/06/2023

Audit Date: 24/06/2024 & 25/06/2024 & 26/06/2024

Certificate Issue Date: 19/08/2024

Date of Expiration of the Certificate: 06/09/2025

Next Audit to be performed within the time period:

Recertification Audit between 18/05/2025 and 27/07/2025 in case of announced Audit

and between 23/03/2025 and 27/07/2025 in case of unannounced Audit

For CSQA Certificazioni S.r.l.

Thiene, 19/08/2024

The Chief Executive Officer

Dr. Pietro Bonato

