

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
C540760
COID Code:
ITA-1-2080-328476

Initial certification date:
11 October 2022

Valid:
27 October 2025 – 10 October 2028

This is to certify that the Food Safety Management System of

FIORDAGOSTO S.r.l.

Zona Industriale, 1 - 84020 Oliveto Citra (SA) - Italy

and the sites as mentioned in the appendix accompanying this certificate

has been assessed and determined to comply with the requirements of

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 (sorting, blanching, peeling, cutting, chopping, refining in a passer, concentration, pasteurization) and packaging of peeled tomatoes in tinfoil and plastic bags, cherry tomatoes and tomato puree in tinfoil. Production of tomato puree in aseptic bags (bag-in-drum) and in glass bottles with or without basil. Category CIV

Date of Certification Decision:
27 October 2025

Date of the last unannounced audit:
03 September 2025 - 05 September 2025

Issue Date / Place and date:
Vimercate (MB), 29 October 2025



DNV:



FSSC:



00010

For the issuing office:
DNV Business Assurance Italy S.r.l.
Via Energy Park, 14, - 20871 Vimercate (MB) - Italy



Sabrina Bianchini
Management Representative

Appendix to Certificate

FIORDAGOSTO S.r.l.

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
FIORDAGOSTO S.r.l.	Zona Industriale, 1 - 84020 Oliveto Citra (SA) - Italy	Production (sorting, blanching, peeling, cutting, chopping, refining in a passer, concentration, pasteurization) and packaging of peeled tomatoes in tinfoil and plastic bags, cherry tomatoes and tomato puree in tinfoil. Production of tomato puree in aseptic bags (bag-in-drum) and in glass bottles with or without basil. Category CIV
MUTTI S.p.A.	Via Traversetolo, 28 - 43022 Montechiarugolo (PR) - Italy	Management of Services and Purchased Materials, Allergens, Food Fraud, Product Labelling and Printed Materials, Product Design and Development, Food safety and Quality Culture, Food safety and Quality Culture, Product recall procedures & Communication Requirements, Context of the organization, Leadership, Planning