

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
C544431
CQID Code:
ITA-1-2080-548015

Initial certification date:
02 September 2022

Valid:
21 October 2025 – 01 September 2028

This is to certify that the Food Safety Management System of

MUTTI S.p.A.

Strada dei Notari, 36 - 43044 Collecchio (PR) - 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:

Preparation and heat processing (possible dosage of ingredients pasteurisation/hot filling or aseptic filling) of chopped tomatoes, pulp and passata packaged in cans, in aseptic bag (bulk and drums), in pouches, in glass bottles and glass jar. Preparation and heat processing (possible dosage of ingredients pasteurisation/hot filling or aseptic filling) of tomato paste packaged in cans and aseptic packaging (drum). Preparation and heat processing (possible dosage of ingredients pasteurisation/hot filling or aseptic filling) of tomato based sauces packaged in cans, in pouches, in glass jars and pesto packaged in glass jars. Production (possible dosage, pasteurization) of passata (tomato puree) packaged in tetrapack. Category CIV

Date of Certification Decision:
21 October 2025

Date of the last unannounced audit:
15 September 2025 - 17 September 2025

Issue Date / Place and date:
Vimercate (MB), 22 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

MUTTI S.p.A.

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
MUTTI S.p.A.	Strada dei Notari, 36 - 43044 Collecchio (PR) - Italy	Preparation and heat processing (possible dosage of ingredients pasteurisation/hot filling or aseptic filling) of chopped tomatoes, pulp and passata packaged in cans, in aseptic bag (bulk and drums), in pouches, in glass bottles and glass jar. Preparation and heat processing (possible dosage of ingredients pasteurisation/hot filling or aseptic filling) of tomato paste packaged in cans and aseptic packaging (drum). Preparation and heat processing (possible dosage of ingredients pasteurisation/hot filling or aseptic filling) of tomato based sauces packaged in cans, in pouches, in glass jars and pesto packaged in glass jars. Production (possible dosage, pasteurization) of passata (tomato puree) packaged in tetrapack. 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