



CERTIFICATE

CUITA-HACCP-873809-2020

Based on an audit according to the requirements stated in the **HACCP Codex Alimentarius Hazard Analysis and Critical Control Point – System and guidelines for its application Annex to CAC/RCP -1-1969 , Rev.4 2003** and a signed contract, Control Union Certifications Italy herewith certifies that the facility(s) listed below are found to be in compliance with **Codex Alimentarius Hazard Analysis and Critical Control Point – System and guidelines for its application Annex to CAC/RCP -1-1969 , Rev.4 2003**.

Name and address of certified company

Dolciaria Acquaviva

via F.lli Cervi 12/14 – 20090 Buccinasco 10/14 (MI) Italy

Other sites certified

yes no

Scope of assessment:

Production (dough, rolling, forming, filling and freezing) of savoury bakery products and packing in PE/PET. Production (dough, pouring, frying, filling and freezing) of sweet bakery products and packing in PE/PET.

Produzione (impasto, laminazione, formatura, farcitura e surgelazione) prodotti da forno salati e confezionamento in PE/PET. Produzione (impasto, colatura, frittura, farcitura e surgelazione) prodotti da forno dolci confezionamento in PE/PET.

Start date certificate

16/12/2020

Expiration date certificate

15/12/2021

Certificate number

CUITA-HACCP-873809-2020

Authorized signatory name

Antonio Giuliano

Date of issue: 16/12/2020

Issued by

Control Union Italia S.r.l.

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This certificate including the annex (if applicable) remains the property of Control Union Certifications B.V. and can be withdrawn in case of terminations as mentioned in the licensee contract, or in case changes or deviations of the above-mentioned data occur. The licensee is obliged to inform Control Union Italia S.r.l. immediately of any changes in the above-mentioned data. Only an original and signed certificate is valid.

Version: CUITA-HACCP-873809

