

Certificate N. IT16/0605



The food safety management system of

Serenissima S.r.l.

Via Rivalentella, 15 - Ingressi secondari 13/A e 13/B - 36071 Arzignano (VI) - Italy

has been assessed and certified as meeting the requirements of

ISO 22000:2005



For the following activities:

Processing of bovine hide splits and trimmings in lime suitable for the production of edible gelatin and collagen.

This certificate is valid from 20/07/2016 until 20/07/2019 and remains valid subject to satisfactory surveillance audits.

Re certification audit due before 30/06/2019.

Issue 1. Certified since 20/07/2016.



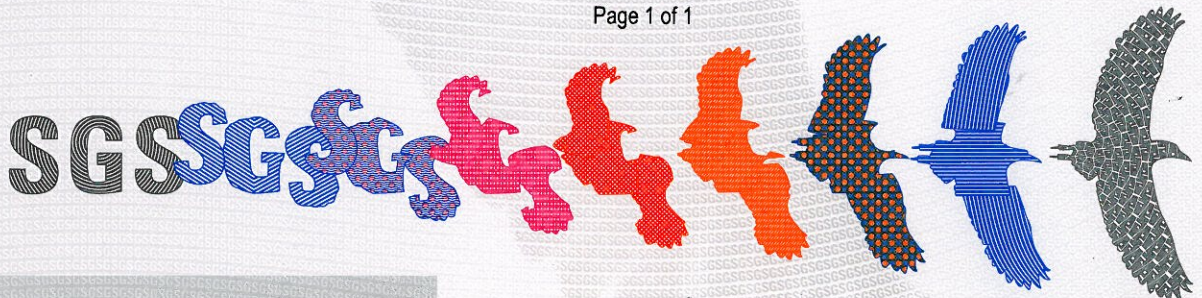
Authorized by
Paola Santarelli

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