

Certificate

according **BRCGS**
GLOBAL STANDARD FOOD SAFETY
Issue 9: August 2022

In accordance with TÜV NORD CERT procedures, it is hereby certified that

A&B PROSCIUTTI S.P.A.
Località Aonedis 11
33038 / San Daniele del Friuli (UD)
Italy
BRCGS Site Code: 6605166

Product categories

9- Raw Cured and / or Fermented Meat and Fish

For the scope of activities:

Production (Salting, Curing and Seasoning) of Whole Cured Hams in Bone, Delivered Unpacked, Loose on Carousels or into Jumbo Boxes. Processing (Sorting, Boning, Trimming, Pressing and Non - Pressing, Tying and Non - Tying, or Skinning and Moulding into Briquettes) of Cured Raw Hams Vacuum - Packed in Plastic Film Bags. Vacuum Packing of Raw Cured Meat Seasoned Products.

Including additional modules of:

none

Exclusions from scope:

none

Has achieved Grade:

A+

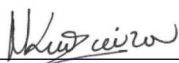
Audit programme:

unannounced audit programme

Dates of audit: 2025-09-09 to 2025-09-12
Audit Report No. GR.5696/2025
Certificate Registration No. 44 273 25370146

Certificate issue date: 2025-10-31
Certificate expiry date: 2026-12-14
Date of next audit from: 2026-10-05 until 2026-11-02

Athens, 2025-10-31



Certification Body at TÜV NORD CERT GmbH

The English certificate is the original reference document.

This certificate remains the property of TÜV NORD CERT. If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact brcgs.enquiries@lgcgroup.com or use the BRCGS reporting system tell.brcgs.com. Visit brcgsdirectory.com to validate certificate authenticity.

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Auditor No.:
22087, 20505