

CSQA Certificazioni S.r.l., accreditation number Accredia n° 014B,
certifies that, having conducted an audit

For the scope of activities: The salting, grooming, rubbing/sealing with lard, and aging of hams to produce dry-cured ham seasoned and 'Prosciutto di Parma' dry-cured ham.

Salatura, toelettatura, sugnatura e stagionatura di prosciutto crudo stagionato e Prosciutto di Parma.

Including voluntary modules of: None

Exclusions from Scope: Traded goods
Prodotti commercializzati

Product Categories: 09 - Raw cured or fermented meat and fish.

at

Prosciuttificio S. Giacomo S.r.l.

BRC SITE CODE: 1283962

Via San Vitale, 37 - 43038 SALA BAGANZA (PR) - ITALY

Has Achieved Grade: AA

meets the requirements set out in the

BRC Global Standard for Food Safety

Issue 8: February 2019

Audit Programme: Announced
Certificate No.: BRC 2021-52274
Dates of Audit: 11/10/2021 & 12/10/2021 & 13/10/2021
Certificate Issue date: 23/11/2021
Re-audit due date: from 20/09/2022 to 18/10/2022
Certificate expiry date: 29/11/2022

Auditor n°:
21649

For CSQA Certificazioni S.r.l.
The Chief Executive Officer
Mr. Pietro Bonato



PRD N° 014B

Membro degli Accordi di Mutuo Riconoscimento EA, IAF e ILAC

Signatory of EA, IAF and ILAC Mutual Recognition Agreements

CSQA Certificazioni S.r.l. - Via S. Gaetano, 74 - 36016 Thiene (VI) ITALY.
This certificate remains the property of: CSQA Certificazioni S.r.l.



If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com

Visit brcdirectory.com to validate certificate authenticity

