

# CERTIFICATE

Food safety management systems as per

**DIN EN ISO 22000 : 2018**

**Requirements for any organization in the food chain**

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

**DOK DALL'AVA S.r.l.**

**Via Gemona, 17/b**

**33038 San Daniele del Friuli (UD)**

**Italy**

operates a management system in accordance with the requirements of ISO 22000 : 2018 and will be assessed for conformity within the 3 year term of validity of the certificate.

Category

**C: Food Manufacturing**

CI: Processing of Perishable Animal Products

Scope

- **Production (Salting, Temporary Refrigerated Storage, and Ageing) of Dry - Cured Ham**
- **Deboning, Cutting and Slicing Vacuum - Packaging of Dry - Cured Ham, Cutting and Slicing of Dry - Cured Meat (Salami "Coppa", Speck, "Lardo", "Bresaola" and "Pancetta") Packaged in Plastic Trays**

Certificate Registration No. 44 281 201816

Audit Report No. GR-4591/2022

Valid from 2020-09-18

Valid until 2023-09-17

Initial certification 2020



Certification Body  
at TÜV NORD CERT GmbH

Athens, 2022-11-08