

# CERTIFICATE

Certificate no.:  
C658401

Initial audit date:  
29 March 2023

Valid to:  
12 May 2026

Audit date:  
21 January 2025

Next audit, regardless of whether it is announced or unannounced, must occur before this date:  
31 March 2026

This is to certify that the processing activities of

## Levoni S.p.A. Società Benefit

Via Matteotti 23 - 46014 Castellucchio (MN) - Italy

BRCGS site code: 6304361

Has been found to conform to the standard:

### GLOBAL STANDARD FOOD SAFETY Issue 9: August 2022

This certificate is valid for the following scope:

**Production (mincing/cutting, mixing of ingredients, filling, cooking) of Mortadella and products based on cooked meat. Production (brining, moulding, cooking, packing, pasteurization) of cooked ham and other cooked meats made from whole cuts of pork. Vacuum-packaging of cooked / pre-cooked meats - whole or cut into blocks - possible pasteurizing/sterilizing of the packed product. Production (mincing/cutting, mixing of ingredients, filling, seasoning) of salami. Salting, possible smoking, and aging of cured meats - whole. Deboning and vacuum packaging of dry-cured hams. Vacuum packaging of cured meats - whole or cut into blocks - also packaged into micro-perforated film. Slicing and MAP packing of cured meats. Outsourced process: slicing and MAP packing of cured/cooked meats. HPP treatment of vacuum packed meat products.**

**Exclusions from scope: Traded products.**

Produzione (macinazione/triturazione, miscelazione ingredienti, insacco, cottura) di Mortadella e prodotti a base di carne cotta. Produzione (salatura, stampaggio, cottura, confezionamento, pastorizzazione) di prosciutto cotto e altri salumi ottenuti da tagli interi di suino. Confezionamento sottovuoto di carni cotte/precotte – intere o tagliate in pezzi – eventuale pastorizzazione/sterilizzazione del prodotto confezionato. Produzione (macinazione/triturazione, miscelazione ingredienti, insacco, stagionatura) di salumi. Salatura, eventuale affumicatura e stagionatura di salumi interi. Disossamento e confezionamento sottovuoto di prosciutti crudi. Confezionamento sottovuoto di salumi - interi o tagliati in pezzi- confezionati anche in film microforato. Affettamento e confezionamento in MAP di carni stagionate. Processo in outsourcing: affettamento e confezionamento in MAP di salumi stagionati/cotti. Trattamento HPP di prodotti a base di carne confezionati sottovuoto.  
Esclusioni : Prodotti commercializzati

Product categories: 8 cooked meat / fish products, 9 raw cured or fermented meat and fish

Achieved grade: AA+

Including additional modules: No

Audit program: unannounced

Auditor Number: 20511

Place and date:  
Vimercate (MB), 25 February 2025

For the issuing office:  
DNV Business Assurance Italy S.r.l.  
Via Energy Park, 14, - 20871 Vimercate (MB) - Italy



*Sabrina Bianchini*

Sabrina Bianchini  
Management Representative



Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid. Any changes in the product shall immediately be reported to DNV Business Assurance Italia S.r.l. in order to verify whether this Certificate remains valid. This certificate remains the property of:  
ACCREDITED UNIT: DNV Business Assurance Italy S.r.l., Via Energy Park, 14 - 20871 Vimercate (MB) - Italy - TEL: +39 039 68 99 905.  
[www.dnv.com/assurance](http://www.dnv.com/assurance)

If you would like to feed back comments on the BRCGS Standard or the audit process directly to BRCGS, please contact [enquiries@brcgs.com](mailto:enquiries@brcgs.com) or confidentially through [tell.brcgs.com](mailto:tell.brcgs.com). To verify certificate validity, please visit <https://directory.brcgs.com/>