



The Food Safety Management System of

Mylena Tortellini S.r.l.

at

Via del Lavoro, 2 – 24043 CARAVAGGIO (BG) – ITALY

has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000
FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5).

This certificate is applicable for the scope of:

Produzione (impasto materie prime per la pasta e miscelazione materie prime per ripieno, farcitura, formatura) e pastorizzazione di pasta fresca all'uovo ripiena, anche stabilizzata, confezionata in ATM in vaschette PA e PP termoformate.

Production (mixing of the raw materials to produce the pasta and mixing of the raw materials for the filling, stuffing, forming) and pasteurizing of stuffed fresh egg pasta, ncluding stabilized pasta, MAP packaged in thermo-formed plastic and PP tubs/trays.

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Certificate of registration number:	57537
Certification decision date:	15/07/2020
Initial certification date:	15/07/2020
Issue date:	15/07/2020
Valid until:	14/07/2023

Authorized by:

The Chief Executive Officer
Dr. Pietro Bonato