



The Food Safety Management System of

***Mylena Tortellini S.r.l.***

at

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

***COID: ITA-1-0253-230114***

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 5.1).

This certificate is applicable for the scope of:

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

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

***Food Chain Subcategory: C III***

Certificate of registration number:	57537
Certification decision date:	10/07/2023
Initial certification date:	15/07/2020
Issue date:	10/07/2023
Valid until:	14/07/2026

Authorized by:  
**The Chief Executive Officer**  
Dr. Pietro Bonato



Issued by CSQA Certificazioni S.r.l. – Via San Gaetano, 74 – 36016 Thiene (VI), ITALY

