

Audit Non Annunciato

Herewith the certification body

CSQA Certificazioni S.r.l., Via San Gaetano, 74 36016 THIENE (VI) ITALY

Being an accredited certification body for IFS certification and having signed an agreement with the IFS owner, confirms that the processing activities of

Recla S.r.l.

Zona Produttiva 2, fraz. Vezzano - 39028 Silandro (BZ) – ITALY

COID: 1547

for the audit scope:

Boning, cutting, salting, smoking, and ageing of whole speck hams, 'Speck dell'Alto Adige' hams, and other dry cured meat products that may be also subsequently either portioned into blocks and packaged in multi-layer film packaging or sliced/shaved and modified-atmosphere-packaged. Boning, cutting, stitch-pumping, tumbling, forming, and cooking of cooked cured meat whole cuts and portioned blocks, which are packaged in multi-layer film bags. Grinding, stuffing into casings, ageing, and vacuum-packaging of cured meat products. Slicing and modified-atmosphere-packaging of cured meats into multi-layer film packaging. Chilled and quick-frozen raw pork cuts packaged under ambient atmosphere, vacuum-packaged, and modified-atmosphere-packaged. Exclusions: Whole salami, own-branded.

Disosso, sezionamento, salagione, affumicatura, stagionatura di speck, speck dell'Alto Adige e salumi crudi interi oppure successivamente sottoposti a porzionatura e confezionamento in film poliaccoppiato in forma di tranci sottovuoto o affettati e confezionati in MAP; disosso, sezionamento, siringatura zangolatura, formatura e cottura di salumeria cotta, confezionati interi o in tranci in busta di poliaccoppiato; macinatura, insacco, stagionatura e confezionamento sottovuoto di salumi crudi stagionati; affettamento di salumi e confezionamento con film poliaccoppiati in MAP. tagli di carne di maiale freschi e surgelati confezionati in atmosfera libera, sottovuoto e MAP. Esclusioni: salame intero a marchio aziendale.

*Beside own production, company has outsourced products and/or process.
Oltre alla produzione propria, l'azienda ha esternalizzato processi e/o prodotti.*

1. Red and white meat, poultry and meat products
C, D, E, F

meet the requirements set out in the

IFS Food

Version 6.1, November 2017

and other associated normative documents

at Higher level

Certificate number:	IFS 2019-41103
Audit Date:	05/02/2019 & 06/02/2019 & 07/02/2019
Certificate Issue date:	21/03/2019
Re-audit due date:	from 17/01/2020 to 27/03/2020 or unannounced
Certificate expiry date:	07/05/2020

For CSQA Certificazioni S.r.l.
Thiene, 21/03/2019

The Chief Executive Officer
Dr. Pietro Bonato



This certificate remains the property of: CSQA Certificazioni S.r.l.
- Via S. Gaetano, 74 36016 Thiene (VI) ITALY
For verification of validity, call: ++39 (0)445 31 30 11