



The Food Safety Management System of

Savi Italo S.r.l.

At

Via San Protaso, 171 - 29017 Fiorenzuola d'Arda (PC) – ITALY
COID: ITA-1-0253-260240

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 6).

This certificate is applicable for the scope of:

Pulitura, essiccazione e decorticazione di semi, cereali e legumi confezionati in big-bags o sfusi.
Produzione (pressatura e spremitura) di olio di semi grezzo confezionato in cisterne.

Esclusioni: Pannello di estrazione di girasole, soia, colza, lino e germe di mais per uso zootecnico.

Cleaning, drying and dehiscing of seeds, cereals and legumes packed in big bags or in bulk.
Production (pressing and squeezing) of crude seed oil packed in tanks.

Exclusions: Sunflower, soya, rapeseed, flax and corn germ extraction cake for livestock use.

Food Chain Subcategory: C IV

Certificate Registration Number:	68735
Last Unannounced Audit:	11-12/05/2022
Certification Decision Date:	03/05/2024
Initial Certification Date:	07/05/2021
Issue Date:	03/05/2024
Valid until:	06/05/2027

Authorized by:

The Chief Executive Officer
Dr. Pietro Bonato



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

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on
www.fssc22000.com

