

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

Palzola S.r.l.

Via Europa, 21 – 28010 Cavallirio (NO), ITALY

COID: 70337

for the audit scope:

Production (pasteurization, curdling with the addition of lactic starters and Penicillium roqueforti, breaking the curd and forming, flowering, salting, stewing, drilling and seasoning) of Gorgonzola, Blue cheese with chilli pepper and with truffle. Packaging of Gorgonzola whole or portioned in aluminum or portioned in tray. Production (cutting and filling) of Gorgonzola and mascarpone, packaged whole in aluminum in a PS tray. Production (pasteurization, curdling with the addition of lactic starters and Penicillium roqueforti or chilli pepper, breaking the curd and forming, salting, possible drilling and seasoning) of Toma, Toma with chilli pepper and Toma with penicillium, and whole or half-shaped wrapping packaging.

Exclusions: none.

4 – Dairy products;
B, 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 2021-56732
Audit Date:	11/01/2021 & 12/01/2021 & 13/01/2021
Certificate Issue date:	08/02/2021
Re-audit due date:	from 29/11/2021 to 07/02/2022
Certificate expiry date:	20/03/2022

For CSQA Certificazioni S.r.l.
Thiene, 08/02/2021

The Chief Executive Officer
Dr. Pietro Bonato

