

Letter of Confirmation

Herewith the certification body
CSQA Certificazioni S.r.l., Via San Gaetano, 74 36016 THIENE (VI) ITALY
having signed an agreement with IFS Management GmbH, confirms that the processing activities of

Kofler Delikatessen S.r.l.

Zona Produttiva Senale, 2, 39010 SENALE-SAN FELICE (BZ), Italy

GS1 GLN(s): 8059606430003

Sanitary Legal Authorisation Number: CE IT2116L

COID: 75142

for the Assessment scope:

Cutting of vacuum-packed or loose fresh meat in PE film. Production (salting) of vacuum-packed meat products, whole or portioned, in PA PE film. Production (sizing, possible churning, possible smoking, cooking, possible portioning, possible surface pasteurisation) of cooked meat products, vacuum-packed in PA PE or PA ALU PE film. Production (mincing, grinding, filling into casings, eventual smoking, cooking), vacuum or ATM packaging of cooked sausages and sausages in PA PE film. Production (mincing, grinding, filling into casings, eventual smoking, eventual portioning) and vacuum or ATM packaging of raw cured sausages in PA PE film. Production (salting, smoking and curing) and vacuum packing in PA PE film of whole, portioned or diced speck, whole or portioned smoked beef.

Taglio di carni fresche confezionate sottovuoto o sfuse in film PE. Produzione (salatura) di salumi confezionati sottovuoto, interi o porzionati, in film PA PE. Produzione (calibratura, eventuale zangolatura, eventuale affumicatura, cottura, eventuale porzionatura, eventuale pastorizzazione superficiale) di prodotti a base di carne cotti, confezionati sottovuoto in film PA PE o PA ALU PE. Produzione (macinazione, triturazione, insaccatura, eventuale affumicatura, cottura), confezionamento sottovuoto o ATM di insaccati cotti e insaccati in film PA PE. Produzione (macinazione, triturazione, insaccatura, eventuale affumicatura, eventuale porzionatura) e confezionamento sottovuoto o ATM di insaccati stagionati crudi in film PA PE. Produzione (salatura, affumicatura e stagionatura) e confezionamento sottovuoto in film PA PE di speck intero, porzionato o cubettato, manzo affumicato intero o porzionato.

Exclusions: none. Esclusioni: nessuna.

Additional information

Product scopes: 1 - Red and white meat, poultry and meat products

Technology scopes: B, C, D, E, F

meet the requirements set out in the

IFS Progress Food, Version 3, January 2023

and other associated normative documents

Intermediate level

with a score of 97,89%

Assessment performed: announced

LoC Number: IFS 2024-80552

Assessment Date: 10/05/2024

Letter of confirmation issue date: 16/07/2024

Date of expiration of the letter of confirmation: 04/07/2025

Next assessment to be performed within the time period: renewal assessment between 15/03/2025 and 24/05/2025 in case of announced assessment or between 18/01/2025 and 24/05/2025 in case of voluntary unannounced assessment for intermediate level.

For CSQA Certificazioni S.r.l.

Thiene, 16/07/2024

The Chief Executive Officer

Dr. Pietro Bonato

This Letter of Confirmation 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

