

This is a translation of the certificate IT24/00001472

The management system of

ITALIA ALIMENTARI S.p.A.

Sede Principale e Stabilimento/Head Office and Plant: Via Marconi, 3 46040 Gazoldo degli Ippoliti (MN) Italia

has been assessed and certified as meeting the requirements of

ISO 14001:2015

For the following activities

The Scope of Registration appears on page 2 of this certificate

IAF Sector: 03

This certificate is valid from 05 December 2025 until 16 December 2027 and remains valid subject to satisfactory surveillance audits.

Issue 3. Certified since 16 December 2024

Certified activities performed by additional sites are listed on subsequent pages.

Assessed in accordance with the provisions of the Accredia Technical Regulation RT-09.



Authorised by

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This is a translation of the certificate IT24/00001472,
continued

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ITALIA ALIMENTARI S.p.A.

ISO 14001:2015

Issue 3

Slicing bacon through the phases of raw material reception, preparation, processing (slicing, flavouring, cooking and freezing), packaging, boxing and storage. Slicing and modified atmosphere packaging of cooked meat products (prosciutto/ham, shoulder, and mortadella) and cured meat products (prosciutto/ham and salami). Slicing process for cooked and cured meats through the phases of: raw material reception, preparation, slicing, packaging, boxing and storage. Production of sandwiches and tramezzini (small triangular sandwiches) of various recipes through the phases of: raw material reception, preparation, filling, slicing, modified atmosphere packaging, boxing and storage with chilling and/or freezing. Packaging of vegetable burgers and nuggets through the phases of raw material reception, packaging, boxing and storage.

Production (mincing, mixing, cooking, cooling, cutting, where applicable) of Mortadella packed in porcine casing/protein coated polyamide. Brine injection, massaging, cooking, cooling, repacking, pasteurisation of roasted ham packed in aluminium film. Mincing, mixing, filling in porcine/bovine casing/polyamide, drying, curing, washing and cutting of vacuum-packed Salami in a plastic bag. Salting, packaging in porcine/bovine casing/polyamide, curing, cutting of vacuum-packed cured meats.

Production of bresaola and bresaola carpaccio through the phases of raw material reception, defrosting, trimming, seasoning, filling in casing and net, drying, curing, washing, portioning, packaging.



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ITALIA ALIMENTARI S.p.A.

ISO 14001:2015

Issue 3

Sites

ITALIA ALIMENTARI S.p.A.

Sede Principale e Stabilimento/Head Office and Plant: Via Marconi, 3 46040 Gazoldo degli Ippoliti (MN) Italia

IAF Sector: 03

Slicing bacon through the phases of raw material reception, preparation, processing (slicing, flavouring, cooking and freezing), packaging, boxing and storage. Slicing and modified atmosphere packaging of cooked meat products (prosciutto/ham, shoulder, and mortadella) and cured meat products (prosciutto/ham and salami).

Slicing process for cooked and cured meats through the phases of: raw material reception, preparation, slicing, packaging, boxing and storage. Production of sandwiches and tramezzini (small triangular sandwiches) of various recipes through the phases of: raw material reception, preparation, filling, slicing, modified atmosphere packaging, boxing and storage with chilling and/or freezing. Packaging of vegetable burgers and nuggets through the phases of raw material reception, packaging, boxing and storage.

Production (mincing, mixing, cooking, cooling, cutting, where applicable) of Mortadella packed in porcine casing/protein coated polyamide. Brine injection, massaging, cooking, cooling, repacking, pasteurisation of roasted ham packed in aluminium film. Mincing, mixing, filling in porcine/bovine casing/polyamide, drying, curing, washing and cutting of vacuum-packed Salami in a plastic bag. Salting, packaging in porcine/bovine casing/polyamide, curing, cutting of vacuum-packed cured meats.

Production of bresaola and bresaola carpaccio through the phases of raw material reception, defrosting, trimming, seasoning, filling in casing and net, drying, curing, washing, portioning, packaging.

ITALIA ALIMENTARI S.p.A.

Stabilimento/Plant: Via Europa, 14 43011 Busseto (PR) Italia

IAF Sector: 03

Production (mincing, mixing, cooking, cooling, cutting, where applicable) of Mortadella packed in porcine casing/protein coated polyamide. Brine injection, massaging, cooking, cooling, repacking, pasteurisation of roasted ham packed in aluminium film. Mincing, mixing, filling in porcine/bovine casing/polyamide, drying, curing, washing and cutting of vacuum-packed Salami in a plastic bag. Salting, packaging in porcine/bovine casing/polyamide, curing, cutting of vacuum-packed cured meats.



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ITALIA ALIMENTARI S.p.A.

ISO 14001:2015

Issue 3

Sites

ITALIA ALIMENTARI S.p.A.

Stabilimento/Plant: Via Crocetta, 2 23010 Postalesio (SO) Italia

IAF Sector: 03

Production of bresaola and bresaola carpaccio through the phases of receiving raw material, defrosting, trimming, tanning, stuffing with casing and net, drying, maturing, washing, portioning, packaging.

ITALIA ALIMENTARI S.p.A.

Stabilimento/Plant: Contrada Filiciusa Zona Industriale, snc 87060 Mandatoriccio (CS) Italia

IAF Sector: 03

Production (mincing, mixing, filling in casing, drying, curing, smoking) and vacuum packaging in whole or in half pieces, including shrinking, of meat-based products such as salsiccia dolce, soppressata piccante, 'nduja, spianata, and chorizo.



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