



The Food Safety Management System of

Freeg S.r.l.

Via del Platani, 630 - 26034 DRIZZONA (CR)
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 5).

This certificate is applicable for the scope of:

Produzione (impasto, cottura, abbattimento) di piadine, base per pizza e wrap confezionate in busta in atmosfera protettiva. "La dicitura "Gluten Free" fa parte integrante del nome del prodotto ma non è inclusa nello scopo della presente certificazione".

Production (mix, cooking, cooling) of "piadine" flatbread, pizza base flatbread and "wrap" flatbread packed in bag in protective atmosphere. "The wording "Gluten Free" is an integral part of the name of the product but is not included in the scope of this certification."

Category: C IV

Certificate of registration number:	42095
Certification decision date:	10/09/2020
Initial certification date:	03/10/2017
Issue date:	10/09/2020
Valid until:	02/10/2023

Authorized by:

The Chief Executive Officer
Dr. Pietro Bonato