

CERTIFICATE



We hereby confirm that

Ms. Lionella Dago

took part at the calibration training on 11.05.2018 in Italy and is therefore an approved auditor for

IFS Food 6 and converted versions

She is allowed to conduct IFS Food 6 and converted versions audits on behalf of **CSQA Certificazioni Srl** in the below listed scopes.

This certification is valid until **31.12.2020**.

Admission for the following product scopes*:

4. Dairy products
6. Grain products, cereals, industrial bakery and pastry, confectionary, snacks
7. Combined Products
8. Beverages
10. Dry goods, other ingredients and supplements

Technology Scopes: **B, C, D, E, F ****

* *The certification body is responsible for the assignment of a qualified auditor whose competences*

correspond to the audit scope.

** *Please note the key on page 2.*

Native language/ main professional languages:
Italian

Berlin, May 2018

A handwritten signature in black ink, appearing to read 'Stephan Tromp', with a horizontal line above it.

Stephan Tromp
IFS Managing Director

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Key for technology scopes

- A:** *Sterilisation (in final packaging) with the purpose to destroy pathogens: Sterilised (e.g. autoclaved) products in final packaging*
- B:** *Pasteurisation with the purpose to reduce food safety hazards (and UHT process)*
- C:** *Processed products: Treatment with purpose to modify product and/or extend the shelf life and/or reduce food safety hazards by preservation techniques and other processing techniques Note – exception: Irradiation is attributed to this category although aimed at the destruction of microorganisms*
- D:** *Systems, treatments to maintain product integrity and or safety: Treatment with purpose to maintain the quality and/or integrity of the products including treatments to remove contamination and/or prevent contamination*
- E:** *Systems, treatments to prevent product contamination: Processes to prevent product contamination especially microbiological contamination, by means of high hygiene control and/or specific infrastructure during handling, treatment and/or processing and/or packaging (e.g. MAP)*
- F:** *Any other manipulation, treatment, processing not being listed in A, B, C, D, E*