The Food Safety Management System of

LAPI GELATINE S.p.A.

at

IT - 50053 EMPOLI (FI) - VIA LUCCHESE 164

has been assessed and determined to comply with the requirements of

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 6).

This certificate is applicable for the scope of:

Production (extraction, concentration, sterilization, drying) of powder or granular animal gelatine and powder and granular hydrolyzed animal gelatine (collagen peptide) suitable for human consumption packed in bags or big bags.

Food Chain SubCategory: CIV

Exclusions: Sale of animal gelatine in powder and sheets produced by third parties.

Date of the last unannounced audit (*)	03-04/09/2024
Certificate registration number	24427
COID	ITA-1-0530-073985
Certification decision date	08/05/2026
Initial certification date	09/05/2017
Issue date	08/05/2026
Valid until	07/05/2029

Authorized by

Marco Martinelli
President

(*) At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

Issued by CERTIQUALITY S.r.l.
Via Gaetano Giardino 4 – 20123 Milan (ITALY) – www.certiquality.it

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com.

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