

Certificate

according **BRCGS**
GLOBAL STANDARD FOOD SAFETY

Issue 9: August 2022

In accordance with TÜV NORD CERT procedures, it is hereby certified that

GOLFERA IN LAVEZZOLA SPA
Headquarters: Via dell'Industria 6 / 8
48017 Conselice Fraz. Lavezzola (RA)
Italy

at the location

GOLFERA IN LAVEZZOLA SPA
Production Site: Via Cavina, 32
47030 San Mauro Pascoli (FC)
Italy
BRCGS Site Code: 6245423

Product categories

3- Raw Prepared Products (Meat and Vegetarian)
10- Ready Meals and Sandwiches; Ready to Eat Desserts

For the scope of activities:

Production (Cooking, Blast Chilling, Vacuum Skin Packaging in Plastic Trays, HPP Treatment) of Chilled Ready Meals Based on Pasta, Rice, Meat, Fish and Vegetables, Vacuum Packed in Plastic Trays with Skin Film. Production (Cooking, Blast Chilling, Modified Atmosphere Packaging in Plastic Cups, HPP Treatment) of Chilled Sauces, Packed in Plastic Cups Under Modified Atmosphere.
Outsourcing: Pasteurization of Sauces not HPP Treated and Selection, Cleaning and Slicing of Squid.

Including additional modules of:

none

Exclusions from scope:

none

Has achieved Grade:

A

Audit programme:

Announced Audit Programme

Dates of audit: 2026-04-13 and 2026-04-14
Audit Report No. GR.5154/2026
Certificate Registration No. 44 273 23370094

Certificate issue date: 2026-06-19
Certificate expiry date: 2027-05-25
Date of next audit from: 2027-03-16 until 2027-04-13

Athens, 2026-06-19

Certification Body at TÜV NORD CERT GmbH

The English certificate is the original reference document.

This certificate remains the property of TÜV NORD CERT. If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact brcgs.enquiries@lgcgroup.com or use the BRCGS reporting system tell.brcgs.com. Visit brcgsdirectory.com to validate certificate authenticity.

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