

CSQA Certificazioni S.r.l., Accreditation Number Accredia n° 014B,  
certifies that, having conducted an audit

For the Scope of Activities: Production of blue cheese (pasteurising of milk, curdling of the milk and adding of lactic cultures and *Penicillium roqueforti* strains, breaking and forming of the curds, cooling, salting, draining off). Ripening of blue cheese (aeration by piercing, turning of the cheeses, and maturation). Packing of whole and portioned blue cheese, packed in aluminium wrapping, or MAP packed in plastic tubs. Production (cutting to size and layering) of blue cheese+Mascarpone cheese products that are either packed whole into aluminium wrapping or portioned and MAP packed in plastic tubs.

Produzione (pastorizzazione del latte, cagliatura con aggiunta di starter lattici e di *Penicillium roqueforti*, rottura cagliata e formatura, raffreddamento, salatura, spurgatura) di formaggi erborinati. Stagionatura (foratura, rivoltamento e maturazione) di formaggi erborinati. Confezionamento di formaggi erborinati interi e porzionati in alluminio e porzionati in ATM in vaschette di plastica. Produzione (taglio e farcitura) di formaggi erborinati e mascarpone, confezionati interi in alluminio o porzionati e confezionati in ATM in vaschette di plastica.

Including voluntary Modules of: None.

Exclusions from Scope: Traded products. Milk whey in tanks. Prodotti commercializzati. Siero di latte in cisterna.

Product Categories: 07 - Dairy, liquid egg;

at

**Gelmini Carlo S.r.l.**

**BRC SITE CODE: 1496528**

Via Papa Giovanni XXIII, 15 - 20080 Besate (MI), Italy

Has Achieved Grade: A+

meets the requirements set out in the

**Global Standard for Food Safety**

**Issue 9: August 2022**

|                          |                                      |
|--------------------------|--------------------------------------|
| Audit Programme:         | Unannounced                          |
| Certificate No.:         | BRCGS 2023-4117                      |
| Dates of Audit:          | 21/06/2023 & 22/06/2023 & 23/06/2023 |
| Certificate Issue date:  | 04/08/2023                           |
| Re-Audit due Date:       | from 03/09/2024 to 01/10/2024        |
| Certificate Expiry Date: | 12/11/2024                           |

Auditor n°:  
22219

For CSQA Certificazioni S.r.l.  
**The Chief Executive Officer**  
Dr. Pietro Bonato



PRD N° 014B

Membro degli Accordi di Mutuo Riconoscimento EA, IAF e IAL

Signatory of EA, IAF and ILAC Mutual Recognition Agreements

CSQA Certificazioni S.r.l. - Via S. Gaetano, 74 - 36016 Thiene (VI) ITALY.  
This certificate remains the property of: CSQA Certificazioni S.r.l.



If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact [tell.brcgs.com](mailto:tell.brcgs.com)

Visit [brcdirectory.com](http://brcdirectory.com) to validate certificate authenticity

**Unannounced Assessment**

Herewith the certification body

**CSQA Certificazioni S.r.l., Via San Gaetano, 74 36016 THIENE (VI) ITALY**

Being an ISO/IEC 17065 accredited certification body for IFS certification and having signed an agreement with IFS Management GmbH, confirms that the processing activities of

**Gelmini Carlo S.r.l.**

**Via Papa Giovanni XXIII, 15 - 20080 Besate (MI), Italy**

**GS1 GLN: 8024398000000**

**Sanitary Legal Authorisation Number: CE IT 03 39**

**COID: 8261**

for the Assessment scope:

**Production (milk pasteurization, curdling with addition of lactic starters and *Penicillium roqueforti*, curd breaking and moulding, cooling, salting, purging) of blue cheeses. Seasoning (drilling, turning and maturation) of blue cheeses. Packaging of whole and portioned blue cheeses in aluminum and portioned in ATM in plastic trays. Production (cutting and filling) of blue cheeses and mascarpone, packaged whole in aluminum foil or portioned and packaged in ATMs in plastic trays.**

**Produzione (pastorizzazione del latte, cagliatura con aggiunta di starter lattici e di *Penicillium roqueforti*, rottura cagliata e formatura, raffreddamento, salatura, spurgatura) di formaggi erborinati. Stagionatura (foratura, rivoltamento e maturazione) di formaggi erborinati. Confezionamento di formaggi erborinati interi e porzionati in alluminio e porzionati in ATM in vaschette di plastica. Produzione (taglio e farcitura) di formaggi erborinati e mascarpone, confezionati interi in alluminio o porzionati e confezionati in ATM in vaschette di plastica.**

**Exclusions: none. Esclusioni: nessuna.**

**The company has its own trading activities which are not IFS Broker certified/other GFSI recognized standards. L'azienda ha proprie attività di commercializzazione che non sono certificate IFS Broker/altri standard riconosciuti GFSI.**

**4 - Dairy products;**

**B, C, D, E, F**

meet the requirements set out in the

**IFS Food Version 7, October 2020**

**at Higher level**

and other associated normative documents

with a score of 96,36%

Certificate Number: IFS 2023-4118

Last Assessment conducted unannounced: N/A

Assessment Date: 21/06/2023 & 22/06/2023 & 23/06/2023

Certificate Issue Date: 10/08/2023

Certificate Expiry Date: 22/11/2024

Next Assessment to be performed within the time period:

Recertification Assessment between 03/08/2024 and 12/10/2024 in case of announced

Assessment and between 08/06/2024 and 12/10/2024 in case of unannounced Assessment

For CSQA Certificazioni S.r.l.

Thiene, 10/08/2023

**The Chief Executive Officer**

Dr. Pietro Bonato

