This is a translation of the certificate IT23/0000834

The management system of



LEVONI S.p.A.

Via Matteotti, 23 46014 Castellucchio (MN) Italia

has been assessed and certified as meeting the requirements of

ISO 14001:2015

For the following activities

Production of cured and cooked deli meats through different phases: grinding, cooking, heat treatments (pasteurization and sterilization), seasoning, packaging. Production of Parma ham and Culatta through salting, seasoning and deboning. Production of San Daniele ham through salting and seasoning.

IAF Sector: 03

This certificate is valid from 18 April 2024 until 30 January 2025 and remains valid subject to satisfactory surveillance audits.

Issue 2. Certified since 11 October 2023

Organization certified since 31 January 2001 and first certified by SGS on 11 October 2023.

Certified activities performed by additional sites are listed on subsequent pages. Assessed in accordance with the provisions of the Accredia Technical Regulation RT-09.

Authorised by Paola Santarelli

SGS ITALIA S.p.A. Via Caldera, 21 20153 MILANO - Italy t + 39 02 73 93 1 - www.sgs.com





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This is a translation of the certificate IT23/0000834, continued



LEVONI S.p.A.

ISO 14001:2015

Issue 2

Sites

LEVONI S.p.A.

Via Matteotti, 23 46014 Castellucchio (MN) Italia

IAF Sector: 03

Production of cured and cooked deli meats through different phases: grinding, cooking, heat treatments (pasteurization and sterilization), seasoning, packaging. Production of Parma ham and Culatta through salting, seasoning and deboning. Production of San Daniele ham through salting and seasoning.

LEVONI S.p.A Via Cavo, 22 43037 Lesignano De' Bagni (PR) Italia

IAF Sector: 03 Production of Parma ham and Culatta through salting, seasoning and deboning.

LEVONI S.p.A Località Aonedis, 15 33038 San Daniele Del Friuli (UD) Italia IAF Sector: 03 Production of San Daniele ham through salting and seasoning.





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