

## MANAGEMENT SYSTEM **CERTIFICATE**

10000403988-MSC-ACCREDIA-ITA

Initial certification date: 14 April 2021

Valid: 14 April 2021 - 13 April 2024

This is to certify that the management system of

## Alfrus S.r.l.

Via Degli Oleandri s.n.c. - 70026 Modugno (BA) - Italy and the sites as mentioned in the appendix accompanying this certificate

has been found to conform to the Occupational Health and Safety Management System standard:

ISO 45001:2018

This certificate is valid for the following scope:

Trade, production (grading, blanching - peeling - drying, sifting, grinding) and packaging of almonds (whole selected, peeled, toasted, grains, sliced, sticks and flour). Trade, production (selection and grading) and packaging of other dried fruit. Production of marzipan and paste almond milk through the phases of: grinding, mixing, kneading, pasteurization, extrusion and packaging. (IAF 03)

Place and date Vimercate (MB), 14 April 2021



For the issuing office: DNV - Business Assurance Via Energy Park, 14, - 20871 Vimercate (MB) - Italy

Zeno Beltrami

Management Representative



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## **Appendix to Certificate**

## Alfrus S.r.l.

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
Alfrus S.r.l.	Via Bucaneve s.n.c 70026 Modugno (BA) - Italy	Production (selection and grading) and packaging of other dried fruit.
Alfrus S.r.l.	Via Degli Oleandri s.n.c 70026 Modugno (BA) - Italy	Trade, production (grading, blanching - peeling - drying, sifting, grinding) and packaging of almonds (whole selected, peeled, toasted, grains, sliced, sticks and flour). Trade, production (selection and grading) and packaging of other dried fruit.
Alfrus S.r.I.	Via dell'Industria, 16 - 33030 Coseano (UD) - Italy	Trade, production (grading, blanching - peeling - drying, sifting, grinding) and packaging of almonds (whole selected, peeled, toasted, sliced, grains, sticks and flour). Trade, production (selection and grading) and packaging of other dried fruit. Production of marzipan and paste almond milk through the phases of: grinding, mixing, kneading, pasteurization, extrusion and packaging.