

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
CERT-1553-2006-AE-BRI-SINCERT

Initial certification date:
03 March 2006

Valid:
24 December 2020 – 23 December 2023

This is to certify that the management system of

F. DIVELLA S.p.A.

Largo Domenica Divella, 1 - 70018 Rutigliano (BARI) - Italy

and the sites as mentioned in the appendix accompanying this certificate

has been found to conform to the Environmental Management System standard:

ISO 14001:2015

This certificate is valid for the following scope:

Storage and grinding of durum and tender wheat. Production of meal. Production of semolina. Production of durum wheat semolina by mixing/doughing, extrusion, drying and packaging. Production of fresh pasta semolina wheat by doughing, forming, pasteurization and packaging. Production of biscuits by mixing, kneading, molding, baking and packaging (IAF 03)

Evaluated according to the requirements of Technical Regulations RT-09

Place and date:
Vimercate (MB), 11 February 2021



SGQ N° 003 A	EMAS N° 009 P
SGA N° 003 D	PRD N° 003 B
SGE N° 007 M	PRS N° 094 C
SCR N° 004 F	SSI N° 002 G

Membro di MLA EA per gli schemi di accreditamento SGQ, SGA, PRD, PRS, ISP, GHG, LAB e LAT, di MLA IAF per gli schemi di accreditamento SGQ, SGA, SSI, FSM e PRD e di MRA ILAC per gli schemi di accreditamento LAB, MED, LAT e ISP

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

Zeno Beltrami
Management Representative

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Appendix to Certificate

F. DIVELLA S.p.A.

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
F. DIVELLA S.p.A.	Largo Domenica Divella, 1 - 70018 Rutigliano (BARI) - Italy	Storage and grinding of durum and tender wheat. Production of meal. Production of semolina . Production of durum wheat semolina by: mixing/doughing, extrusion, drying and packaging. Production of fresh pasta semolina wheat by doughing, forming, pasteurization and packaging. Production of biscuits by mixing, kneading, molding, baking and packaging.
F. DIVELLA S.P.A. - sito Adelfia	S.P.84 Via per Adelfia, zona industriale - 70018 Rutigliano (BA) - Italy	Storage and grinding of durum and tender wheat. Production of meal. Production of semolina . Production of durum wheat semolina by: mixing/doughing, extrusion, drying and packaging. Production of fresh pasta semolina wheat by doughing, forming, pasteurization and packaging. Production of biscuits by mixing, kneading, molding, baking and packaging.