

MANAGEMENT SYSTEM CERTIFICATE

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

Initial certification date:
03 March 2006

Valid:
24 December 2023 – 23 December 2026

This is to certify that the management system of
F. DIVELLA S.p.A.
Largo Domenico Divella, 1 - 70018 Rutigliano (BA) - 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), 05 July 2024



SGQ N° 003 A
SGA N° 003 D
SGE N° 007 M
SCR N° 004 F

EMAS N° 009 P
PRD N° 003 B
PRS N° 094 C
SSI N° 002 G

Membro di MLA EA per gli schemi di accreditamento
SGQ, SGA, PRD, PRS, ISP, GIG, 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 - Business Assurance
Via Energy Park, 14, - 20871 Vimercate (MB) -
Italy



Claudia Baroncini
Management Representative

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 Domenico Divella, 1 - 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.
F. Divella S.p.A.	Via Imbriani 1 - 70016 Noicattaro (BA) - Italy	Storage and grinding of durum wheat. Production of meal. Production of semolina.
F. DIVELLA S.p.A.	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.