

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
176292-2015-AQ-ITA-ACCREDIA

Initial certification date:
09 April 2015

Valid:
19 April 2024 – 09 April 2027
Expiry date of last certification cycle:
09 April 2024
Date of last re-certification:
07 March 2024

This is to certify that the management system of

F. DIVELLA S.p.A.

Via Adelfia, Zona industriale - 70018 Rutigliano (BA) - Italy

and the sites as mentioned in the appendix accompanying this certificate

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

ISO 9001:2015

This certificate is valid for the following scope:

Design, development and production of dried pasta: semolina, eggs pasta and pasta enriched with dried vegetables. Production of durum wheat semolina, re-milled semolina, semolato, soft wheat flour and milling by-products. Design, development and production of Biscuits, fresh semolina and integral semolina pasta and fresh eggs (IAF 03)

We declare that the procedures for carrying out the weighing activities for the determination of the "verified gross mass of the container" (VGM) according to Method 2 provided for by the amendments to Chapter VI Rule 2 of the SOLAS 74 Convention as amended, are included in the quality management and is subject to periodic verification by the certification body.

Place and date:
Vimercate (MB), 19 April 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.	Via Adelfia, Zona industriale - 70018 Rutigliano (BA) - Italy	Design, development and production of dried pasta: semolina, eggs pasta and pasta enriched with dried vegetables. Production of durum wheat semolina, re-milled semolina, semolato, soft wheat flour and milling by-products. Design, development and production of Biscuits, fresh semolina and integral semolina pasta and fresh eggs
F. DIVELLA S.p.A.	Largo Domenico Divella, 1 - 70018 Rutigliano (BA) - Italy	Design, development and production of dried pasta: semolina, eggs pasta and pasta enriched with dried vegetables. Production of durum wheat semolina, re-milled semolina, semolato, soft wheat flour and milling by-products. Design, development and production of Biscuits, fresh semolina and integral semolina pasta and fresh eggs
F. DIVELLA S.p.A.	Via Imbriani, 1 - 70018 Noicattaro (BA) - Italy	Production of durum wheat semolina and milling by-products