UNITED SAFETY AGENTS

FSVP

COMPLIANCE PLAN

RESOURCE IMPORTS LLC (DBA: "P&L IMPORTS")

Name of FSVP Importer

CONAGRA FOODS, INC. GROUP (DBA: "GELIT, S.R.L.")

Name of Foreign Supplier

FETTUCCINE ALFREDO WITH TRUFFLE (FROZEN, READY-TO-COOK)

Name of Product

JULY 10, 2022

Date of Initial Verification / Reverification

JULY 11, 2023

Date of FSVP Plan Expiration

VERIFICAITON COMPLETE | APPROVED FOR IMPORT

Result of Verification

NUMBER 01

Version

– Confidential –

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OVERVIEW *of* FSVP PLAN

Title 21 of the Code of Federal Regulations requires that *"... for each food you import; you must develop, maintain, and follow an FSVP [Foreign Supplier Verification Program] that provides adequate assurances that your foreign supplier is producing the food in compliance with processes and procedures that provide at least the same level of public health protection as those required under section 418 (regarding hazard analysis and risk-based preventive controls for certain foods) or 419 (regarding standards for produce safety), if either is applicable, and the implementing regulations, and is producing the food in compliance with sections 402 (regarding adulteration) and 403(w) (if applicable) (regarding misbranding with respect to labeling for the presence of major food allergens) of the Federal Food, Drug, and Cosmetic Act. ..."* for each product *(and each foreign supplier of each product)* that our client imports, United Safety Agents (USA) has been engaged to undertake and successfully complete all requisite actions on our client's behalf; to analyze, verify, build and maintain this FSVP plan, that our client will now use to keep in compliance with FSVP regulations.

INSTRUCTIONS

Please review this FSVP plan in its entirety and sign where indicated. 21 C.F.R., §1.510 requires that this plan be kept on file for a minimum of two years after its use is discontinued. All records must be legible and stored to prevent deterioration or loss. If requested in writing by FDA, you must send records to the Agency electronically, or through another means that delivers the records promptly. Off-site storage of records, including records maintained by other entities in accordance with §1.504, §1.505, or §1.506, is permitted if such records can be retrieved and provided within 24 hours of FDA's request. Electronic records are considered to be on-site if they are accessible from an on-site location. Records obtained by FDA are subject to the disclosure requirements found under Part 20. **Please contact USA immediately** to report a change in a foreign supplier's processes or status, upon contact by FDA, or with any questions that you may have by email at info@unitedsafetyagents.com, or by telephone at +1 (888) 551-7403.

TERMS & DEFINITIONS

FSVP Importer *(Importer)*: The importer, is the U.S. owner or consignee of an article of food that is being offered for import into the United States. **U.S. owner or consignee** means the person in the United States who, at the time of U.S. entry, either owns the food, has purchased the food, or has agreed in writing to purchase the food.

Foreign Supplier *(Supplier)*: The foreign supplier or supplier is the establishment that manufactures/processes the food, raises the animal, or grows the food that is exported to the United States.

Qualified Individual *(QI)*: Qualified individual means a person who has the education, training, or experience (or a combination thereof) necessary to perform an activity required under this subpart.

Verified &/or Approved: Verified & approved means only that actions were taken to fulfill regulatory obligations. It does NOT mean that the subject product of this FSVP plan is ready for consumption in its current state.

RULES *of* USE

This document is considered privileged, proprietary, and confidential. It may not be reproduced in whole, or part, nor may it be shared with any third party – including a customer – without the prior written consent of United Safety Agents. All FSVP plans and are bound under the terms of the Agreement which has been made between your company and United Safety Agents. Please see **https://www.unitedsafetyagents.com/rulesofuse** for more information.

FOREIGN SUPPLIER VERIFICATION PROCEDURES

21 C.F.R., §1.506 (a), (a)(2), (b), and (c) require that written procedures are established and followed to ensure that food is imported from approved suppliers only and that these procedures provide adequate assurance that the hazards requiring a control in the imported food have been significantly minimized or prevented. 21 C.F.R., §1.506 (d) requires that *"... Except as provided in paragraphs (d)(2) and (3) of this section, before importing a food from a foreign supplier, [an FSVP Importer] must determine and document which verification activity or activities listed in paragraphs (d)(1)(ii)(A) through (D) of this section, as well as the frequency with which the activity or activities must be conducted, are needed to provide adequate assurances that the food [an FSVP Importer] obtain[s] from the foreign supplier is produced in accordance with paragraph (c) of this section. Verification activities must address the entity or entities that are significantly minimizing or preventing the hazards or verifying that the hazards have been significantly minimized or prevented (e.g., when an entity other than the grower of produce subject to part 112 of this chapter harvests or packs the produce and significantly minimizes or prevents the hazard or verifies that the hazard has been significantly minimized or prevented, or when the foreign supplier's raw material supplier significantly minimizes or prevents a hazard). The determination of appropriate supplier verification activities must be based on the evaluation of the food and foreign supplier conducted under §1.505."* As an FSVP Agent or Qualified Individual, USA's FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled in a manner that is at least equivalent to the FDA's domestic standards. in order to accomplish this goal, documentation of a foreign supplier's processes, procedures and control methods will be required. Understanding that all foods may not share identical hazards - their control*(s)* also not being identical - USA utilizes a variety of foreign supplier verification activities to verify that a food's hazards have been significantly minimized or prevented. USA's determination of appropriate supplier verification activities is based on an evaluation of a specific food, its relevant hazards, and its corresponding foreign supplier. The following activities may be used to satisfy the requirements of 21 C.F.R., §1.506 (a), (a)(2), (b), (c), and (d):

A foreign supplier's Hazard Analysis and Critical Control Point *(HACCP)* plan may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's HACCP plan will be included within this FSVP plan.

An on-site audit of a foreign supplier's facility may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's on-site audit report will be included within this FSVP plan.

Sampling and testing of a food may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's reviewed sampling and testing results will be included within this FSVP plan.

A foreign supplier's relevant food safety record(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's relevant food safety record(s) will be included within this FSVP plan.

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FOREIGN SUPPLIER VERIFICATION PROCEDURES

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Certifying documents for a foreign supplier's Qualified Individual(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the certifying documents for a foreign supplier's Qualified Individual(s) will be included within this FSVP plan.

A food's nutritional label(ing) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the food's nutritional label(ing) will be included within this FSVP plan.

Completion of the FSVP Importer's Supplier Assessment Questionnaire and/or the FSVP Importer's Allergen and Intolerance Questionnaire may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the completed Questionnaire(s) will be included within this FSVP plan.

Documentation that a foreign supplier is in, and under the regulatory oversight of, a country whose food safety system FDA has officially recognized as comparable or determined to be equivalent to that of the United States, and that the food is within the scope of that official recognition or equivalency determination, and that the foreign supplier of the food is in good compliance standing with the food safety authority of the country in which the foreign supplier is located may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.

Documentation that a foreign supplier meets the definition of a qualified facility *(as defined by §117.3 or §507.3)* may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.

The FSVP Importer may rely upon performance of activities by other entities. If the FSVP Importer relies upon supplier verification activities conducted by another entity, the FSVP Importer will review and assess the results of these activities. Notation and documentation of the FSVP Importer's review and assessment will be recorded in this FSVP plan, including documenting that the determination of appropriate verification activities was made by a Qualified Individual.

When the FSVP Importer determines that a hazard in a food will be controlled by the foreign supplier and is one for which there is a reasonable probability that exposure to the hazard will result in serious adverse health consequences or death to humans or animals, the FSVP Importer will require a copy of the foreign supplier's annual on-site audit results. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's annual on-site audit results will be included within this FSVP plan. After initial verification, the FSVP Importer will require that the foreign supplier provide copies of their annual on-site results at least annually thereafter.

Continued onto next page.

FOREIGN SUPPLIER VERIFICATION PROCEDURES

Continued from previous page.

It may be required that the FSVP Importer conduct or obtain documentation of other (not previously mentioned) appropriate supplier verification activity(s) based on the foreign supplier's performance and the risk associated with the food. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the supplier verification activity(s) will be included within this FSVP plan.

FREQUENCY *of* VERIFICATION PROCEDURES

All foreign supplier verification procedures and activities will be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Please refer to document-specific notes found on page eleven, Ongoing Document Requirements found on page twelve, and Ongoing Verification Activities & Frequency of Ongoing Verification Activities found on page fourteen.

USE *of* APPROVED SUPPLIERS ONLY

Food and/or food-related products should only be imported from foreign suppliers that have been verified to the standards of FSVP. Prior to importation, all steps necessary to successful verify that a foreign supplier's food safety processes and procedures meet the requirements of FSVP *(and other applicable regulations)*, must be undertaken. Once complete, the product specific FSVP plan - created by United Safety Agents – will denote a supplier's status on the Title Page of each plan. Importation may occur if the following three parameters are met: 1) the FSVP plan's status does not read "Denied" or other wording denoting that product is not currently approved for import; 2) the date of importation will fall within one calendar year *(365 days)* from the plan's noted "Review End" date, and 3) there are no outstanding issues or changes in the supplier's processes and/or procedures since the noted "Review End" date.

CORRECTIVE ACTIONS

The FSVP Importer will take prompt corrective actions if it determines that a foreign supplier does not produce food consistent with the written assurance, and in compliance with applicable processes and procedures that provide same level of protection as FDA requirements. If the FSVP Importer determines by means other than verification activities that a foreign supplier does not produce food in compliance with applicable processes and procedures that provide the same level of protection as FDA requirements, it will conduct an investigation to determine whether the FSVP should be modified accordingly. Such corrective actions are dependent upon the specific circumstances of the deviation but could include: the complete discontinued use of the foreign supplier, or the discontinued use of the foreign supplier until the cause or causes of noncompliance, adulteration, or misbranding have been adequately addressed.

IDENTIFICATION *of* FSVP IMPORTER

The FSVP Importer will ensure that, for each line entry, the following information is provided to U.S. Customs and Border Protection: 01) FSVP Importer's Business Name; 02) FSVP Importer's Electronic Mail Address; and 03) The FSVP Importer's FDA acceptable UFI *(Unique Facility Identifier)* such as a DUNS number.

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

UNITED STATES CODE *of* FEDERAL REGULATIONS

The following are or may be applicable to this product/supplier, FSVP Importer should confirm & comply independently.

- ☑ **101.** §101.1–101.108. Food Labeling.
- ☐ **106.** §106.1–106.160. Infant Formula Requirements Pertaining to Current Good Manufacturing Practice, Quality Control Procedures, Quality Factors, Records and Reports, & Notifications.
- ☐ **110.** §110.3–110.110. Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- ☐ **111.** §111.1–111.610. Current Good Manufacturing Practice in Manufacturing, Packaging, Labeling, or Holding Operations for Dietary Supplements.
- ☐ **112.** §112.1–112.213. Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption.
- ☐ **113.** §113.3–113.100. Thermally Processed Low-Acid Foods Pkged in Hermetically Sealed Containers.
- ☐ **114.** §114.3–114.100. Acidified Foods.
- ☑ **117.** §117.1–117.475. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food.
- ☐ **120.** §120.1–120.25. Hazard Analysis and Critical Control Point (HACCP) Systems.
- ☐ **121.** §121.1–121.401. Mitigation Strategies to Protect Food Against Intentional Adulteration.
- ☐ **123.** §123.3–123.28. Fish and Fishery Products.
- ☐ **129.** §129.1–129.80. Processing/Bottle Drinking Water.
- ☐ **131.** §131.3–131.206. Milk and Cream.
- ☐ **133.** §133.3–133.196. Cheeses & Related Products.
- ☐ **135.** §135.3–135.160. Frozen Desserts.
- ☐ **136.** §136.3–136.180. Bakery Products.
- ☐ **137.** §137.105–137.350. Cereal Flours.
- ☑ **139.** §139.110–139.180. Macaroni & Noodle Products.
- ☐ **145.** §145.3–145.190. Canned Fruits.
- ☐ **146.** §146.3–146.187. Canned Fruit Juices.
- ☐ **150.** §150.110–150.160. Fruit Butters, Jellies, Preserves, and Related Products.
- ☐ **152.** §152.126. Fruit Pies.
- ☐ **155.** §155.3–155.201. Canned Vegetables.
- ☐ **156.** §156.3–156.145. Vegetable Juices.
- ☐ **158.** §158.3–158.170. Frozen Vegetables.
- ☐ **160.** §160.100–160.190. Eggs and Egg Products.
- ☐ **161.** §161.30–161.190. Fish and Shellfish.
- ☐ **163.** §163.5–163.155. Cacao Products.
- ☐ **164.** §164.110–164.150. Tree Nut and Peanut Products.
- ☐ **165.** §165.3–165.110. Beverages.
- ☐ **166.** §166.40–166.110. Margarine.
- ☐ **168.** §168.110–168.180. Sweeteners and Table Sirups.
- ☐ **169.** §169.3–169.182. Food Dressings and Flavorings.
- ☐ **170.** §170.3–170.285. Food Additives.
- ☐ **179.** §179.21–179.45. Irradiation in the Production, Processing and Handling of Food.
- ☐ **190.** §190.6. Dietary Supplements.
- ☐ **501.** §501.1–501.110. Animal Food Labeling.
- ☐ **507.** §507.1–507.215. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals.
- ☐ **570.** §570.3–570.280. Food Additives.
- ☐ **579.** §579.12–579.40. Irradiation in the Production, Processing, & Handling of Animal & Pet Food.

Note: List is not exhaustive. Other regulations may be applicable.

Supplier: Gelit S.r.l.

Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: June 13, 2022 Review End: July 10, 2022

21 C.F.R. §1.500–§1.514

The following section(s) of the FSVP regulation is/are or may be particularly relevant to this product/supplier.

- ☒ **§1.500.** What Definitions Apply to This Subpart?
- ☒ **§1.501.** To What Foods Do the Requirements in This Subpart Apply?
- ☒ **§1.502.** What Foreign Supplier Verification Program *(FSVP)* Must I Have?
- ☒ **§1.503.** Who Must Develop My FSVP and Perform FSVP Activities?
- ☒ **§1.504.** What Hazard Analysis Must I Conduct?
- ☒ **§1.505.** What Evaluation for F. Supplier Approval & Verification Must I Conduct?
- ☒ **§1.506.** What Foreign Supplier Verification and Related Activities Must I Conduct?
- ☐ **§1.507.** What Requirements Apply When I Import Food That Cannot Be Consumed Without the Hazards Being Controlled or for Which the Hazards Are Controlled After Importation?
- ☒ **§1.508.** What Corrective Actions Must I Take Under My Foreign Supplier Verification Program?
- ☒ **§1.509.** How Must the Importer Be Identified at Entry?
- ☒ **§1.510.** How Must I Maintain Records of My FSVP?
- ☐ **§1.511.** What FSVP Must I Have If I Am Importing A Food Subject to Certain Requirements in the Dietary Supplement Current Good Manufac turing Practice Regulation?
- ☐ **§1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- ☐ **§1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- ☒ **§1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

NOTES & COMMENTS

FSVP 21 CFR §1.500–§1.514

This product falls – at least in part – under the jurisdiction of the United States Food and Drug Administration (FDA), and does not qualify for an exemption in Title 21, Code of Federal Regulations, Chapter I, Sub-chapter A, Part 1, Subpart L, §1.501. As the FSVP Importer's Qualified Individual (as the term is defined in §1.503) United Safety Agents – through the actions of this FSVP Plan's identified "Agent(s)" – has performed all actions required by FSVP and has presented this FSVP Plan for the review of this product's FSVP Importer. Please refer to pages twenty-eight through thirty-six for substantiation of the FSVP QI's / PCQI's credentials.

Product is in Frozen, Ready-to-Cook state upon entry and must be cooked prior to consumption. Label provides clear cooking instructions.

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

ATTESTATION *of* REVIEW & ASSESSMENT

21 C.F.R., §1.506, (d)(3) provides that *"You may rely on a determination of appropriate foreign supplier verification activities . . . made by an entity other than the foreign supplier if you review and assess whether the entity's determination regarding appropriate activities. . . . You must document your review and assessment, including documenting that the determination of appropriate verification activities was made by a qualified individual."* **Please review this FSVP plan in its entirety and document your review below.**

I, _____ certify that I reviewed this FSVP plan on _____ and found
type name *today's date*

its contents to be acceptable.

Reviewer's Name: _____

Reviewer's Signature: _____

Reviewer's Title: _____

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

DESIGNATION *of* ROLES & SUMMARY *of* REVIEW

FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: P&L Imports FDA FEI: 3013300226

Physical Address: 10051 East Dynamite Boulevard, Suite G-160, Scottsdale DUNS No.: 11-72-30310

City: Scottsdale State: Arizona, 85262 Country: United States

Mailing Address: 10051 East Dynamite Boulevard, Suite G-160

City: Scottsdale State: Arizona, 85262 Country: United States

Phone Number: +1 (480) 493-5304 Email Address: chris@pandlimports.com

Name *of* Representative*(s)*: Mr. Chris Mohrweis Title: Operations Manager

FOREIGN SUPPLIER &/OR MANUFACTURER *as defined by §1.500*

Company Name: ConAgra Foods, Inc. Group (dba: Gelit, S.r.l.) FDA FFR: 12202710852

Manufacturing Address: Via Ninfina KM 2,700 FDA FEI: 3004332405

City: Doganella di Ninfa, Sermoneta Province/Territory: Latina, 04013 Country: Italy

Office Address: Via Ninfina KM 2

City: Cori Province/Territory: Latina, 04010 Country: Italy

Phone Number: +39 06 961051 Email Address: francesco.buonincontro@gelit.it

Name *of* Representative*(s)*: Mr. Francesco Buonincontro Title: QC/QA

QUALIFIED INDIVIDUAL*(s)* & AGENT*(s)*

Agent/QI Name: Claudio Innocenti Signature: Claudio Innocenti

Title: Partner & Preventive Controls Qualified Individual. Date: July 10, 2022

Support PCQI: William J. Barber Signature: W. J. Barber

Title: Preventive Controls Qualified Individual.

SUMMARY *of* REVIEW

Details *of* Product(s)	*Is foreign supplier expected to implement controls for*			**Comments**
	Biological Hazards	**Chemical Hazards**	**Physical Hazards**	
Frozen. Ready-to-Cook. Fettuccine Alfredo with Truffle.	☑ Yes ☐ No ☐ *Undetermined*	☑ Yes ☐ No ☐ *Undetermined*	☑ Yes ☐ No ☐ *Undetermined*	Verified & Approved. — Ready-to-Cook. Not Ready-to-Eat.
	☐ FSVP Importer	☐ FSVP Importer	☐ FSVP Importer	
	☐ Disclosure	☐ Disclosure	☐ Disclosure	
	☑ Customer	☐ Customer	☐ Customer	

Preventive Control or Disclosure Rqd.: Per §117, §507, §111 and/or §1.507, Notice is required when FSVP Importer or FSVP Importer's customer will be responsible for controlling hazards. *See "Hazard Analysis & Determination" section(s) and "Addendum" section for additional information.* *Required* *Recommended* *Confirm efficacy of previously applied control(s)*

Supplier: Gelit S.r.l.

Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: June 13, 2022 Review End: July 10, 2022

REGISTER *of* SUBSTANTIATING DOCUMENTS

HAZARD ANALYSIS

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Gelit S.r.l.'s HACCP Plan received.
Dated: June 30, 2021.
Plan Entitled: Frozen Ready to Cook Meals
Version: No. 3.
Gelit S.r.l.'s Production process control & HACCP received.
Gelit S.r.l.'s HACCP Hazard Assessment received.

ON-SITE AUDIT

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Gelit S.r.l.'s BRC Audit Report received.
Dated: September 27, 2021.
Re-audit Due Date: September 29, 2022.
Audit Grade: AA
Number of Minor Non-conformities: 5. All with corresponding corrective actions.
Note: 2020 Audit Report also received. Audit Grade: AA
Gelit S.r.l.'s IFS Food Version 7 Audit Report received.
Dated: September 27, 2021.

SAMPLING OR TESTING RESULTS

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Certificates of Analysis received from supplier.
Dated: November 02, 2021.
Tested for: Biological and chemical hazards of concern. Results are acceptable.
Laboratory: NutriSciences CheLab S.r.l.
Gelit S.r.l.'s laboratory testing protocols for chemical and biological hazards received.
Note: Includes details for supplier's testing schedule for finished, semi finished and raw product.

OTHER FOOD SAFETY RECORDS

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Completed Foreign Supplier FSVP Questionnaire received.
Dated: June 17, 2022.
Completed by: Francesco Buonincontro

Several Certifications received for Gelit S.r.l.'s PCQI/QI's.

PRODUCT LABELING

☑ *Requested* ☑ *Required* ☑ *Received* ☑ *Reviewed*

NOTES Product Label received. Label clearly identifies all present allergens. Labeling is in compliance with Part 403(w) of the Federal Food, Drug, and Cosmetic Act in so far as it is not misbranded with respect to the presence of food allergens. See Analysis & Determination of Allergenic Hazard(s) for details.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to meant that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101.. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all regulations prior to import.

Supplier: Gelit S.r.l.

Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: June 13, 2022 Review End: July 10, 2022

VERIFICATION FREQUENCY *for* UPDATED DOCUMENTS

21 C.F.R., §1.505, §1.506, and §1.510 require that all FSVP records be updated and maintained. Depending on USA's review and determination of the supplier's compliance history and food safety program, receipt of the following food safety documents are recomended accord to their individually-marked time interval.

FACILITY FOOD SAFETY PLAN

- ☑ if a change or update occurs
- ☑ annual basis *(regardless of change)*
- ☐ *other:*

HACCP PLAN / HARPC PLAN

- ☑ if a change or update occurs
- ☑ annual basis *(regardless of change)*
- ☐ *other:*

ON-SITE AUDIT RESULTS

- ☑ if a change or update occurs
- ☑ annual basis *(regardless of change)*
- ☐ *other:*

LABORATORY TESTING RESULTS

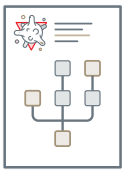
- ☑ if positive results are returned
- ☑ if recall or import refusal occurs
- ☑ if inspection occurs
- ☑ on an annual basis
- ☐ on a per-batch/shipment basis
- ☑ Chemical ☑ Biological
- ☐ *other:*

FDA REGISTRATION

- ☑ if a change or update occurs
- ☑ bi-annual basis *(regardless of change)*

FACILITY LICENSE

- ☐ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☑ *not applicable*



RECALL PLAN

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

PRODUCT LABEL

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

QUALIFICATIONS

- ☑ if a change or update occurs
- ☐ annual basis *(regardless of change)*
- ☐ *other:*

IMPLEMENTATION RECORDS

- ☑ if recall or import refusal occurs
- ☑ if inspection occurs
- ☐ on an annual basis
- ☐ on a per-batch/shipment basis
- ☐ *other:*

FSVP QUESTIONNAIRE

- ☑ if a change or update occurs
- ☑ annual basis *(regardless of change)*
- ☐ *other:*

NOTES

All documents used for FSVP verification and approval must be re-acquired at least one every three years or sooner, per above.

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Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

INITIAL VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control have been significantly minimized or prevented, the below enumerated activities were used to initially verify Fettuccine Alfredo w/ Truffle ("product" or "imported product"), supplied by Gelit S.r.l. ("supplier" or "foreign supplier"), imported by P&L Imports ("importer" or "FSVP importer"):

RELEVANT FOOD SAFETY RECORDS, including a review of the foreign supplier's relevant food safety records, including Gelit S.r.l.'s Hazard Analysis and Critical Control Plan ("HACCP Plan"); food safety plan/program; implementation records; and internal monitoring procedures. Per §1.506(d)(1)(ii)(C) and (e)(1)(iii), documentation of each record, including the dates of review, the general nature of the records reviewed, the conclusions of the review, and documentation that the review was conducted by a FSVP qualified individual were completed.

SAMPLING AND/OR TESTING of the imported product, including the assessment of one or more certificates of analysis – for testing conducted to determine the presence or absence of all relevant or identified hazards requiring a control. Per §1.506(d)(1)(ii)(B) and (e)(1)(ii), documentation of the report or reports, the number of samples tested, the tests conducted, the date(s) on which the tests were conducted and the date(s) of the report(s) of the testing, the results of the testing, information identifying the laboratory or laboratories conducting the testing, and documentation that the review was conducted by a qualified individual (ISO 17025-accreditation requested) were completed.

THIRD-PARTY ON-SITE AUDIT REPORT, including the assessment of Gelit S.r.l.'s on-site audit report. Per (e)(1)(i)(B) Gelit S.r.l.'s on-site audit report was not relied upon to approve the supplier because United Safety Agents ("USA") could not definitively confirm – or rule out – that the report considered FDA food safety regulations.

FOREIGN SUPPLIER FSVP QUESTIONNAIRE, including a review and assessment of the Gelit S.r.l.'s reported critical/process/supply-chain controls for biological, chemical, environmental, allergenic, and physical hazards; facility cleaning information; staff hygiene details; pest control procedures; HACCP, TACCP, and VACCP; traceability procedures; release procedures; packaging format; customer complaint handling procedures; and plans/information relating to a recall and/or food safety issue. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP qualified individual ("QI") were completed.

OTHER APPROPRIATE SUPPLIER VERIFICATION ACTIVITIES, including a review of Gelit S.r.l.'s compliance history, including whether Gelit S.r.l. is the subject of an FDA Warning Letters; Import Alerts; or other FDA compliance actions related to food safety. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP QI were completed.

NOTE

Per §1.506(d)(3), P&L Imports relied on the determination of appropriate foreign supplier verification activities made by an entity other than the foreign supplier (USA) and reviewed and assessed whether the determination was appropriate. P&L Imports has documented its review and assessment, including documenting that the determination of appropriate verification activities was made by a FSVP QI. P&L Imports's attestation of review and assessment can be found on page number nine of this FSVP. USA's certifications and qualifications can be found on page numbers twenty-eight through thirty-six of this FSVP.

***Note**: see next page for Ongoing Verification Activities.*

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

ONGOING VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control, for Fettuccine Alfredo w/ Truffle ("product" or "imported product"), supplied by Gelit S.r.l. ("supplier" or "foreign supplier"), continue to be significantly minimized or prevented prior to public distribution, up-to-date versions of all documents used during the initial FSVP verification and approval processes will be re-acquired at least once every three years – or sooner, per the following document-specific requirements:

An updated version of Gelit S.r.l.'s FOOD SAFETY PLAN will be required if any change or update occurs. Gelit S.r.l. has been informed of this ongoing requirement and USA will confirm annually that the version on file remains current and faithfully illustrates all processes, monitoring procedures, etc., or acquire and review Gelit S.r.l.'s most up-to-date copy.

An updated version of Gelit S.r.l.'s HACCP PLAN will be required if any change or update occurs. Gelit S.r.l. has been informed of this ongoing requirement and USA will confirm annually that the HACCP Plan on file remains current and faithfully illustrates all supply chain controls and/or process/critical control procedures, or acquire and review Gelit S.r.l.'s most up-to-date copy.

An updated version of Gelit S.r.l.'s ON-SITE AUDIT REPORT will be requested annually, or if any change or update occurs prior to year's end. Gelit S.r.l. has been informed of this ongoing request and USA will acquire and review the updated Report from the supplier annually, or sooner if a change has been made.

Updated LABORATORY TESTING RESULTS for all relevant biological and chemical hazards will be required if a positive result is returned, recall or import refusal occurs, facility inspection takes place, or – at minimum – on an annual basis. Gelit S.r.l. has been informed of this ongoing requirement and USA will acquire the results from the supplier annually.

Confirmation that Gelit's FACILITY REGISTRATION remains active with FDA will be made annually by USA.

An updated version of Gelit S.r.l.'s RECALL PLAN/OTHER RELEVANT FOOD SAFETY RECORDS listed under the Initial Verification Activities will be required if any change or update occurs. Gelit S.r.l. has been informed of this ongoing requirement and USA will confirm annually that the documents on file remain current and faithfully illustrates all process and procedures, or acquire and review Gelit S.r.l.'s most up-to-date copy or copies.

An updated copy of USA's FSVP SUPPLIER QUESTIONNAIRE will be required if any change or update occurs. Gelit S.r.l. has been informed of this ongoing requirement and USA will confirm annually that the details relayed via the questionnaire on file remain current or acquire a newly completed version.

The supplier's COMPLIANCE STANDING/HISTORY will be checked by USA via FDA's Data Dashboard annually – at a minimum ¬– or sooner in the event that USA is made aware of new information.

An updated version of the product's LABELING will be required if any change or update occurs. Gelit S.r.l. has been informed of this ongoing requirement and USA will confirm annually that the label on file remains current.

NOTE

USA's assessment of the product's labeling is restricted to the label's allergen disclosure statement and should not be interpreted to mean that the label meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or all other applicable sections of 21 CFR Part 101. It shall remain P&L Imports's responsibility to independently confirm that the product label follows all regulations prior to import.

FREQUENCY *of* VERIFICATION ACTIVITIES

All Ongoing Verification Activities will be conducted and re-conducted at their individually noted frequency, as appropriate to confirm that each hazards requiring a control continues to be significantly minimized or prevented by the supplier. Or, if not controlled by the supplier, is properly disclosed to the appropriate party. Document frequency-specific determinations can be found on page number twelve of FSVP.

***Note**: It is understood that the above actions are applicable only if USA continues to serve as the FSVP QI.*

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

FDA COMPLIANCE ACTIONS & REGULATORY HISTORY

21 CFR part 1, subpart L, §1.505(a)(1)(iii)(A)(C), and elsewhere requires that a foreign supplier's compliance history be evaluated, including whether the foreign supplier is the subject of an FDA Warning Letter*(s)*, Import Alert*(s)*, or other FDA compliance action(s) related to food safety. The following constitutes the results of this evaluation.

RESULTS *of* EVALUATION

Date *of* Action	Description *of* Action
2012	FDA FACILITY INSPECTION Inspection Id: 770636 Project Area: Foodborne Biological Hazards, and Food Composition, Standards, Labeling and Econ. Classification: OAI
2014	FDA FACILITY INSPECTION Inspection Id: 770636 Project Area: Foodborne Biological Hazards, and Food Composition, Standards, Labeling and Econ. Classification: NAI
2017	FDA FACILITY INSPECTION Inspection Id: 770636 Project Area: Foodborne Biological Hazards, and Food Composition, Standards, Labeling and Econ. Classification: ONAI
	FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.

Covers: Gelit S.r.l. FEI: 3004332405 Date: July 10, 2022

***Note**: Results may not be exhaustive. FSVP Importer should conduct independent inquiry.*

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

REVISION LOG *for* FSVP PLAN

Version No.	Date *of* Change	Description *of* Revision
No. 01	July 10, 2022	Product and supplier underwent initial FSVP verification.

Supplier: Gelit S.r.l.

Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: June 13, 2022 Review End: July 10, 2022

ANALYSIS & DETERMINATION *of* BIOLOGICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☒ ***Bacillus cereus*** ☐ ***Clostridium botulinum*** ☐ ***C. perfringens*** ☐ ***Brucella spp.*** ☐ ***Campylobacter spp.*** ☒ ***Pathogenic E. coli*** ☒ ***Salmonella spp.*** ☒ ***S. aureus*** ☒ ***L. monocytogenes*** ☐ ***Trichinella spiralis*** ☐ ***Giardia lamblia*** ☐ ***Shigella spp.*** ☐ ***Other***	2	3	Biological hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the application of a heat and/or chemical kill-step, implementing and following raw material supplier approval procedures, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures. ——— SUPPLIER CONTROL MEASURES ——— 01. Supplier utilizes Heat Application (thermal kill step) to control hazards posed by biological agents. Details: Semi finished long egg pasta and sauce undergo heat treatment 85°C+ for no fewer than 2 minutes. 02. Supplier utilizes laboratory testing of finished product to verify that biological hazards have been effectively controlled. Details: Routine microbiological analyses for raw materials, intermediate and finished products are carried out by the internal laboratory. Microbiological (TCA, total coliforms, E. coli, moulds, yeasts, Staphylococci, Enterobacter, salmonella and listeria) and chemical analysis (mycotoxin, heavy metals, pesticides, sulphites) are performed on ingredients, raw materials and finished products by external laboratories. 03. All staff undergoes formal food hygiene training. 04. All staff issued protective clothing. 05. All production operatives are required to cover head/facial hair within the processing/manufacturing area. 06. Adequate toilet and hand washing facilities provided. 07. Product is positively released.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified biological hazards. Product is not in Ready-to-Eat form upon arrival and must be cooked by customer prior to consumption. Product's label clearly notifies customer of cooking requirement and provides detailed instructions. ——————— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Multi -component foods. Category No.: 1c Subcategory: Entrees Storage: Frozen NOT Ready-to-Eat ——————— ———————

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Gelit S.r.l.

Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: June 13, 2022 Review End: July 10, 2022

ANALYSIS & DETERMINATION *of* CHEMICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☐ ***Drug residues*** ☐ ***Heavy metals*** ☐ ***Industrial chemicals*** ☑ ***Pesticides*** ☐ ***Mycotoxins/Toxins*** ☐ ***Radiological*** ☐ ***Unapproved colors & additives*** ☑ ***Chemical hazards due to mis-formulation*** ☐ ***Other***	1	2	Chemical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – implementing and following appropriate raw material supplier approval procedures, and/or subjecting raw material(s) and/or finished product(s) to laboratory testing. ——— SUPPLIER CONTROL MEASURES ——— 01. Supplier utilizes raw material inspection and approval procedures to control for hazards posed by chemical agents prior to production. 02. Supplier utilizes laboratory testing to verify that product is free from chemical hazards prior to release. Details: Supplier submits finished product to laboratory for analysis. See provided CoA for recent testing results for pesticides (and other hazards). 03. Product's formulations is closely monitored by PCQI. 04. Product is positively released.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified chemical hazards. ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Multi -component foods. Category No.: 1c Subcategory: Entrees Storage: Frozen NOT Ready-to-Eat

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

ANALYSIS & DETERMINATION *of* ALLERGENIC HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☒ ***Undeclared allergens - Incorrect label*** ☒ ***Undeclared allergens - Cross-contact*** **ALLERGENS** ☒ ***Milk*** ☒ ***Eggs*** ☐ ***Fish*** ☐ ***Shellfish*** *(Crustacean)* ☐ ***Tree nuts*** ☐ ***Peanuts*** ☒ ***Wheat*** ☐ ***Soybeans*** ☐ ***Sesame****	3	3	Allergens themselves can not be directly controlled. However, the presence of allergens – or a given allergen – can be controlled. The presence of allergenic hazards can be effectively controlled through the utilization of a number of control measures, including – but not limited to – staff training for common food allergens, avoiding cross-contact, and proper food labeling. These may be effective methods to ensure that allergens are not ingested by a person who will be experience a negative reaction. ——— SUPPLIER CONTROL MEASURES ——— 01. Supplier certifies that: A) product contains wheat, milk and egg. B) a documented allergen control program is in use. C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination. D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area. ———————NOTE——————— ---------- Labeling Requirements ---------- - Food Allergen Labeling and Consumer Protection Act - ---------- - Nutritional information (not appliance to bulk). - Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5). - Quantity of contents (21 CFR 101.7). - Statement of identity (21 CFR 101.3). - Presence of artificial flavoring, artificial coloring, or chemical preservative (21 CFR 101.22). - Ingredient statement if the product has two or more ingredients (21 CFR 101.4). - Presence of major food allergens (21 U.S.C. 343(w)). - Percent juice (21 CFR 101.30), when applicable.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control the hazard posed by allergenic adulteration. ——————— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Multi -component foods. Category No.: 1c Subcategory: Entrees Storage: Frozen NOT Ready-to-Eat ——————— ———————

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

*Per Food Allergy Safety, Treatment, Education and Research Act, food packages will need to reflect allergen labeling for sesame beginning on January 1, 2023.

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

ANALYSIS & DETERMINATION *of* ENVIRONMENTAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☒ ***Recontamination with environmental pathogens.*** ☒ ***Bacterial pathogen survival of a lethal treatment.*** ☒ ***Bacterial growth and/or toxin formation due to lack of time / temperature control.*** ☐ ***Recontamination due to lack of container integrity.*** ☐ ***Bacterial growth and/or toxin formation due to poor formulation control.*** ☐ ***Bacterial growth and/or toxin formation due to reduced oxygen packaging.*** ☐ ***Other***	1	2	Hazards posed by ineffective processes or environmental pathways can be controlled by the utilization of Current Good Manufacturing Practices, positively releasing finished product, avoiding cross-contamination, carefully monitoring production process, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures. ——— SUPPLIER CONTROL MEASURES ——— 01. Hazard posed by recontamination with environmental pathogens is controlled through Current Good Manufacturing Practices. 02. Supplier has implemented a cleaning program and environmental monitoring for microbiological and biological hazards. 03. Time/temperature are closely monitored by PCQI. 04. Supplier utilizes laboratory testing of finished product to verify that biological hazards have been effectively controlled. Details: Routine microbiological analyses for raw materials, intermediate and finished products are carried out by the internal laboratory. Microbiological (TCA, total coliforms, E. coli, moulds, yeasts, Staphylococci, Enterobacter, salmonella and listeria) and chemical analysis (mycotoxin, heavy metals, pesticides, sulphites) are performed on ingredients, raw materials and finished products by external laboratories. 05. All product is positively released and hermetically sealed within plastic.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified environmental hazards. Product is not in Ready-to-Eat form upon arrival and must be cooked by customer prior to consumption. Product's label clearly notifies customer of cooking requirement and provides detailed instructions. ——— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Multi -component foods. Category No.: 1c Subcategory: Entrees Storage: Frozen NOT Ready-to-Eat ———

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.

Probability (*P.*): Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))

Severity (*S.*): Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))

P. & S. Assessment Scale: **1** - Low, **2** - Moderate, **3** - High, **S** - Serious adverse health consequences or death.

Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

ANALYSIS & DETERMINATION *of* PHYSICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
☒ ***Metal*** ☐ ***Glass*** ☐ ***Extraneous Matter*** ☐ ***Plastics*** ☐ ***Stones*** ☐ ***Wood*** ☐ ***Natural Component of Food*** ☐ ***Other***	1	2	Physical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the utilization of an operational and calibrated metal detector during and/or after the production process, sieving raw material and/or finished product, optical sorting machinery, visual inspection, appropriate and consistent raw material supplier approval methods, and/or through the utilization of a number of other appropriate control measures. ——— SUPPLIER CONTROL MEASURES ——— 01. Supplier utilizes an operational and calibrated metal detector to control hazards posed by physical agents. Critical Limits: In-line Metal Detector. Ferrous: 2.0 mm. Non Ferrous: 2.5 mm. Stainless Steel: 3.0 mm. 02. Glass and Breakable Plastic Program in use. 03. Supplier sieves product (wheat) while transiting semolina transfer system at 2mm.	Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control physical hazards. ——— ----- HAZARD PROFILE ----- ---------- SOURCE ---------- Appendix 1 (Hazards Tables) Multi -component foods. Category No.: 1c Subcategory: Entrees Storage: Frozen NOT Ready-to-Eat ———

Legend *for* Hazard Analysis & Determination

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.

C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.

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Hazard(s) Controlled: Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

Source

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

ASSESSMENT *of* FOREIGN SUPPLIER

1.0 FOREIGN SUPPLIER INFORMATION

1.1. Supplier name: Gelit S.r.l. 1.2. Supplier country: Italy

1.3. Products manufactured/supplied: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

1.4. Is the supplier certified to a Global Food Safety Standard and audited annually? ☑ Yes ☐ No ☐ N/A

Standard: BRC.

2.0 SUPPLIER PROCEDURES, PROCESSES & PRACTICES

2.1. Does supplier follow current GMPs? ☑ Yes ☐ No

2.2. Does the supplier have SOPs in place? ☑ Yes ☐ No ☐ N/A

2.3. Does the supplier have allergen controls in place to prevent cross-contamination? ☑ Yes ☐ No ☐ N/A

2.4. Does the supplier have a HACCP/PC plan for the product manufactured for the importer? ☑ Yes ☐ No ☐ N/A

2.5. Has the supplier's HACCP/PC plan been reviewed and approved by USA's PCQI? ☑ Yes ☐ No

PCQI(s): *C. Innocenti (PCQI. Member, USA LLC)*

3.0 SUPPLIER PERFORMANCE HISTORY

3.1. To the best of USA's knowledge, has the supplier been the subject of a public FDA Alert/Warning Letter?

☐ Yes ☑ No ☐ N/A *Description:* *No, Import Alert & Warning Letter search-results, which were conducted on – or about – the Review End date, have been attached to this FSVP Plan.*

3.2. Has the supplier provided timely and adequate responses to all requests and issues related to food safety?

☑ Yes ☐ No *Description:*

4.0 SUPPLIER APPROVAL

4.1 Have USA's PCQI(s) identified and evaluated the known and reasonably foreseeable hazards for each product imported from the supplier and are there preventive controls in place to adequately control the hazards?

☑ Yes ☐ No *PCQI(s):* *C. Innocenti (PCQI. Member, USA LLC)*

4.2. After reviewing all hazards and the supplier's performance, have USA's PCQI(s) determined appropriate verification activitie(s) that will be conducted and documented on an ongoing basis to verify the preventive controls are effectively controlling the hazard(s)? ☑ Yes ☐ No

PCQI(s): *C. Innocenti (PCQI. Member, USA LLC)*

4.3 **Is the foreign supplier approved for import into the United States under FSVP** ☑ Yes ☐ No

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

REVIEW *of* GENERAL FOOD SAFETY PROGRAM

Claims Made Against Product

No claims have been made against the raw materiel / product type.

Overview *of* Foreign Supplier's Commercial Operation

GELIT S.R.L. is a private company specialized in the production and marketing of ready frozen dishes and crepes. The Company was founded in 1977 and, since May 2019 became part of Concilium and Progressio Group. The plant is located 50 Km south of Rome, in Agropontino lands. Annual production volume of 18.000 tons of finished product. Total plant area: 54.500 sqm, of which 12.035 sqm covered. Employee: total of 240, 120 as per main shift. 2-3 shifts/day, 5-6 days/weekly.

Testing Program & Accreditation

Routine microbiological analyses for raw materials, intermediate and finished products are carried out by the internal laboratory. Microbiological (TCA, total coliforms, E. coli, moulds, yeasts, Staphylococci, Enterobacter, salmonella and listeria) and chemical analysis (mycotoxin, heavy metals, pesticides, sulphites) are performed on ingredients, raw materials and finished products by external laboratories.

Supplier & Product Allergen Information

Supplier certifies that: A) a documented allergen control program is in use, B) a dedicated process line and a documented cleaning procedure are in place to prevent contamination, C) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to meant that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), tthe Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.

Packaging Type & Shipping / Handling Requirements

Supplier certifies that packaging is accredited for food use. Frozen shipping and handling requirements.

Supplier: Gelit S.r.l.

Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC)

Review Start: June 13, 2022 Review End: July 10, 2022

REVIEW *of* GENERAL FOOD SAFETY PROGRAM

Supplier GFSI Status & Historical Performance

Supplier appears to be following CGMPs and utilizes an established food safety program. Products supplied by this supplier have been verified and are approved for import.

Close Supplier Monitoring

No. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis, or sooner if necessary.

General Comments & Verification Timeline

Products supplied by this supplier have been verified and are approved for import. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis (or sooner if necessary). This FSVP will expire one year from its above the above noted "Review End" date.

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

ADDENDUM

NOTE

Labeling Requirements

The Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004 requires food manufacturers to label food products that contain an ingredient that is or contains protein from a major food allergen in one of two ways.

The first option for food manufacturers is to include the name of the food source in parenthesis following the common or usual name of the major food allergen in the list of ingredients in instances when the name of the food source of the major allergen does not appear elsewhere in the ingredient statement. For example: Vanilla Waffers Ingredients: Enriched flour (wheat flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated soybean oil, and/or cottonseed oil, high fructose corn syrup, whey (milk), eggs, vanilla, natural and artificial flavoring) salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin (soy), mono-and diglycerides (emulsifier)

The second option is to place the word "Contains" followed by the name of the food source from which the major food allergen is derived, immediately after or adjacent to the list of ingredients, in type size that is no smaller than the type size used for the list of ingredients. For example: Contains Wheat, Milk, Egg, and Soy

Food Allergen Labeling and Consumer Protection Act

- Nutritional information (not appliance to bulk).
- Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).
- Quantity of contents (21 CFR 101.7).
- Statement of identity (21 CFR 101.3).
- Presence of artificial flavoring, artificial coloring, or chemical preservative (21 CFR 101.22).
- Ingredient statement if the product has two or more ingredients (21 CFR 101.4).
- Presence of major food allergens (21 U.S.C. 343(w)).
- Percent juice (21 CFR 101.30), when applicable.

ADDENDUM

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Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

ADDENDUM

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Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Claudio Innocenti

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on
05/13/2021

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Steve Mandernach, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti

AFDO

Certificate # 31d8ad94

FSPCA
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Claudio Innocenti

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Animal Food

delivered by Lead Instructor

Charles Nolan

completed on
07/09/2020

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Susan M. Hays, Executive Director
Association of American Feed Control Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

AAFCO
Association of American Feed Control Officials

Certificate # 223faa17

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

CLAUDIO INNOCENTI

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on

09/14/2018

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH Institute for Food Safety and Health, Illinois Institute of Technology

ifpti International Food Protection Training Institute

AFDO

Certificate # d2e9c287

Produce Safety ALLIANCE

Certificate of Training

is awarded to

Claudio Innocent

in recognition for having successfully completed
the Produce Safety Alliance course:

PSA Grower Training Course

Delivered by PSA Lead Trainers and/or PSA Trainers
Cara Fraver, Laura McDermott, Yolanda Gonzalez, Lindsey Pashow

AFDO
Association of Food & Drug Officials
Since 1896

Class Number
NY-180712-GR
Grower ID Number
50447
Training Date and Location
7/12/2018–7/12/2018
Voorheesville, NY

Joseph Corby
Executive Director, AFDO

Elizabeth A. Bihn, Ph.D.
Produce Safety Alliance Director

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

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FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on

05/31/2018

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

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ILLINOIS INSTITUTE OF TECHNOLOGY

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Certificate # d2e9c287

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the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

Bob Bauer

completed on

09/14/2017

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

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Certificate # d2e9c287

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

CERTIFICATIONS & QUALIFICATIONS *of* FSVP AGENT

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

CLAUDIO INNOCENTI

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD

delivered by Lead Instructor

Amanda Evans

completed on

07/25/2017

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH
ILLINOIS INSTITUTE OF TECHNOLOGY

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AFDO

Certificate # 2d697331

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

QUALIFICATIONS *of* SUPPORTING QI

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

WILLIAM BARBER

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor

Mirasol Mohal

completed on
06/05/2019

Robert Brackett, VP and Director
Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Steve Mandernach, Executive Director
Association of Food and Drug Officials

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AFDO

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William Barber

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the Food Safety Preventive Controls Alliance course:

Foreign Supplier Verification Programs

delivered by Lead Instructor

tina coil

completed on
06/13/2017

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Institute for Food Safety and Health

Gerald Wojtala, Executive Director
International Food Protection Training Institute

Joseph Corby, Executive Director
Association of Food and Drug Officials

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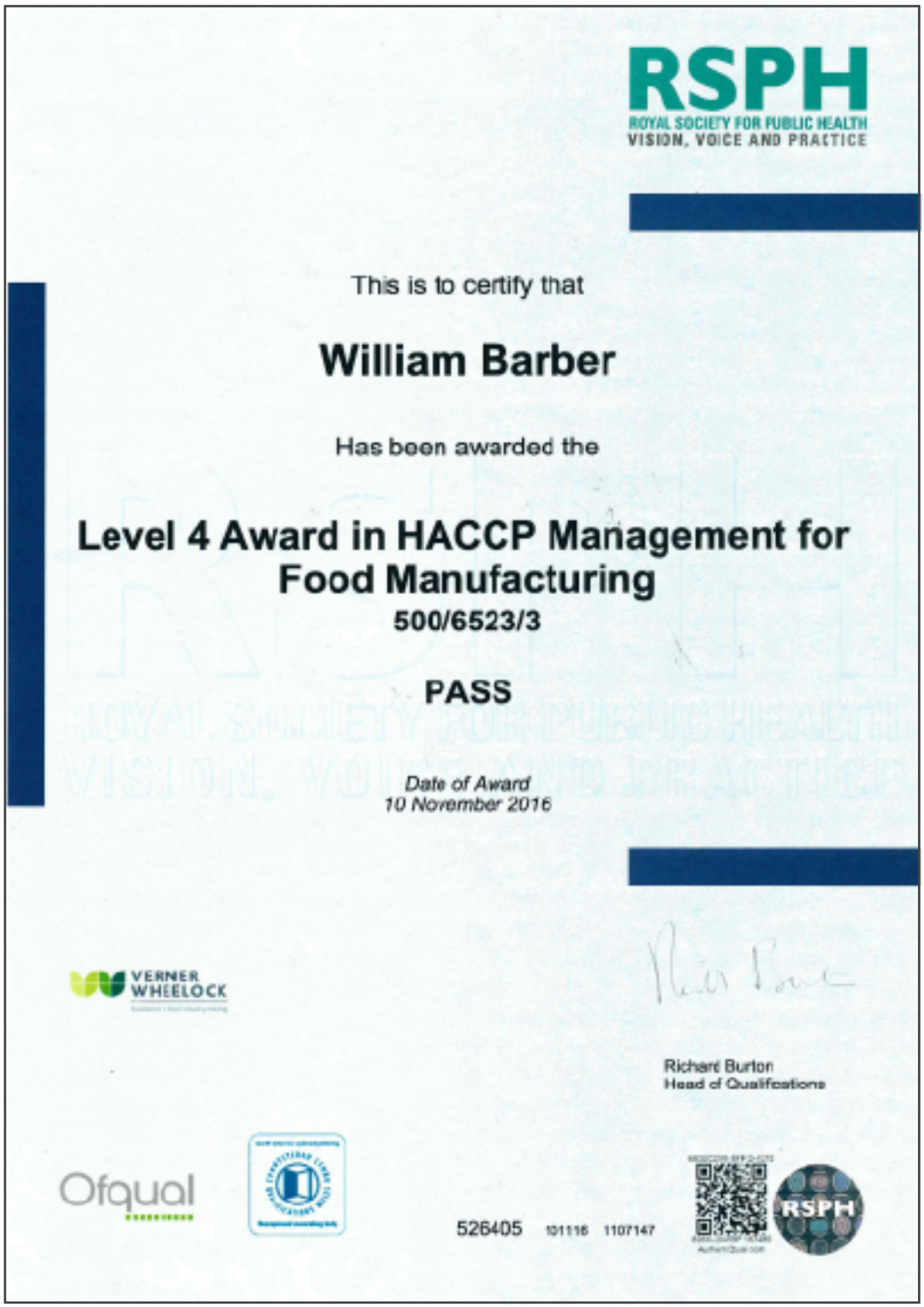
AFDO

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

QUALIFICATIONS *of* SUPPORTING QI



RSPH
ROYAL SOCIETY FOR PUBLIC HEALTH
VISION, VOICE AND PRACTICE

This is to certify that

William Barber

Has been awarded the

Level 4 Award in HACCP Management for Food Manufacturing

500/6523/3

PASS

Date of Award
10 November 2016

VERNER WHEELOCK

Richard Burton
Head of Qualifications

Ofqual

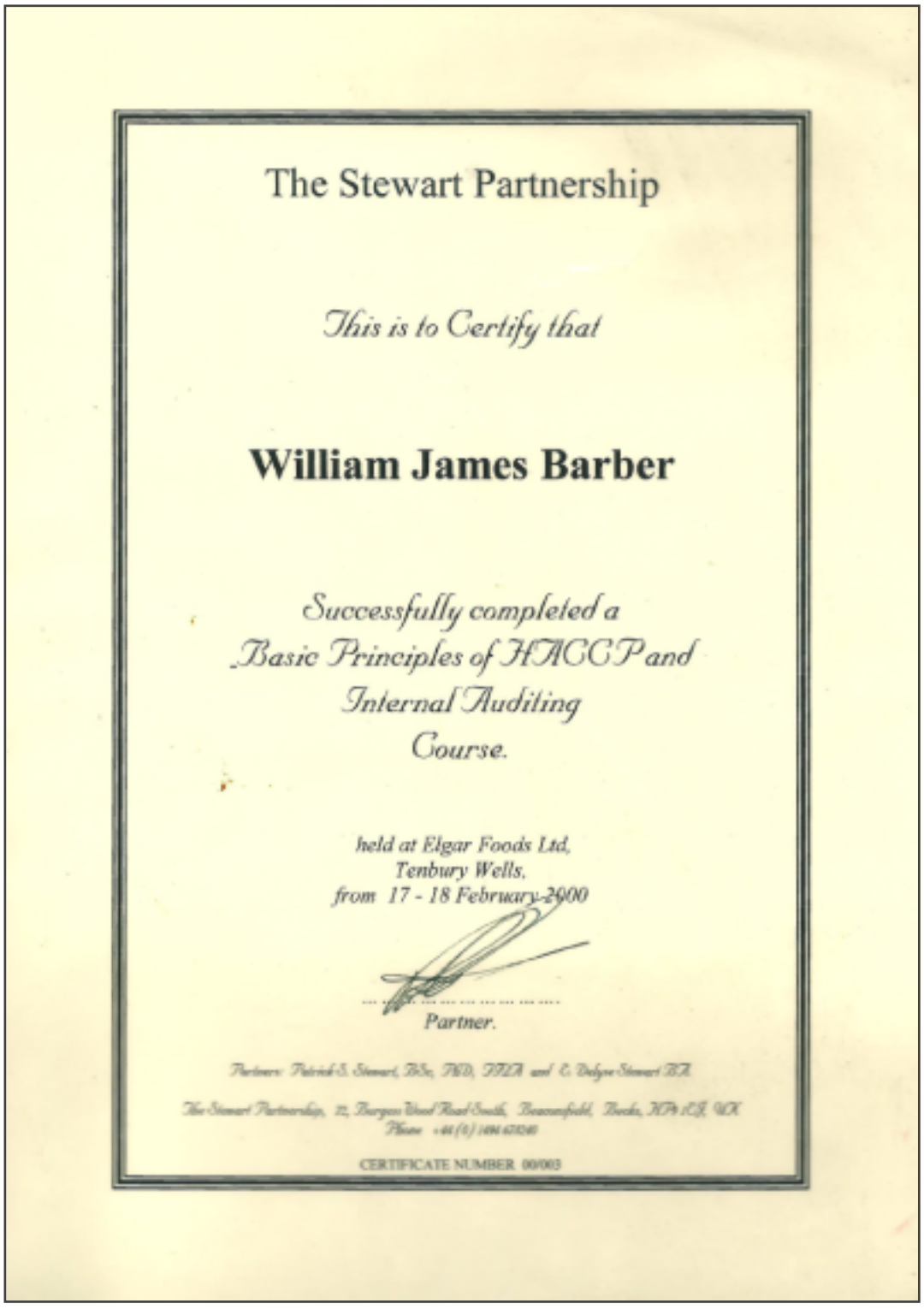
526405 101116 1107147

RSPH

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

QUALIFICATIONS *of* SUPPORTING QI



The Stewart Partnership

This is to Certify that

William James Barber

Successfully completed a
Basic Principles of HACCP and
Internal Auditing
Course.

held at Elgar Foods Ltd,
Tenbury Wells,
from 17 - 18 February 2000

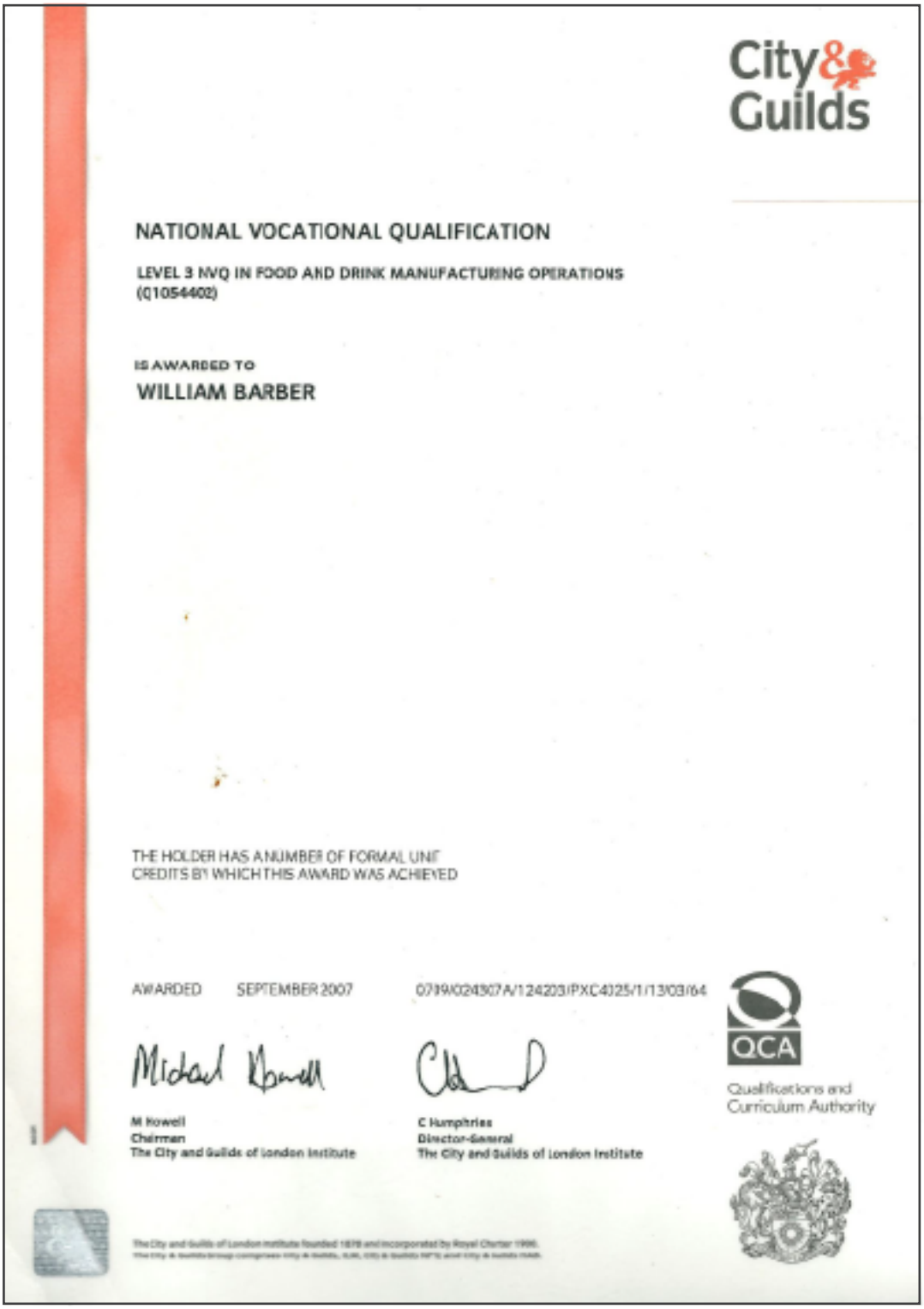
Partner.

Partners: Patrick S. Stewart, BSc, PhD, FIFST and C. Dalyn Stewart BA

The Stewart Partnership, 22, Burgess Wood Road South, Beaconsfield, Bucks, HP9 1EJ, UK
Phone +44 (0) 1494 672040

CERTIFICATE NUMBER 00003

QUALIFICATIONS *of* SUPPORTING QI



City & Guilds

NATIONAL VOCATIONAL QUALIFICATION

LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS
(Q1054402)

IS AWARDED TO
WILLIAM BARBER

THE HOLDER HAS A NUMBER OF FORMAL UNIT
CREDITS BY WHICH THIS AWARD WAS ACHIEVED

AWARDED SEPTEMBER 2007 0739/024907A/124203/PXC4025/1/13/03/64

M Howell
Chairman
The City and Guilds of London Institute

C Humphries
Director-General
The City and Guilds of London Institute

QCA
Qualifications and Curriculum Authority

The City and Guilds of London Institute founded 1878 and incorporated by Royal Charter 1900.

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

QUALIFICATIONS *of* SUPPORTING QI

City & Guilds

CERTIFICATE OF UNIT CREDIT TOWARDS
NATIONAL VOCATIONAL QUALIFICATION
LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS

IS AWARDED TO
WILLIAM BARBER

WHO ATTENDED PERSHORE GROUP OF COLLEGES

AND WAS SUCCESSFUL IN THE
FOLLOWING TEN UNITS

CONTROL AND MAINTAIN QUALITY WITHIN MULTI-STAGE MANUFACTURING OPERATIONS	U1024734
RESOLVE PROBLEMS IN MULTI-STAGE MANUFACTURING OPERATIONS	U1024735
MAINTAIN AND IMPROVE HEALTH AND SAFETY WITHIN THE WORKPLACE	U1024736
MAINTAIN AND IMPROVE HYGIENE AND PRODUCT SAFETY WITHIN THE WORKPLACE	U1024737
CONTRIBUTE TO THE ACHIEVEMENT OF ORGANISATIONAL AND PERSONAL GOALS	U1028661
PROVIDE INFORMATION TO SUPPORT DECISION MAKING	U1026144
MONITOR AND MAINTAIN THE HANDLING AND STORAGE OF MATERIALS	U1024742
IMPLEMENT QUALITY ASSURANCE SYSTEMS	U1027820
DEVELOP A FOOD AND DRINK PRODUCT	U1050074

CONTINUED

AWARDED SEPTEMBER 2007 0709/024307/A/124203/PXC4025/1/13/03/64

M Howell
Chairman
The City and Guilds of London Institute

C Humphries
Director General
The City and Guilds of London Institute

The City and Guilds of London Institute founded 1878 and incorporated by Royal Charter 1900.
The City & Guilds Group comprises City & Guilds, ILM, City & Guilds NPTC and City & Guilds KAB.

Supplier: Gelit S.r.l. Product: Fettuccine Alfredo with Truffle (Ready-to-Cook, Frozen)

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: June 13, 2022 Review End: July 10, 2022

SUBSTANTIATING DOCUMENTS

This FSVP plan is based – at least in part – on the following foreign supplier-provided food safety documents. All substantiating documents have been reviewed and assessed by United Safety Agents LLC.

Note Foreign supplier-provided documents are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these documents without the express written consent of the foreign supplier is prohibited. Enclosed documents are meant for review purposes only and are subject to change without notice. Documents may contain non-binding recommendations and are uncontrolled.

FIELD OF APPLICATION

The following HACCP Plan shall apply to the production process of IQF Frozen Ready to Cook Meals as well as to their components (pasta, rice, sauces) packed in bags or bulk-bins.
The study covers all the steps starting from raw materials supply trough dispatching of finished products.

There have been addressed as significant, the following hazards:

Physical hazards

Particles: Glass, Metallic foreign bodies, Non metallic foreign bodies.
Biological: rodents, birds, insects, hair (from human/animal source)

Chemical Hazards

Micotoxines: Aflatoxine B, G and M1; Ocratoxin; Tricotenes; DON Zearalenone
Pesticides residues, Heavy metals, Veterinary medicinal residues, polycyclic aromatic hydrocarbons (PAH), acrilammide, Dioxins and PCBs, marine biotoxins, biogenic amines, detergents, disinfectants, toxic lubricants, refrigerants, radioactivity, FCM solvents.

Microbiological hazards

E. coli , Listeria monocytogenes, Salmonella Spp, Staphilococcus aureus

Allergens

Managed on the production lines: Gluten (cereals and products thereof), Eggs and products thereof, Milk and products thereof, Fish and products thereof, Tree nuts and products thereof, Celery and products thereof, Crustaceans and products thereof, Mollusks (shellfish) and products thereof.
Furthermore some ingredients contain by their self allowed sulphur dioxide or sulphites but, according to the amount of those ingredients required by the recipes, the concentration ratio is never above the threshold limit of 10 ppm in the product as proposed ready for consumption

THE DETAILS ABOUT SIGNIFICANT HAZARD IDENTIFICATION, HAZARD ANALYSIS AND CALCULATION OF PERTINENT RISK VALUES ARE SHOWN ON THE DOCUMENT “READY MEALS HAZARDS IDENTIFICATION Em.2 Rev.1 - 2021

To assure appropriate hygiene standards of the production processes and to manage control measures, Gelit Holding has implemented a prerequisites program.

SCOPE:
Produce safe and suitable Ready to cook Meals and their components, in compliance with all the applicable regulations and laws.

APPLICABLE REFERENCES AND REGULATIONS

- Codex Alimentarius – Recommended international code of practice general principles of food hygiene – CAC/RCP 1-1969, Rev. 4 (2003).
- Codex Alimentarius – Hazard analysis and critical control point (HACCP) system and guidelines for its application – Annex to CAC/RCP 1-1969, Rev. 4 (2003).
- Codex Alimentarius - Recommended International Code of Practice for the Processing and Handling of Quick Frozen Foods – CAC/RCP 8, Rev. 3 (2008).
- FDA - Hazard Analysis and Risk-Based Preventive Controls for Human Food: Guidance for Industry - January, 2018

EU/ITALIAN APPLICABLE REGULATIONS

- Regolamento CE n°1881/2006 del Parlamento Europeo e del Consiglio del 19 dicembre 2006 che definisce i tenori massimi di alcuni contaminanti nei prodotti alimentari, e successive modifiche ed integrazioni.

Regolamento CE n° 396/2005 del Parlamento Europeo e del Consiglio del 23 febbraio 2005 che definisce i tenori massimi di antiparassitari nei prodotti alimentari e nei mangimi di origine vegetale e animale , e successive modifiche ed integrazioni.

- Regolamento CE n°852/2004 del Parlamento Europeo e del Consiglio del 29 aprile 2004 sull'igiene dei prodotti alimentari, e successive modifiche ed integrazioni.

- Regolamento CE n°853/2004 del Parlamento Europeo e del Consiglio del 29 aprile 2004 che stabilisce norme specifiche in materia di igiene per gli alimenti di origine animale, e successive modifiche e integrazioni.

- Regolamento CE n°178/2002 del Parlamento Europeo e del Consiglio del 28 gennaio 2002 che stabilisce i principi ed i requisiti generali della legislazione alimentare, istituisce l'Autorità europea per la sicurezza alimentare e fissa procedure nel campo della sicurezza alimentare, e successive modifiche ed integrazioni.

- Ordinanza Min. Sanità 07/12/1993- Limiti di listeria monocitogenes in alcuni prodotti alimentari

- Regolamenti CE n°470/2009 e CE n°37/2010 del Parlamento Europeo e del Consiglio che definiscono i limiti massimi e la classificazione dei residui di medicinali veterinari negli alimenti di origine animale, e successive modifiche ed integrazioni.
-Regolamento (CE) N. 1441/2007 del 5 dicembre 2007 che modifica il regolamento (CE) n. 2073/2005 sui criteri microbiologici applicabili ai prodotti alimentari
- Regolamento UE n° 382/2021 del 03/03/2021 che modifica gli allegati del regolamento (CE) n. 852/2004 del Parlamento europeo e del Consiglio sull'igiene dei prodotti alimentari per quanto riguarda la gestione degli allergeni alimentari, la ridistribuzione degli alimenti e la cultura della sicurezza alimentare

TABLEL OF REVISIONs

Date	Rev. N°	Subject of revision	Wrote	Verified	Approved
30/06/18 4th issue	00	General revision	A. Gironi RSQA	A. Gironi RSQA	S. Mattioli AD
28/6/19	01	Revision with highlighted modifications	A. Gironi RSQA	A. Gironi RSQA	S. Mattioli AD
30/06/20	02	Revision with highlighted modifications	A. Gironi RSQA	A. Gironi RSQA	S. Mattioli AD
15/10/20	03	Revision with highlighted modifications	A. Gironi RSQA	A. Gironi RSQA	S. Mattioli AD
30/06/21	04	Revision with highlighted modifications	F. Buonincontro RSQ	F. Buonincontro RSQ	S. Mattioli AD

1. Product Description:

Product Description	Precooked, frozen food preparation, consisting of pasta (egg long pasta - long or short semolina pasta - fresh filled pasta - rice) and / or drops of sauce, prepared from individual commodities (raw materials) within the plant, with eventual addition of characterizing ingredients (meat, fish, dairy, vegetables) packaged in coupled plastic film pouches or packed in polyethylene bags and cardboard bins.
Process description	The product is obtained by gathering together IQF precooked pasta/rice with IQF precooked sauces (drops or pellets) and possible other frozen characterizing ingredients.
Intended Use	Preparation and pre-cooked frozen food to be eaten after cooking in the manner and time indicated on the package.
Intended Consumer	They are consumer products intended for general population of any age, except for subjects who are allergic / intolerant to one or more ingredients in the recipe, and consumed after cooking according to the labelling modalities and timing instructions specified on the packaging.
Packing size and type of FCM	• 1000 – 200 g plastic film bags • 200-300 Kg polyethylene bags in cardboard Octobins.
Packaging FCM	• Preprinted coupled plastic film • Low density polyethylene bag
Labelling	As by customer's specification
Ingredients	As by technical specifications, compliant with labelling
Shelf life	12-18 mounths
Storing conditions	-18°C (0 F°)
Users' Instructions	As by technical specifications reported on label – To be cooked before consumption according modalities and time instructions specified on the packaging.
Packing and transport	Cardboards on pallet - Frozen lorry / container

2. TEAM HACCP:

RUOLO	NOME e COGNOME	FIRMA
AD (O.S.A.)	S. Mattioli	
Direttore Generale	G. Graziadei	
Resp. Operations	M. Murri	
Responsabile Qualità–Team Leader P.C.Q.I.	F. Buonincontro	
Responsabile S.S.T.	A. Gironi	
Responsabile R&D	R. Di Giambattista	
Specialist R&D	P. Giacobbe	
Specialist R&D	O. Malizia	
Specialist R&D	S. De Rosa	
Responsabile Ingegneria	E. Belli	
Responsabile Ambiente e Sicurezza	P. Grando	
Controllo Qualità	N. Peretti	
Controllo Qualità	G. Moriconi	
Controllo Qualità	S. Vento	
Responsabile Manutenzione	S. Ceolato	
Caporeparto	M. Russo	
Supervisore Rep. Stir Fry	R. Testa	
Supervisore Rep. Stir Fry	S. Esposito	
Supervisore Rep. Pasta	E. Corradi	
Supervisore Rep. Pasta	G. Salata	
Supervisore Rep. Sughi	G. Franchi	
Resp. Mobility	D. Pietrosanti	

3. VALIDATION AND REVISION

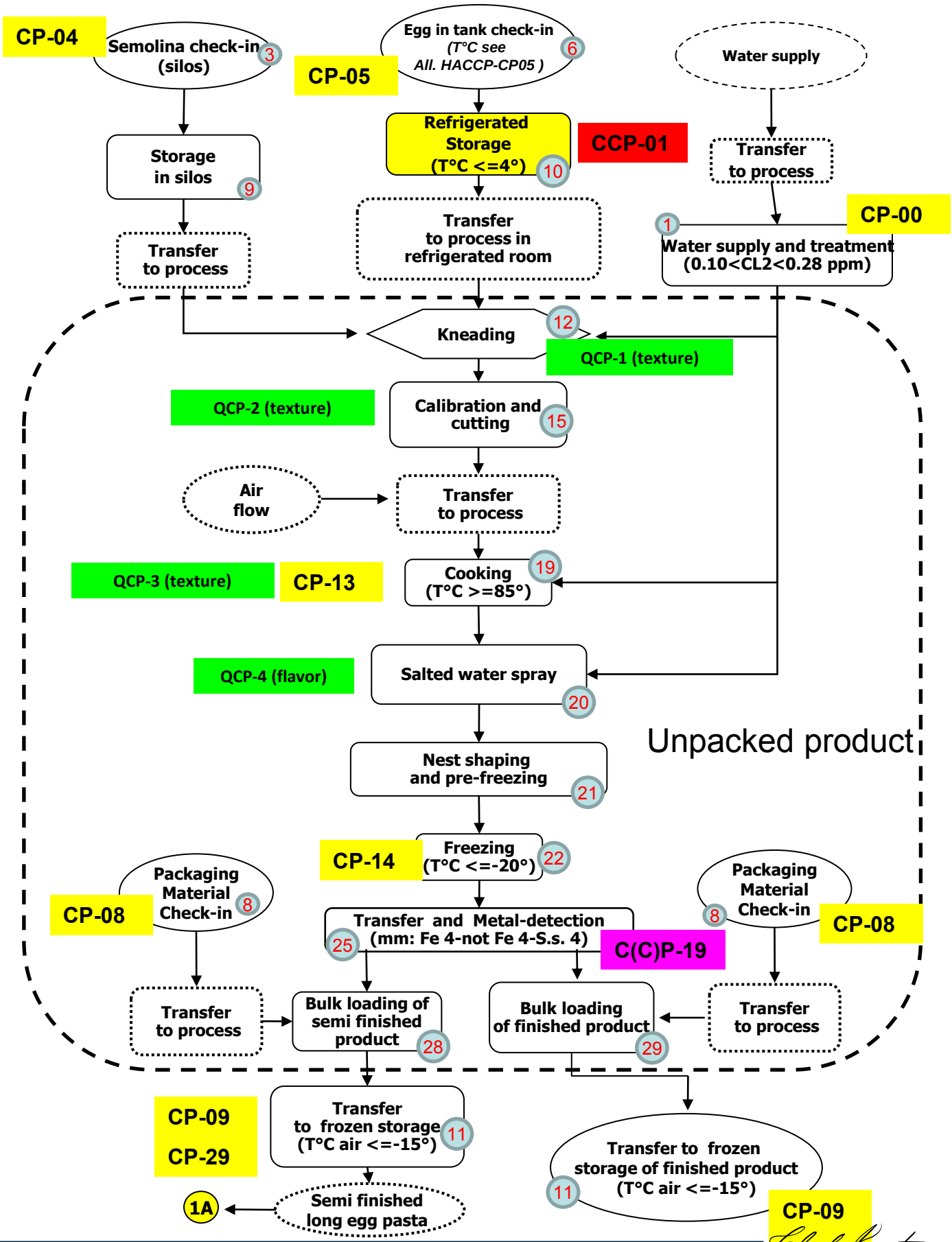
This plan is revised when introducing significant changes in products or production lines and / or in occasion of the relevant updates of legislation and / or regulations adopted voluntarily. The plan is verified in the course of the monthly meetings of the QUALITY TEAM and of the HACCP TEAM. The HACCP plan is revised at least annually based on results of internal and external auditing activities, the trends of complaints, with particular reference to those relevant to product safety, and the trends of the non-conformities of the products and / or processes critical for the safety of the production.

4.RELATED OPERATIONAL DOCUMENTS:

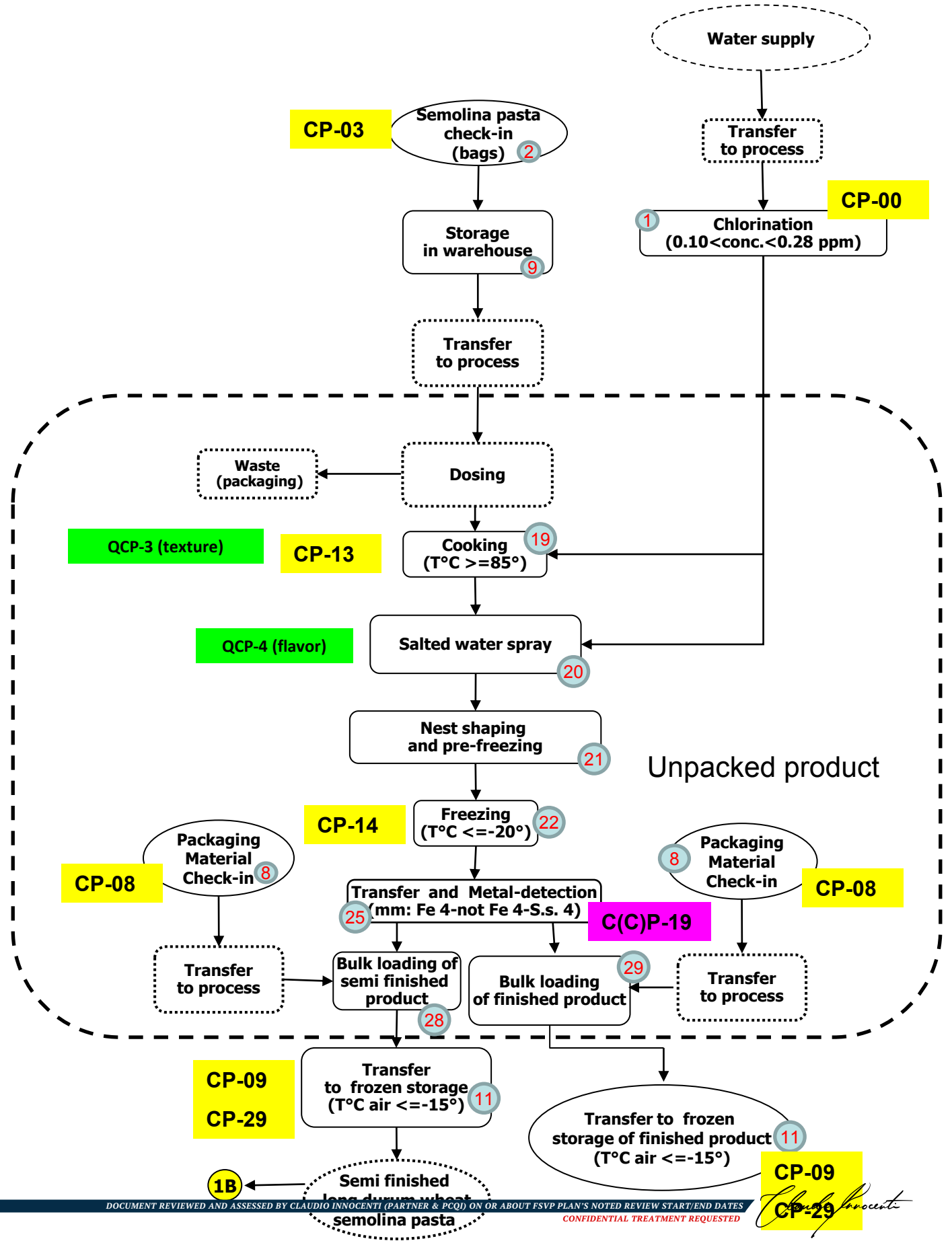
FORMAT	DOCUMENTO	REV. n°	DATA
-	HACCP plan - Frozen Ready to Cook Meals	04	30/06/21
EL 1.1.4	Programma Gestione Prerequisiti – 2nd issue	01	30/06/20
-	RTCM Hazard Identification em. 2	01	30/06/21
Allegato HACCP01	Piano controllo mm.pp.- Valutazione rischi mm.pp. 2nd issue	02	30/06/21
Allegato HACCP02	Criteri valutazione rischi mmpp -2nd issue	10	28/06/19
Allegato HACCP03	Piani controllo semilavorati – pp.ff. 2nd issue	01	30/06/21
IM-CCP01	Istruzione di monitoraggio CCP01	03	30/06/17
IM-CCP01bis	Istruzione di monitoraggio CCP01bis	00	18/06/18
IM-CCP02	Istruzione di monitoraggio CCP02	03	30/06/17
IM-CCP03	Istruzione di monitoraggio CCP03	03	30/06/17
IM-CCP04	Istruzione di monitoraggio CCP04	03	30/06/17
IM-CCP07	Istruzione di monitoraggio CCP07	02	30/06/17
IM-CP00	Istruzione di monitoraggio CP00	02	30/06/17
IM-CP05	Istruzione di monitoraggio CP05	03	30/06/20
IM-CP07	Istruzione di monitoraggio CP07	03	30/06/20
IM-CP09	Istruzione di monitoraggio CP09	03	30/06/17
IM-CP11	Istruzione di monitoraggio CP11	03	30/06/17
IM-CP12	Istruzione di monitoraggio CP12	03	30/06/17
IM-CP13	Istruzione di monitoraggio CP13	03	30/06/17
IM-CP14	Istruzione di monitoraggio CP14	03	30/06/17
IM-CP15	Istruzione di monitoraggio CP15	03	30/06/17
IM-CP16	Istruzione di monitoraggio CP16	02	30/06/17
IM-CP17	Istruzione di monitoraggio CP17	03	30/06/17
IM-CP19	Istruzione di monitoraggio CP19	02	30/06/17
IM-CP20	Istruzione di monitoraggio CP20	02	30/06/17
IM-CP26	Istruzione di monitoraggio CP26	01	30/06/17
IM-CP27	Istruzione di monitoraggio CP27	01	30/06/17
IM-CP28	Istruzione di monitoraggio CP28	02	30/06/20
SM-CCP01	Scheda di registrazione Monitoraggio CCP01	03	05/08/10
SM-CCP01bis	Scheda di registrazione Monitoraggio CCP01bis -cella refrigerata esterna	00	18/06/18
SM-CCP02	Scheda di registrazione Monitoraggio CCP02	03	20/06/19
SM-CCP03	Scheda di registrazione Monitoraggio CCP03	06	20/06/19
SM-CCP04	Scheda di registrazione Monitoraggio CCP04	03	20/06/19
SM-CCP07	Scheda di registrazione Monitoraggio CCP07	02	06/10/14
SM-CP00	Scheda di registrazione Monitoraggio CP00	01	06/03/08
SM-CP09	Scheda di registrazione Monitoraggio CP09	01	06/03/08
SM-CP15	Scheda di registrazione Monitoraggio CP15	05	01/12/17

FORMAT	DOCUMENTO	REV. n°	DATA
SM-CP19	Scheda di registrazione Monitoraggio CP19	01	22/02/11
SM(C)CP19	Scheda di registrazione Monitoraggio (C)CP19	02	06/10/14
SM-CP20	Scheda di registrazione Monitoraggio CP20	02	01/12/17
SM-CP/CCP GEN	Scheda di registrazione generale Monitoraggio CP-CCP	00	06/03/08
MOD 1.6.8.1	Scheda di registrazione Monitoraggio mm.pp. e mm.cc.	00	28/06/19
I.O. 1.6.8.	I.O. Controllo automezzi allo scarico	00	28/07/20
IM-CP29	Istruzione di monitoraggio CP29	00	11/05/21
SM-CP29	Scheda di registrazione Monitoraggio CP29	00	11/05/21

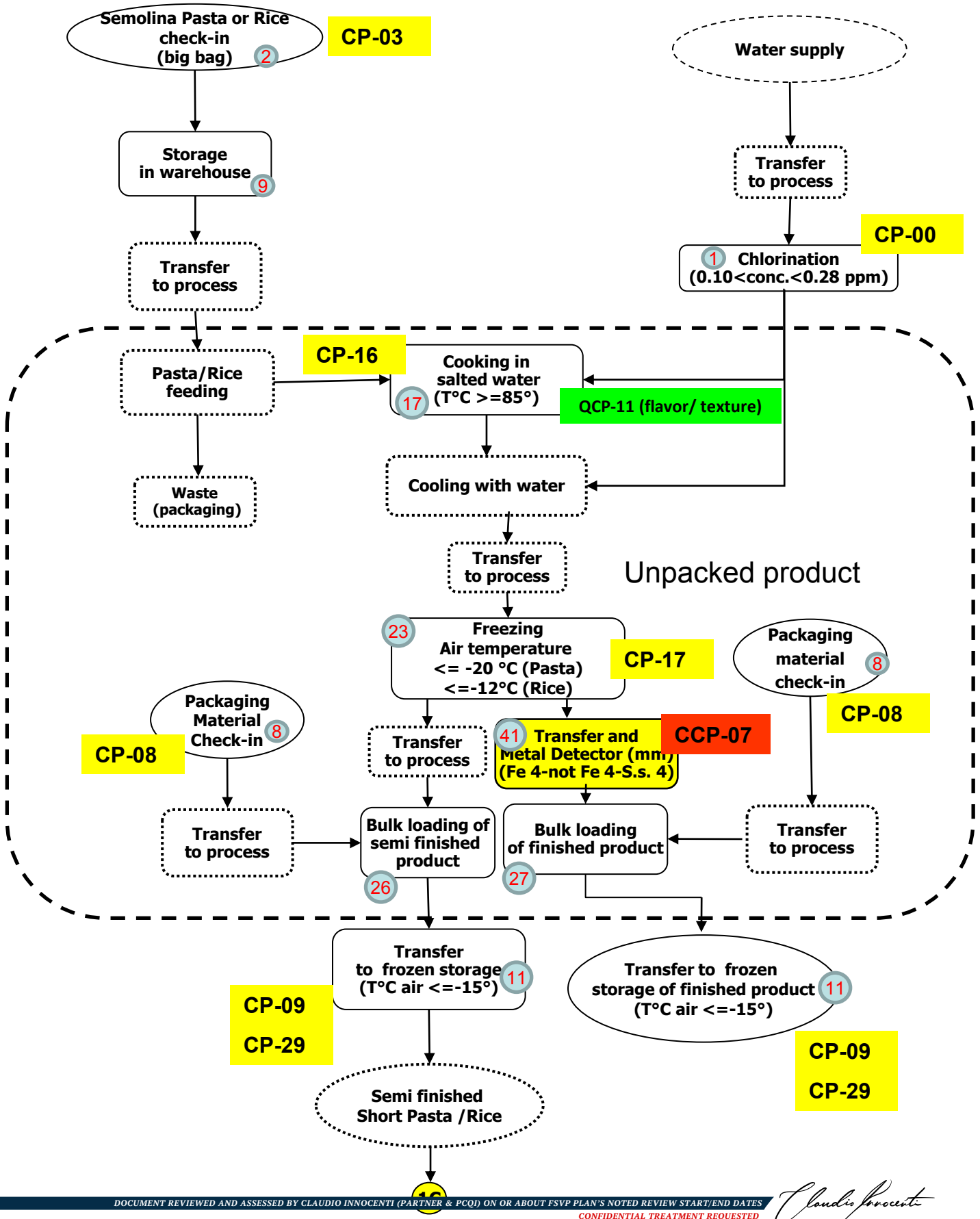
Step n° 1A – Semi finished long egg pasta production



Step n° 1B – Semi finished long durum wheat semolina pasta

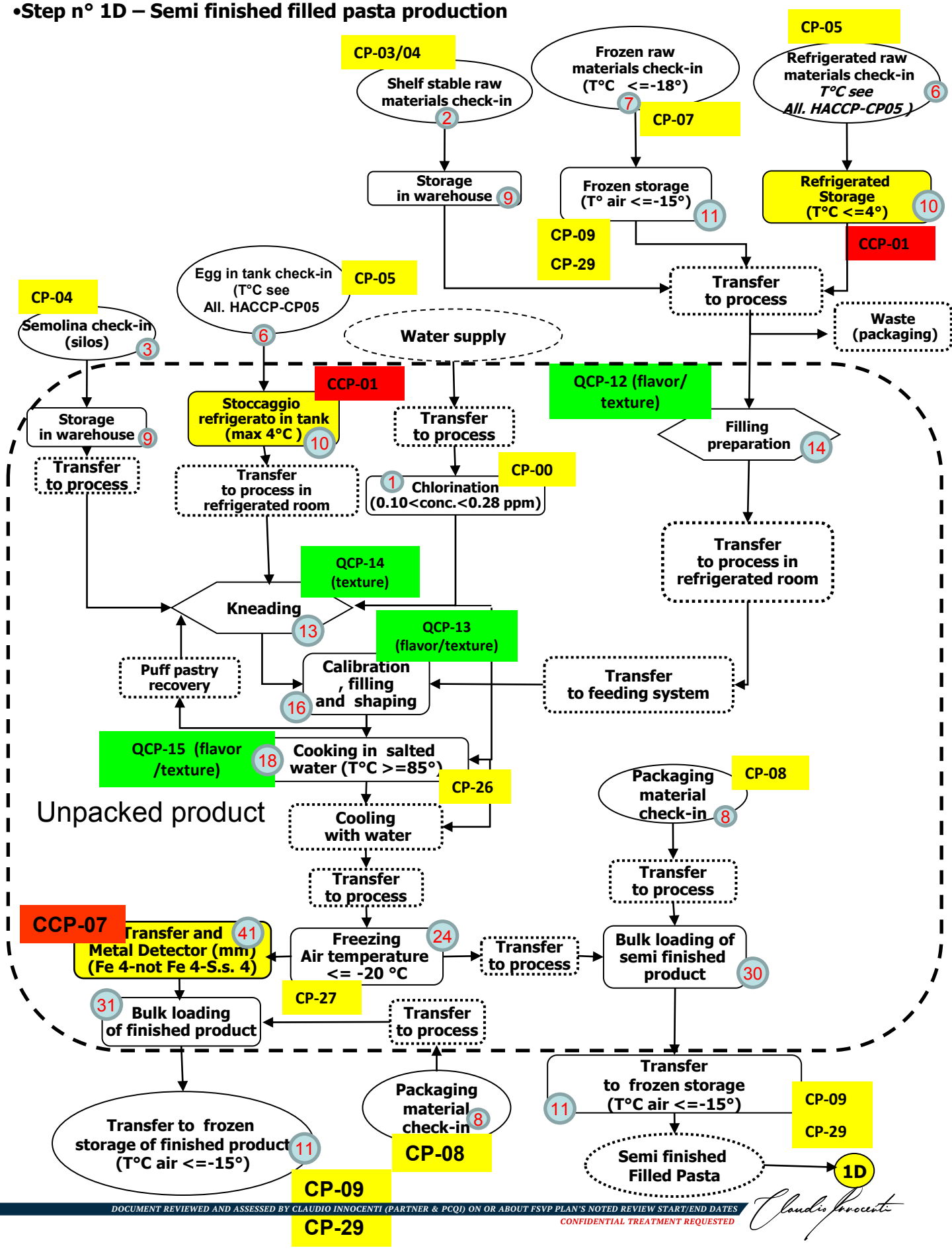


Step n° 1C – Semi finished short pasta / rice production

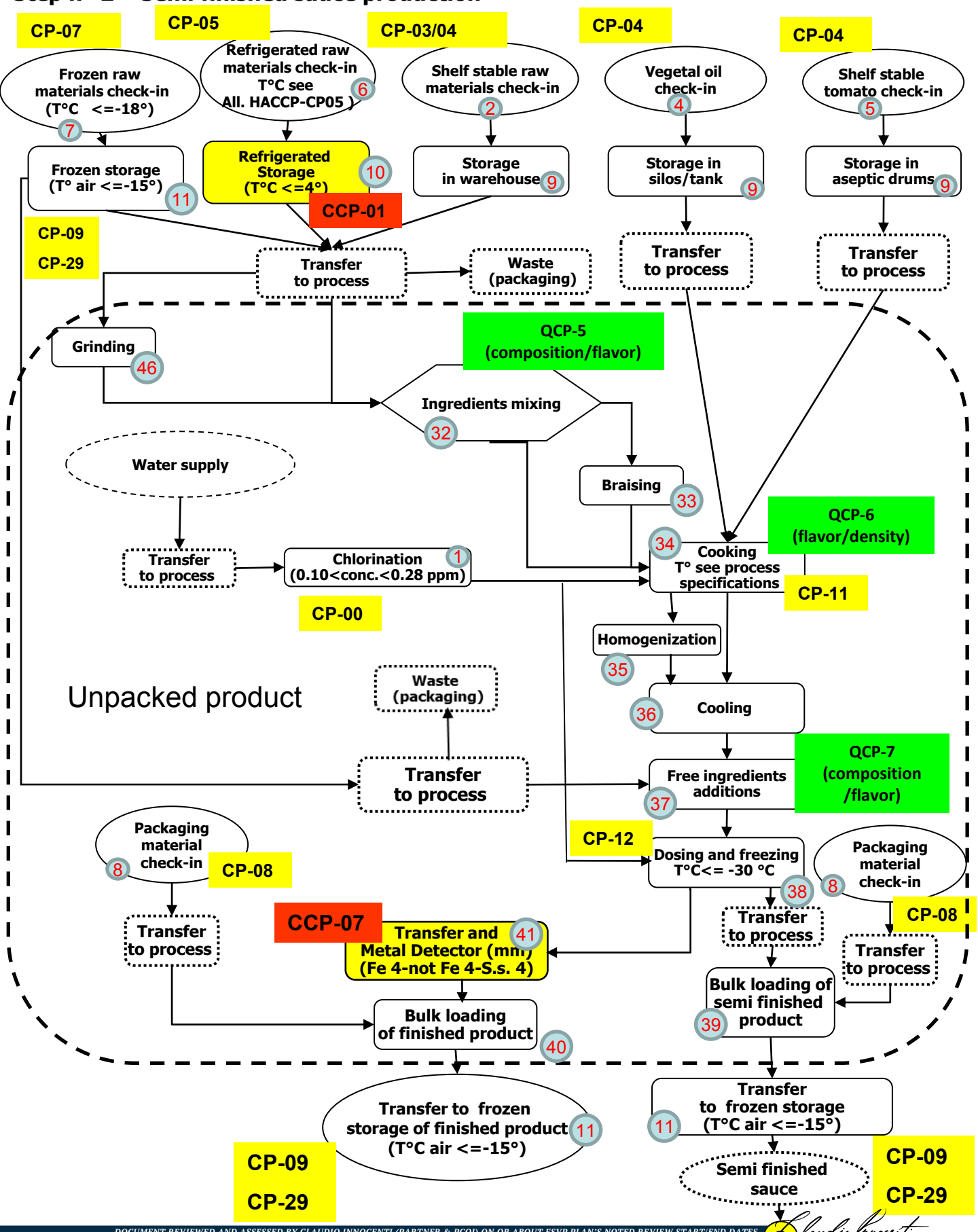


DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER & PCQI) ON OR ABOUT FSVP PLAN'S NOTED REVIEW START/END DATES
CONFIDENTIAL TREATMENT REQUESTED
Claudio Innocenti

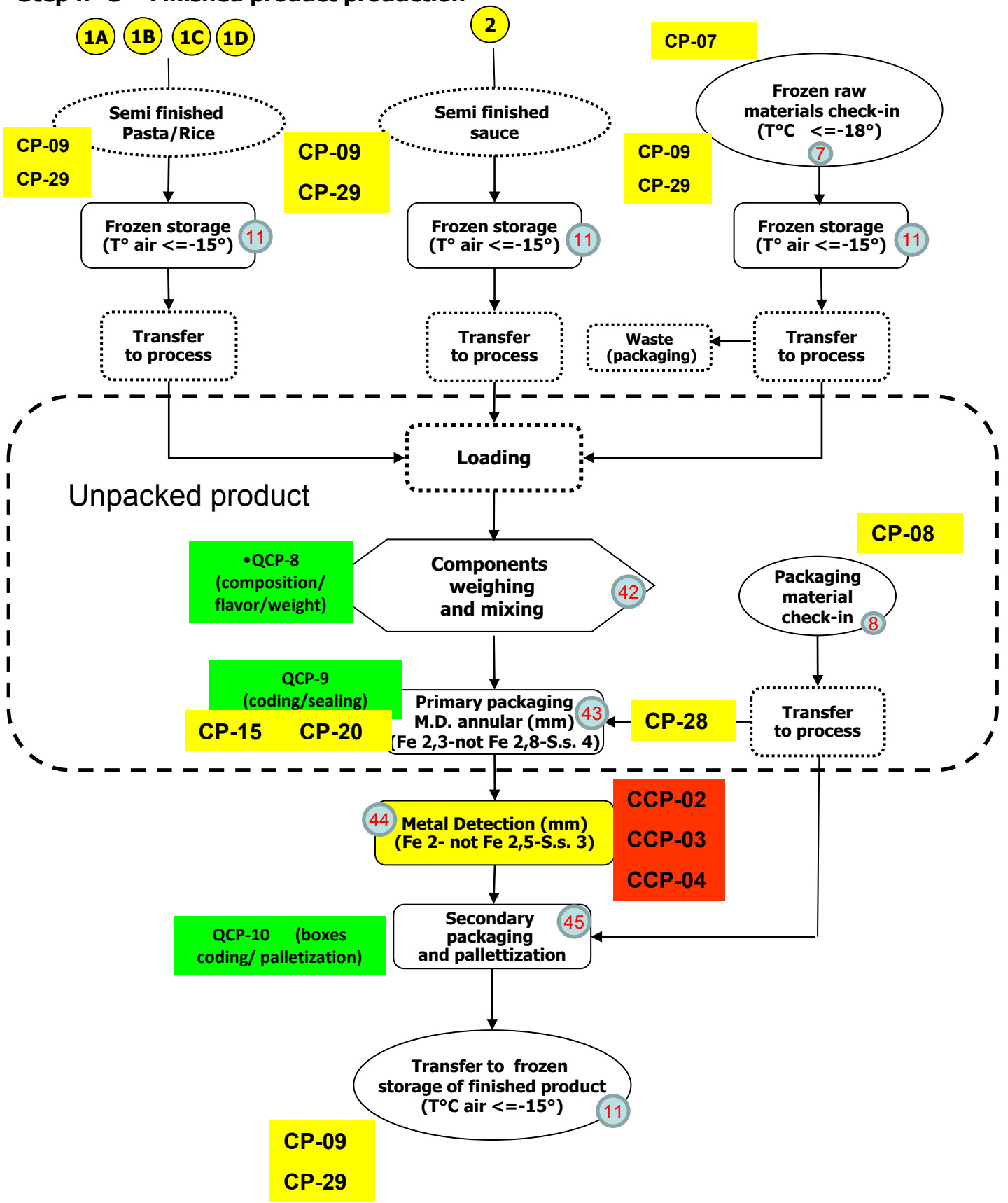
•Step n° 1D – Semi finished filled pasta production



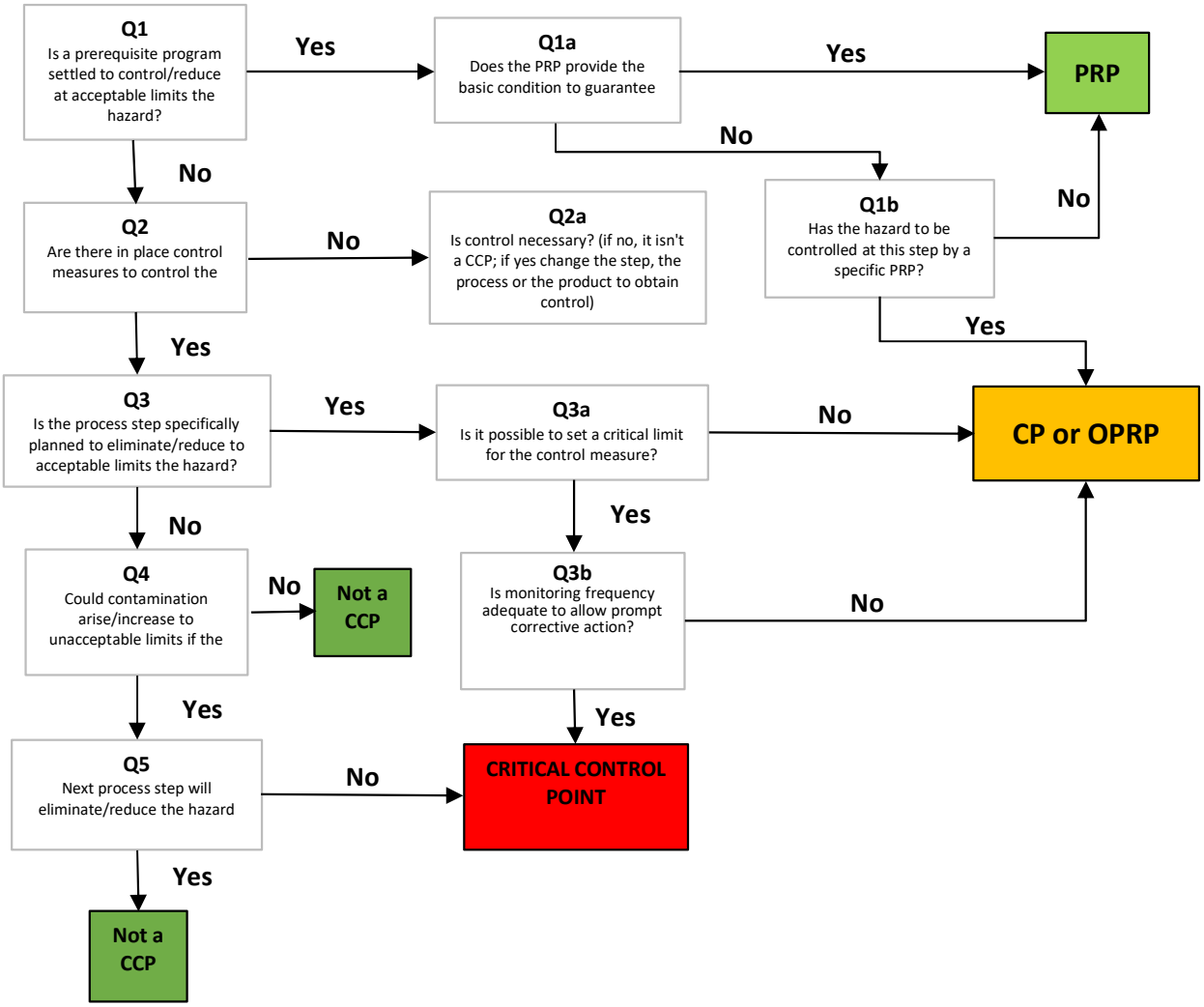
Step n° 2 – Semi finished sauce production



Step n° 3 – Finished product production



6. Risk assessment: Decision tree and definitions



PRP – Prerequisite Program: necessary preventative basic activities to constantly guarantee a proper Hygienic environment along the food chain (Cleaning and sanitation, Pest Control, Building and equipments maintainance, Waste and by products management, etc…)

CP or OPRP– Control point or Operative PRP: process step fase identified by risk analysis as relevant to control the likelihood of introducing or increase a food safety hazard in to the product or into the process. Their loss of control doesn't necessarily mean that the product is unsafe.

CCP – Critical Control Point: A step at which control can be applied and that is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level. When the results of monitoring at this step indicate a loss of control, corrective actions must be taken because the product could be unsafe.

Process Step		Hazard		Hazard/Reason of the risk	Risk Analysis P	S	R	Preventative Measures Structural/Management	Decision Tree Q1	Q1a	Q1b	Q2	Q2a	Q3	Q3a	Q3b	Q4	Q5	Status	Nr.
		M	Microbiological																	
		C	Chemical																	
		P/B	Particles/Biological																	
		A/F	Adulteration/Fraud																	
		A	Allergens																	
Supplying and receiving raw materials and packaging materials																				
Nr.	Description																			
1	Water supply and treatment	M		Salmonella – Listeria monocytogenes, Staphilococcus aureus, E. coli/ Likelihood of presence of bacteria for natural environmental contamination	1,0	3	3	Water Treatment equipment Half- yearly calibration of redoximeter by MG-0000 method Recording calibration on Mod.Q16/02 1) Water supply management Prerequisite	Y	N	Y								CP (OPRP)	0
		C		Non compliant Arsenicum criterion according to Dir.98/83/CE a.a.	1,0	2	2	Arsenic Removal Equipment 1) Water supply management Prerequisite	Y	Y									PRP	
		P/B		None																
		A/F		None																
		A		None																
2	Receiving room temperature raw materials, nuts,spices, herbs, semolina pasta, flour and cereals in bag &/or big bags CP (OPRP) 03	M		Salmonella – Listeria monocytogenes, Staphilococcus aureus, E. coli/ Likelihood of presence of bacteria for natural environmental contamination	1,0	3	3	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	Y									PRP	
		C		Mycotoxins, Heavy metals, Dioxine and PCBs, Pesticides residues/ Likelihood of contamination due to incorrect harvesting, production, storing management of raw materials	1,0	2	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	3
		A		Allergens as by An.II Reg.1169/2011/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	2,0	2	4	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Allergens Management Prerequisite	Y	Y									PRP	
		A/F		R.M. Non compliant for species/quality to the technical specification. Recently reported events of use of R.M., particularly meat, different from the one declared on labelling.	2,0	1	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	3
		P/B		Particles, Rodents, Birds, Insects/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	1,8	2	3,6	1) Purchases and Supplies Management Prerequisite 2) Pest Control Management Prerequisite 3) Transport and Deliveries Management Prerequisite	Y	Y									PRP	
3	Receiving room temperature raw materials Silo Semolina CP (OPRP) 04	M		Salmonella – Listeria monocytogenes, Staphilococcus aureus, E. coli/ Likelihood of presence of bacteria for natural environmental contamination	1,0	3	3	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	Y									PRP	
		C		Mycotoxins, Heavy metals, Dioxine and PCBs, Pesticides residues/ Likelihood of contamination due to incorrect harvesting, production, storing management of raw materials	1,0	2	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	4
		A		Allergens as by An.II Reg.1169/2011/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	2,0	2	4	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Allergens Management Prerequisite	Y	Y									PRP	
		A/F		R.M. Non compliant for species/quality to the technical specification. Recently reported events of use of R.M., particularly meat, different from the one declared on labelling.	2,0	1	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	4
		P/B		Particles, Rodents, Birds, Insects/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	1,8	2	3,6	**Filter/Sieve for Granulated R.C.** 1) Purchases and Supplies Management Prerequisite 2) Pest Control Management Prerequisite 3) Transport and Deliveries Management Prerequisite	Y	Y									PRP	
4	Receiving unpacked vegetable oils CP (OPRP) 04	M		Salmonella – Listeria monocytogenes, Staphilococcus aureus, E. coli/ Likelihood of presence of bacteria for natural environmental contamination	1,0	3	3	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	Y									PRP	
		C		Heavy metals, Dioxine and PCBs, Pesticides residues, PAH/ Likelihood of contamination due to incorrect harvesting, production, storing management of raw materials	1,0	2	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	4
		P/B		Particles, Rodents, Birds, Insects/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	1,8	2	3,6	1) Purchases and Supplies Management Prerequisite 2) Pest Control Management Prerequisite 3) Transport and Deliveries Management Prerequisite	Y	Y									PRP	
		A/F		R.M. Non compliant for species/quality to the technical specification. Recently reported events of use of R.M., particularly meat, different from the one declared on labelling.	2,0	1	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	4
		A		Allergens as by An.II Reg.1169/2011/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	2,0	2	4	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Allergens Management Prerequisite	Y	Y									PRP	
5	Receiving Tomatoes sauce CP (OPRP) 04	M		Salmonella – Listeria monocytogenes, Staphilococcus aureus, E. coli/ Likelihood of presence of bacteria for natural environmental contamination	1,0	3	3	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	Y									PRP	
		C		Heavy metals, Pesticides residues,/ Likelihood of contamination due to incorrect harvesting,/production/ storing procedures of raw materials	1,0	2	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	4
		P/B		Particles, Rodents, Birds, Insects/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	1,8	2	3,6	1) Purchases and Supplies Management Prerequisite 2) Pest Control Management Prerequisite 3) Transport and Deliveries Management Prerequisite	Y	Y									PRP	
		A/F		R.M. Non compliant for species/quality to the technical specification. Recently reported events of use of R.M., particularly meat, different from the one declared on labelling.	2,0	1	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	4
		A		Allergens as by An.II Reg.1169/2011/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	2,0	2	4	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Allergens Management Prerequisite	Y	Y									PRP	
6	Receiving chilled raw materials CP (OPRP) 05	M		Salmonella – Listeria monocytogenes, Staphilococcus aureus, E. coli/ Likelihood of presence of potentially pathogenic/non pathogenic bacteria and their growth due to improper temperature conditions during transport	1,0	3	3	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan Annual calibration of thermometer 401 by M0002 method (8.1.1) and recording on Mod.Q16/02	Y	N	Y								CP (OPRP)	5
		C		Mycotoxins, Heavy metals, Dioxin and PCBs, Biogenic amines, Pesticides residues, Veterinary medicinal residues/ Likelihood of contamination due to incorrect harvesting, production, storing management of raw materials	1,0	2	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	5
		P/B		Particles, Rodents, Birds, Insects/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	1,8	2	3,6	1) Purchases and Supplies Management Prerequisite 2) Pest Control Management Prerequisite 3) Transport and Deliveries Management Prerequisite	Y	Y									PRP	
		A/F		R.M. Non compliant for species/quality to the technical specification. Recently reported events of use of R.M., particularly meat, different from the one declared on labelling (horse meat in lasagne) – meat and fishery products	2,0	1	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	5
		A		Allergens as by An.II Reg.1169/2011/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	2,0	2	4	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Allergens Management Prerequisite	Y	Y									PRP	

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HACCP FROZEN READY TO COOK MEALS
Hazard Analysis and Preventive Control Plan

Date 4th Issue.:30/06/18
Rev. :4
Rev.Date : 30/06/21

Process Step		Hazard		Risk Analysis	P	S	R	Preventative Measures Structural/Management	Decision Tree										Status	Nr.
		M	Microbiological		P≤=R Probability x Seriousness= Risk				Q1	Q1a	Q1b	Q2	Q2a	Q3	Q3a	Q3b	Q4	Q5		
		C	Chemical																	
		P/B	Particles/Biological																	
		A/F	Adulteration/Fraud																	
		A	Allergens	Hazard/Reason of the risk																
7	Receiving frozen raw materials CP (OPRP) 07	M		Salmonella – Listeria monocytogenes, Staphilococcus aureus, E. coli/ Likelihood of presence of potentially pathogenic/non pathogenic bacteria and their growth due to improper temperature's conditions during transport	1,0	3	3	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	7
		C		Mycotoxins, Marine Biotoxins, Heavy metals, Dioxin and PCBs, Biogenic amines, Pesticides residues, Veterinary medicinal residues, PAH/ Likelihood of contamination due to incorrect harvesting, production, storing management of raw materials	1,0	2	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	7
		P/B		Particles, Rodents, Birds, Insects/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	1,8	2	3,6	1) Purchases and Supplies Management Prerequisite 2) Pest Control Management Prerequisite 3) Transport and Deliveries Management Prerequisite	Y	Y									PRP	
		A/F		R.M. Non compliant for species/quality to the technical specification. Recently reported events of use of R.M., particularly meat, different from the one declared on labelling (horse meat in lasagne) – meat and fishery products	2,0	1	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packiging materials analysis plan	Y	N	Y								CP (OPRP)	7
		A		Allergens as by An.II Reg.1169/2011/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	2,0	2	4	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Allergens Management Prerequisite	Y	Y									PRP	
8	Receiving Packaging materials (FCM) CP (OPRP) 08	C		Solvents from packaging material – possibility of finding undesirable solvents due to improper production process of the FCM	1,0	2	2	1) Purchases and Supplies Management Prerequisite 2) Transport and Deliveries Management Prerequisite 3) Raw materials and packing materials analysis plan	Y	Y									CP (OPRP)	8
		P/B		Particles, Rodents, Birds, Insects/Likelihood of incorrect supplier's management during production/storing/transport. Likelihood of environmental contamination	1,8	2	3,6	1) Purchases and Supplies Management Prerequisite 2) Pest Control Management Prerequisite 3) Transport and Deliveries Management Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/Likelihood of incorrect supplier's management during production/storing/transport. Miss indication of allergens on the label	2,0	2	4	1) Pre-Check of the labeling at each packaging revision (PRO10) + Control the initial supply of each new packaging (pro13)	Y	N	Y								CP (OPRP)	8
		M		None																
		A/F		None																
Storing																				
9	Storing room temeperature raw materials	C		Mycotoxins - Likelihood of growth of fungii due to improper management of raw materials' storing conditions	1,0	2	2	1) Cleaning and Sanitation Prerequisite 2) Storing management Prerequisite 3) Raw materials and packing materials analysis plan	Y	Y									PRP	
		P/B		Rodents, Birds, Insects - Likelihood of improper management of raw materials' storing conditions; Likelihood of environmental contamination	1,8	2	3,6	Fastening Doors 1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/Likelihood of improper management during in plant-storing; Likelihood of environmental contamination	2,0	2	4	Different storing shelves for each allergenic category 1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Storing management Prerequisite 4) Personnel Training Prerequisite	Y	Y									PRP	
		M		None																
		A/F		None																
10	Storing chilled raw materials CCP01	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of growth of possibly present bacteria if proper storing temperature is not guaranted	1,0	3	3	Chilling Storing room 1) Purchases and Supplies management Prerequisite 2) Storing Management Prerequisite 3) Raw materials and packing materials analysis plan Annual calibration of the temperature probe (00072-00135) by Method M0002 (8.1.1) and its recording on Mod.Q16/02 Continuos recording of temperature and alarm system	N			Y		Y	Y	Y			CCP	1
		C		Biogenic amines - Likelihood of formation if proper storing temperature is not guaranted	1,0	2	2	1)Storing Management Prerequisite 2) Raw materials and packing materials analysis plan	N			Y		Y	Y	Y			CCP	1
		P/B		Rodents, Birds, Insects - Likelihood of improper management of raw materials' storing conditions; Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Storing management Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/Likelihood of improper management during in plant-storing; Likelihood of environmental contamination	2,0	2	4	Different storing shelves for each allergenic category 1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Storing management Prerequisite 4) Personnel Training Prerequisite	Y	Y									PRP	
		A/F		None																
11	Storing frozen raw materials CP (OPRP) 9 CP (OPRP) 29	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of growth of possibly present bacteria if proper storing temperature is not guaranted	1,0	3	3	Freezer storing rooms 1) Purchases and Supplies management Prerequisite 2) Storing Management Prerequisite 3) Raw materials and packing materials analysis plan Annual calibration of the temperature probe (00072-00135) by Method M0002 (8.1.1) and its recording on Mod.Q16/02 Continuos recording of temperature and alarm system	Y	N	Y								CP (OPRP)	9 - 29
		C		None																
		P/B		None																
		A/F		None																
		A		None																
Preparing semifinished and finished product																				
	Kneading semolina,	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	

		Hazard		Risk Analysis					Decision Tree												
		M	Microbiological		P=R Probability x Seriousness= Risk																
		C	Chemical																		
		P/B	Particles/Biological																		
		A/F	Adulteration/Fraud																		
	Process Step	A	Allergens	Hazard/Reason of the risk	P	S	R	Preventative Measures Structural/Management	Q1	Q1a	Q1b	Q2	Q2a	Q3	Q3a	Q3b	Q4	Q5	Status	Nr.
12	egg and water for long egg pasta - QCP1	A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																	
13	Kneading semolina, egg and water for filled pasta QCP14	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																	
14	Dosing and mix ingredients for filling (filled pasta) QCP12	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																	
15	Calibration of pasta sheet and stripes cutting of long egg pasta - QCP2	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel andProcess Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																	
		A/F		None																	
16	Calibration of pasta sheet, filling and shaping of filled pasta - QCP13	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																	
		A/F		None																	

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HACCP FROZEN READY TO COOK MEALS
Hazard Analysis and Preventive Control Plan

Date 4th Issue.:30/06/18
Rev. :4
Rev.Date : 30/06/21

Process Step		Hazard		Risk Analysis				Preventative Measures Structural/Management	Decision Tree										Status	Nr.
					P	S	R		Q1	Q1a	Q1b	Q2	Q2a	Q3	Q3a	Q3b	Q4	Q5		
		M	Microbiological																	
		C	Chemical																	
		P/B	Particles/Biological																	
		A/F	Adulteration/Fraud																	
		A	Allergens	Hazard/Reason of the risk																
17	Cooking in hot and salty water of short pasta/rice CP (OPRP) 16 (QCP11)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan Annual calibration of the equipment's internal temperature control device (cod.00099). Method: M0002 (8.1.1) and calibration recording on Mod.Q16/02	Y	N	Y								CP (OPRP)	16
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
18	Cooking in hot and salty water of filled pasta CP (OPRP) 26 (QCP15)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan Annual calibration of the equipment's internal temperature control device (cod.00356). Method: M0002 (8.1.1) and calibration recording on Mod.Q16/02	Y	N	Y								CP (OPRP)	26
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
19	Cooking in hot water of long pasta CP (OPRP) 13 (QCP03)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan Annual calibration of the equipment's internal temperature control device (cod.00356). Method: M0002 (8.1.1) and calibration recording on Mod.Q16/02	Y	N	Y								CP (OPRP)	13
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
20	Spray cooked long pasta with salty solution (QCP4)	C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		M		None																
		A		None																
		P/B		None																
		A/F		None																
21	Shaping of pasta nest and quick cooling	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																

Process Step		Hazard		Risk Analysis				Preventative Measures Structural/Management	Decision Tree										Status	Nr.
					P	S	R		Q1	Q1a	Q1b	Q2	Q2a	Q3	Q3a	Q3b	Q4	Q5		
		M	Microbiological																	
		C	Chemical																	
		P/B	Particles/Biological																	
		A/F	Adulteration/Fraud																	
		A	Allergens	Hazard/Reason of the risk																
22	Long pasta freezing CP (OPRP) 14	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan Annual calibration of the equipment's internal temperature control device (cod.00097). Method: M0002 (8.1.1) and calibration recording on Mod.Q16/02	Y	N	Y								CP (OPRP)	14
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
23	Short pasta and rice freezing CP (OPRP) 17	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan Annual calibration of the equipment's internal temperature control device (cod.00056). Method: M0002 (8.1.1) and calibration recording on Mod.Q16/02	Y	N	Y								CP (OPRP)	17
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
24	Filled Pasta Freezing NEW CP (OPRP) 27	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan Annual calibration of the equipment's internal temperature control device (cod.00358). Method: M0002 (8.1.1) and calibration recording on Mod.Q16/02	Y	N	Y								CP (OPRP)	27
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
25	Long Pasta nest on conveyor belt with Metal-detection - CP (OPRP) 19	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	N	Y								CP (OPRP)	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles (Metals)/Likelihood of contamination from raw materials and/or environmental (equipments). Note: Q5 YES only for semifinished products	1,8	3	5,4	Metal detector 1) Prevention of cross contamination Prerequisite 2) Personnel and Process Hygiene - Waste management Prerequisite 3) Buildings and equipments maintenance Prerequisite	N			Y		Y	Y	Y		Y	CP (OPRP)	19
		A/F		None																
26	Storing in bulk (bin) of semifinished frozen short pasta/rice	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																
		A		None																
		A/F		None																

	Process Step	Hazard		Risk Analysis				Preventative Measures Structural/Management	Decision Tree										Status	Nr.
					P	S	R		Q1	Q1a	Q1b	Q2	Q2a	Q3	Q3a	Q3b	Q4	Q5		
		M	Microbiological																	
		C	Chemical																	
		P/B	Particles/Biological																	
		A/F	Adulteration/Fraud																	
		A	Allergens	Hazard/Reason of the risk																
27	Packing in bulk (bin) of finished product frozen short pasta/rice (Possible)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing finished product control plan	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																
		A		None																
		A/F		None																
28	Storing in bulk (bin) of semifinished frozen long pasta	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel andProcess Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																
		A		None																
		A/F		None																
29	Packing in bulk (bin) of finished product frozen long pasta (Possible)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																
		A		None																
		A/F		None																
30	Storing in bulk (bin) of semifinished frozen filled pasta	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																
		A		None																
		A/F		None																
31	Packing in bulk (bin) of finished product frozen filled pasta (Possible)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																
		A		None																
		A/F		None																
32	Preparation, dosing and mixing of sauce ingredients (QCP-05)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
		M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	

Process Step		Hazard		Risk Analysis				Preventative Measures Structural/Management	Decision Tree										Status	Nr.
		M	Microbiological		P	S	R		Q1	Q1a	Q1b	Q2	Q2a	Q3	Q3a	Q3b	Q4	Q5		
		C	Chemical																	
		P/B	Particles/Biological																	
		A/F	Adulteration/Fraud																	
		A	Allergens	Hazard/Reason of the risk																
46	Ingredients grinding (possible)	C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
33	Ingredients braising (possible)	C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		M		None																
		A/F		None																
34	Sauce cooking CP (OPRP) 11 (QCP06)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan Annual calibration of the equipment's internal temperature control device (cod.from 00179 to 00182). Method: M0002 (8.1.1) and calibration recording on Mod.Q16/02	Y	N	Y								CP (OPRP)	11
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
35	Sauce homogenization (Possible)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
36	Sauce cooling	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		None																
		A/F		None																

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HACCP FROZEN READY TO COOK MEALS
Hazard Analysis and Preventive Control Plan

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Process Step		Hazard		Hazard/Reason of the risk	Risk Analysis P	S	R	Preventative Measures Structural/Management	Decision Tree Q1	Q1a	Q1b	Q2	Q2a	Q3	Q3a	Q3b	Q4	Q5	Status	Nr.
		M	Microbiological																	
		C	Chemical																	
		P/B	Particles/Biological																	
		A/F	Adulteration/Fraud																	
		A	Allergens																	
37	Free ingredients additions in cooled sauce -QCP-07 (Possible)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
38	Dosing and freezing sauce CP (OPRP) 12	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	N	Y								CP (OPRP)	12
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F		None																
39	Storing in bulk (bin) of semifinished frozen sauce	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																
		A		None																
		A/F		None																
40	Packing in bulk (bin) of finished product frozen sauce (Possible)	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		P/B		Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination	1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		C		None																
		A		None																
		A/F		None																
41	Finished product (sauce or pasta/rice in bulk) on conveyor belt with Metal-detection CCP07	M		Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained	1,0	3	3,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing semifinished product control plan	Y	Y									PRP	
		C		Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements	1,0	1	1,0	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A		Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination	2,0	2	4,0	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B		Particles (Metals)/Likelihood of contamination from raw materials and/or environmental (equipments).	1,8	3	5,4	Metal detector 1) Prevention of cross contamination Prerequisite 2) Personnel and production Process Hygiene - Waste and by products management Prerequisite 3) Buildings and equipments maintenance Prerequisite	N			Y		Y	Y	Y		Y	CCP	7
		A/F		None																

Process Step		Hazard		Hazard/Reason of the risk	Risk Analysis P	S	R	Preventative Measures Structural/Management	Decision Tree Q1	Q1a	Q1b	Q2	Q2a	Q3	Q3a	Q3b	Q4	Q5	Status	Nr.
		M	Microbiological																	
		C	Chemical																	
		P/B	Particles/Biological																	
		A/F	Adulteration/Fraud																	
		A	Allergens																	
Packing																				
42	Dosing and mixing of the components (frozen sauce + frozen pasta or rice + IQF ingredient) for finished product (QCP8)	M	Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained		1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing finished product control plan	Y	Y									PRP	
		C	Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements		1,0	1	1	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A	Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination		2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B	Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination		1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		A/F	None																	
43	Packing of finished product in plastic bag (primary packaging) - MD CP (OPRP) 15 - CP (OPRP) 20 - CP (OPRP) 28 (QCP9)	M	Salmonella-Listeria monocytogenes, Staphilococcus aureus, E. coli. Likelihood of environmental contamination by equipments and handlers. Likelihood of growth of possibly present bacteria if hygienic environment is not maintained		1,0	3	3	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite 4) Implementing finished product control plan	Y	Y									PRP	
		C	Detergents and sanitizers residues - Likelihood of product contamination if cleaning and sanitation operations aren't compliant with planned arrangements		1,0	1	1	1) Cleaning and Sanitation Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel Training Prerequisite	Y	Y									PRP	
		A	Allergens as by An.II Reg.1169/2011 - Misuse of packaging material		2,0	2	4	1) Allergens management Prerequisite 2) Check of packaging code vs. pacakaging standard	Y	N	Y								CP (OPRP)	28
			Allergens as by An.II Reg.1169/2011/ operations non compliant with planned arrangements may result in product contamination		2,0	2	4	1) Allergens management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Annual allergens monitoring plan 4)Cleaning and Sanitation Prerequisite 5) Personnel Training Prerequisite	Y	Y									PRP	
		P/B	Particles (Metals)/Likelihood of contamination from raw materials and/or environmental (equipments). Note: Q5 Yes only for no metallic film		1,8	3	5,4	Metal detector 1) Prevention of cross contamination Prerequisite 2) Personnel and Process Hygiene - Waste management Prerequisite 3) Buildings and equipments maintenance Prerequisite	N			Y		Y	Y	Y		Y	CP (OPRP)	CP (OPRP) 15-20
		A/F	None																	
44	Metal detection (CCP2-CCP3-CCP4)(CP (OPRP) 15 - CP (OPRP) 20 for products packaged in metallic film-CCP7 e CP (OPRP) 19 for bin packed products)	P/B	Particles (Metals)/Likelihood of contamination from raw materials and/or environmental (equipments).		1,8	3	5,4	Metal detector 1) Prevention of cross contamination Prerequisite 2) Personnel and Process Hygiene - Waste management Prerequisite 3) Buildings and equipments maintenance Prerequisite	N			Y		Y	Y	Y		Y	CCP	2-3-4 (CCP 15-20) (CCP7-CP (OPRP)19)
		M	None																	
		C	None																	
		A	None																	
		A/F	None																	
45	Casing (secondary packaging) and palletising of finished product (QCP10)	P/B	Particles, Insects/Likelihood of improper management of process steps and sanitation. Likelihood of environmental contamination		1,8	2	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	
		M	None																	
		C	None																	
		A	None																	
		A/F	None																	
46	Transfer and Storage of the Finished Product in the freezing cell CP (OPRP) 9-22-29	M	Salmonella-Listeria Monocytogenes,Staphilococcus aureus, E.Coli Possible environmental contamination from equipment and operators. Possible proliferation of microorganisms that may be present if adequate hygienic conditions are not maintained.		1,0	3,0	3,0	Freezer storing rooms 1) Purchases and Supplies management Prerequisite 2) Storing Management Prerequisite 3) Raw materials and packing materials analysis plan Annual calibration of the temperature probe (00072-00135) by Method M0002 (8.1.1) and its recording on Mod.Q16/02 Continuos recording of temperature and alarm system	Y	N	Y								CP (OPRP)	**09 - 22 - 29**
		P/B	Particellari,Insetti. Possibile non corretta gestione delle fasi di produzione e sanificazione; Possibile contaminazione ambientale		1,8	2,0	3,6	1) Pest Control Management Prerequisite 2) Prevention of cross contamination Prerequisite 3) Personnel and Process Hygiene - Waste management Prerequisite	Y	Y									PRP	

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HACCP FROZEN READY TO COOK MEALS: CCP-CP-QCP MANAGEMENT

Process step	Coding	Monitoring	Frequency / Responsibility	Critical limits	Corrective action	Verification	Frequency / Responsibility	Critical limits	Corrective action
Water Chlorination	**CP (OPRP) 00**	Visual check of ClO_2 level by online redoximeter	Daily/Maintenance staff	MAX 0,28 ppm	If ClO_2 out of limit do analytical check **Apply Non Conformance Procedure**	Analytical check of free Cl into the water in production site . Report on form **SM-CP00** following instruction **IM-CP00**	Every shift / production staff	Free Cl MIN 0,10 ppm MAX 0,28 ppm	If ClO_2 out of limit verify pump and restore correct operation of dosing system **Apply Non Conformance Procedure**
		Continuous recording on PC - Check of alarm report on form **SM CP-CCP GEN**	Every shift /CS - weekly/CQ						
Semolina check-in	**CP (OPRP) 04 (in silos)**	Conformity declaration - Hygienic conditions of the delivey	Every delivery/CQ	Missing declaration - Hygienic conditions do not comply	Isolate material and ask for declaration. If hygienic conditions do not comply or declaration not received reject material **Apply Non Conformance Procedure**				
		Analytical report	Annual - Every six months / Each supplier	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**	Analysis on random sample	See contaminants check-plan /CQ	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**
Shelf stable raw materials check-in	**CP (OPRP) 03 (in bag)**	Conformity declaration - Hygienic conditions of the delivey	Every delivery/CQ	Missing declaration - Hygienic conditions do not comply	Isolate material and ask for declaration. If hygienic conditions do not comply or declaration not received reject material **Apply Non Conformance Procedure**				
		Analytical report	Annual - Every six months / Each supplier	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**	Analysis on random sample	See contaminants check-plan /CQ	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**
	CP (OPRP) 04 (in silos)	Conformity declaration - Hygienic conditions of the delivey	Every delivery/CQ	Missing declaration - Hygienic conditions do not comply	Isolate material and ask for declaration. If hygienic conditions do not comply or declaration not received reject material **Apply Non Conformance Procedure**				
		Analytical report	Annual - Every six months / Each supplier	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**	Analysis on random sample	See contaminants check-plan /CQ	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**
Vegetal oil check-in	**CP (OPRP) 04**	Conformity declaration - Hygienic conditions of the delivey	Every delivery/CQ	Missing declaration - Hygienic conditions do not comply	Isolate material and ask for declaration. If hygienic conditions do not comply or declaration not received reject material **Apply Non Conformance Procedure**				
		Analytical report	Annual - Every six months / Each supplier	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**	Analysis on random sample	See contaminants check-plan /CQ	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**
Shelf stable tomato check-in	**CP (OPRP) 04**	Conformity declaration - Hygienic conditions of the delivey	Every delivery/CQ	Missing declaration - Hygienic conditions do not comply	Isolate material and ask for declaration. If hygienic conditions do not comply or declaration not received reject material **Apply Non Conformance Procedure**				
		Analytical report	Annual - Every six months / Each supplier	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**	Analysis on random sample	See contaminants check-plan /CQ	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**

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Process step	Coding	Monitoring	Frequency / Responsibility	Critical limits	Corrective action	Verification	Frequency / Responsibility	Critical limits	Corrective action
Refrigerated raw materials check-in	**CP (OPRP) 05**	Check of delivered raw material temperature. Report on form **MOD 1.6.8.1** following instruction **IM-CP05**	Every delivery/CQ	See **I.O. 1.6.8** - standard delivery temperature for refrigerated raw materials	If temperature out of range reject material **Apply Non Conformance Procedure**				
		Conformity declaration - Hygienic conditions of the delivey	Every delivery/CQ	Missing declaration - Hygienic conditions do not comply	Isolate material and ask for declaration. If hygienic conditions do not comply or declaration not received reject material **Apply Non Conformance Procedure**				
		Analytical report	Annual - Every six months / Each supplier	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**	Analysis on random sample	See contaminants check-plan /CQ	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**
Frozen raw materials check-in	**CP (OPRP) 07**	Check of record of transport temperature. Report on form **MOD 1.6.8.1** following instruction **IM-CP07**	Every delivery/CQ	Missing record	Isolate material and ask for record. If not reject material **Apply Non Conformance Procedure**				
				T°> -18°C	If transport temperature > -18°C more than 1 our check raw material status. **Apply Non Conformance Procedure**				
		Conformity declaration - Hygienic conditions of the delivey	Every delivery/CQ	Missing declaration - Hygienic conditions do not comply	Isolate material and ask for declaration. If hygienic conditions do not comply or declaration not received reject material **Apply Non Conformance Procedure**				
		Analytical report	Annual - Every six months / Each supplier	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**	Analysis on random sample	See contaminants check-plan /CQ	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**
Packaging material check-in	**CP (OPRP) 08**	Conformity declaration - Hygienic conditions of the delivey	Every delivery/CQ	Missing declaration - Hygienic conditions do not comply	Isolate material and ask for declaration. If hygienic conditions do not comply or declaration not received reject material **Apply Non Conformance Procedure**				
		Analytical report	Annual - Every six months / Each supplier	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**	Analysis on random sample	See contaminants check-plan /CQ	Legal limits (EU+ extra EU countries)	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**
		Check labeling on pre-printed primary packaging	Every first delivery of new packaging / CQ	Labeling different from approved standard	Reject material and issue non conformity report to supplier **Apply Non Conformance Procedure**	Pre-check of labeling	Each revision of pre-printed packaging - TCS	Labeling does not meet regulation requirement	Stop of the revision and send update request **Apply Non Conformance Procedure**
Refrigerated Storage	**CCP1**	Temperature cross-check between probe 00024 and probe 00131. Report on form **SM-CCP01** following instruction **IM-CCP01**	Every shift/Production staff	Probes difference > 2°C	Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**	Trend check of recorded temperatures	Weekly/CQ	Presence of period >12h with Temp. >10 °C	Alert Maintenance staff to quick restore of right condition - Microbiological check by CQ of the more sensitive raw material in the warehouse (see I.O. 1.6.8) **Apply Non Conformance Procedure**
		Continuous recording on PC - Check of alarm report on form **SM CP-CCP GEN**	Every shift /CS - weekly/CQ						

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HACCP FROZEN READY TO COOK MEALS: CCP-CP-QCP MANAGEMENT

Process step	Coding	Monitoring	Frequency / Responsibility	Critical limits	Corrective action	Verification	Frequency / Responsibility	Critical limits	Corrective action
Frozen storage	**CP (OPRP) 09**	Temperature check on display probe 00135	Every shift /Production staff	T° > -15°C	If T° > -15°C, Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**	Temperature cross-check between probe 00135 and probe 00072. Report on form **SM CP09** following instruction **IM-CP09**	Every shift/Production staff	Probes difference > 2°C	Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**
		Continuous recording on PC - Check of alarm report on form **SM CP-CCP GEN**	Every shift /CS - weekly/CQ						
Frozen storage	**CP (OPRP) 29**	Temperature check on display probe 00386	Every shift /Production staff	T° > -15°C	If T° > -15°C, Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**	Temperature cross-check between probe 00386. Report on form **SM CP29** following instruction **IM-CP29**	Every shift/Production staff	Probes difference > 2°C	Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**
		Continuous recording on PC - Check of alarm report on form **SM CP29**	Every shift /CS - weekly/CQ						
Kneading long egg pasta	**QCP1 (texture)**	Check of dosing% of semolina, water and egg. Report on form **P-001-01**	Every batch/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**	Product organoleptic check	Every production lot / Weekly	Significant variations in comparison previous productions	Check and possible process standard updating **Apply Non Conformance Procedure**
Calibration and cutting long egg pasta	**QCP2 (texture)**	Check lamination rolls distance. Report on form **P-001-01**	Every batch/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**				
Cooking long pasta	**CP (OPRP) 13 - QCP3 (texture)**	Temperature check on display probe 00089. Report on form **Q012-04** following instruction **IM-CP13**	Every hour/Production staff	T° <85°C	If T° <85°C Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**	Microbiological analyses on finished products	See microbiological check-plan f.p. - CQ	Out from reference limits - **All. HACCP 03**	Isolate lot and issue non conformity **Apply Non Conformance Procedure**
		Check cooking time. Report on form **Q012-04**	Every shift/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**	Product organoleptic check	Every production lot / Weekly	Significant variations in comparison previous productions	Check and possible process standard updating **Apply Non Conformance Procedure**
Salted water spray long pasta	**QCP4 (flavor)**	Spray water salt check. Report on form **Q-012-04**	Every hour/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**	NaCl analysis on sample	3 samples/lot CQ	See reference standards	Evaluate mixing with other lots to restore right value. If not possible discard lot **Apply Non Conformance Procedure**
Freezing long pasta	**CP (OPRP) 14**	Temperature check on display probe 00097. Report on form **Q012-04** following instruction **IM-CP14**	**Every hour/Production staff**	T° > - 20 °C	If T° >-20°C Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**	Microbiological analyses on finished products	See microbiological check-plan f.p. - CQ	Out from reference limits - **All. HACCP 03**	Isolate lot and issue non conformity **Apply Non Conformance Procedure**
Transfer and Metal-detection long pasta	**CP (OPRP) 19**	Verify previous shift MD checks report	Start of shift/Production staff	Missing check(s)	Alert CR and stop production line **Apply Non Conformance Procedure**				
		Check of MD by standard samples (see for dimensions I.O.94 and 138).Report on form **SM-CP19** following instruction **IM-CP19**	Every 4 hour for semi finished and every hour for finished productions./ Production staff	Expulsion failure of one or more standard samples	Alert CS and stop production line. CS must restore MD operation following specific O.P. If no possible alert Maintenace staff For semi finished products isolate and manage in packaging step bulks produced since last positive check. For finished products isolate involved bulks and check again all product by MD Apply Non Conformance Procedure				

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HACCP FROZEN READY TO COOK MEALS: CCP-CP-QCP MANAGEMENT

Process step	Coding	Monitoring	Frequency / Responsibility	Critical limits	Corrective action	Verification	Frequency / Responsibility	Critical limits	Corrective action
Cooking in salted water short pasta / rice	**CP (OPRP) 16 - QCP11 (flavor/texture)**	Temperature check on display probe 00099. report on form **Q12-06** following instruction **IM-CP16**	**Every hour/Production staff**	T° <85°C	If T° <85°C Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**	Microbiological analyses on finished products	See microbiological check-plan f.p. - CQ	Out from reference limits - **All. HACCP 03**	Isolate lot and issue non conformity **Apply Non Conformance Procedure**
		Check cooking time (speed). Report on form **Q-12-06**	Every hour/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**	Product organoleptic check	Every production lot / Weekly	Significant variations in comparison previous productions	Check and possible process standard updating **Apply Non Conformance Procedure**
		Cooking water salt check. Report on form **Q-12-06**	Every 2 hours/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**	NaCl analysis on sample	3 samples/lot CQ	See reference standards	Evaluate mixing with other lots to restore right value. If not possible discard lot **Apply Non Conformance Procedure**
Freezing short pasta / rice	**CP (OPRP) 17**	Temperature check on display probe 00056.Report on form **Q012-06** following instruction **IM-CP17**	**Every hour/Production staff**	Air temperature >-20°C (Pasta) >-12°C (Rice)	Stop the production and alert Maintenance staff to quick restore of right condition. For stoppage longer than 1 hour ask CQ to check products. **Apply Non Conformance Procedure**	Microbiological analyses on finished products	See microbiological check-plan f.p. - CQ	Out from reference limits - **All. HACCP 03**	Isolate lot and issue non conformity **Apply Non Conformance Procedure**
Kneading filled pasta	**QCP14 (texture)**	Check of dosing% of semolina, water and egg. Report on form **P-002-01**	Every batch/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**	Product organoleptic check (texture)	Every production lot / Weekly	Significant variations in comparison previous productions	Check and possible process standard updating **Apply Non Conformance Procedure**
Filling preparation	**QCP12 (texture/flavor)**	Check of dosing% of ingredients. Report on form **Q-012-08**	Every hour/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**				
Calibration, filling and shaping filled pasta	**QCP13 (texture/flavor)**	Check lamination rolls distance. Report on form **P-002-01**	Every 4 hours /Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**				
		Check weight of filling. Report on form **P-002-01**	Every hour/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**				
Cooking in salted water filled pasta	**CP (OPRP) 26 - QCP15 (texture/flavor)**	Temperature check on display probe 00356. report on form **Q12-07** following instruction **IM-CP26**	Every hour/Production staff	T° <85°C	If T° <85°C Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**	Microbiological analyses on finished products	See microbiological check-plan f.p. - CQ	Out from reference limits - **All. HACCP 03**	Isolate lot and issue non conformity **Apply Non Conformance Procedure**
		Check cooking time (speed). Report on form **Q-012-07**	Every hour/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**	Product organoleptic check	Every production lot / Weekly	Significant variations in comparison previous productions	Check and possible process standard updating **Apply Non Conformance Procedure**
		Cooking water salt check. Report on form **Q-12-07**	Every 2 hours/Production staff	See process standards	Restore standard values **Apply Non Conformance Procedure**	NaCl analysis on sample	3 samples/lot CQ	See reference standards	Evaluate mixing with other lots to restore right value. If not possible discard lot **Apply Non Conformance Procedure**
Freezing filled pasta	**CP (OPRP) 27**	Temperature check on display probe 00358.Report on form **Q012-07** following instruction **IM-CP27**	**Every hour/Production staff**	Air temperature >-20°C	Stop the production and alert Maintenance staff to quick restore of right condition. For stoppage longer than 1 hour ask CQ to check products. **Apply Non Conformance Procedure**	Microbiological analyses on finished products	See microbiological check-plan f.p. - CQ	Out from reference limits - **All. HACCP 03**	Isolate lot and issue non conformity **Apply Non Conformance Procedure**

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HACCP FROZEN READY TO COOK MEALS: CCP-CP-QCP MANAGEMENT

Process step	Coding	Monitoring	Frequency / Responsibility	Critical limits	Corrective action	Verification	Frequency / Responsibility	Critical limits	Corrective action
Sauce ingredients mixing	**QCP5 (compositon/flavor)**	Check of dosing% of ingredients. Report on form **Mod.Q-012-09**	Every batch / Production staff	See process standards	Correct or prepare again the right batch **Apply Non Conformance Procedure**	Product organoleptic check	Every production lot / Weekly	Significant variations in comparison previous productions	Check and possible process standard updating **Apply Non Conformance Procedure**
Sauce cooking	**CP (OPRP) 11 - QCP6 (flavor/density)**	Temperature cross-check between display value and external thermometer at the max temperature level (85°-90°C probes from 00179 to 00182).Report of corrective action on form **Mod. Q16-02** following instruction **IM-CP11**	Monthly/Production staff	Difference >1°C	If difference T° >1°C, Alert Maintenance staff to quick restore of right condition **Apply Non Conformance Procedure**	Microbiological analyses on finished products	See microbiological check-plan f.p. - CQ	Out from reference limits **- All. HACCP 03**	Isolate lot and issue non conformity **Apply Non Conformance Procedure**
						Product organoleptic check	Every production lot / Weekly	Significant variations in comparison previous productions	Check and possible process standard updating **Apply Non Conformance Procedure**
Free ingredients additions in sauce	**QCP7 (composition/flavor)**	Check of dosing% of ingredients. Report on form **Mod.Q-012-09**	Every batch / Production staff	See process standards	Correct or prepare again the right batch **Apply Non Conformance Procedure**	Product organoleptic check	Every production lot / Weekly	Significant variations in comparison previous productions	Check and possible process standard updating **Apply Non Conformance Procedure**
Sauce dosing and freezing	**CP (OPRP) 12**	Temperature check on display probe 00058. Report on form **Mod.P003-01 following instruction IM-CP12**	Every hour/Production staff	Temp. > - 30 °C	If -30°<T°<-28°: Empty freezer and alert Maintenance staff; if T°>-28°: Stop the freezer **Apply Non Conformance Procedure**	Microbiological analyses on finished products	See microbiological check-plan f.p. - CQ	Out from reference limits **- All. HACCP 03**	Isolate lot and issue non conformity **Apply Non Conformance Procedure**
Transfer and Metal Detector (in bulk short pasta/rice/filled pasta/sauce finished products only)	**CCP07**	Verify previous shift MD checks report	Start of shift/Production staff	Missing check(s)	Alert CR and stop packaging line **Apply Non Conformance Procedure**				
		Check of MD by standard samples (see for dimensions I.O.94 and 138). Report on forms **SM-CCP07** following instructions **IM-CCP07**	Every hour/ Production staff	Expulsion failure of one or more standard samples	Alert CS and stop production line. CS must restore MD operation following specific O.P. If no possible alert Maintenace staff Isolate and check again by MD involved products Apply Non Conformance Procedure				
Finished product components weighing and mixing	**QCP8 (composition/flavor/weight)**	Check weight set point of all components	Every hour/Production staff	See I.O. 155 and form **P-004-01 of product**	Restore right weight of component(s) **Apply Non Conformance Procedure**	Composition and total weight check of product. Report on form **P-004-01**	Every hour/Production staff	Product standards	Correct weight on dosing scales. Isolate and rework irregular packages **Apply Non Conformance Procedure**
							Every production lot / Weekly		Isolate and rework irregular packages **Apply Non Conformance Procedure**
						Statistical weight check of packages. See I.O. 138 / Final report by automatic scale	100% packages /on line scale	Weight out of standard limits (See I.O. 2.4.15)	Automatic expulsion of package(s)

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Process step	Coding	Monitoring	Frequency / Responsibility	Critical limits	Corrective action	Verification	Frequency / Responsibility	Critical limits	Corrective action
Primary packaging	**QCP9 (coding/sealing) CP (OPRP) 28 Packaging check**	Check coding set up	Start of shift/Production staff	Product standards	Restore right coding set up- Rework defective package(s) **Apply Non Conformance Procedure**	Check package coding (see I.O. 2.4.10)	Every 4 hours / Production staff	Defective coding	Restore right coding - Rework defective package(s) **Apply Non Conformance Procedure**
		Check sealing temperature set point	Start of shift/Production staff	Good package sealing	Restore right sealing temperature set up- Rework defective package(s) **Apply Non Conformance Procedure**	Check package sealing	Continuous / Production staff	Defective sealing	Restore right coding - Rework defective package(s) **Apply Non Conformance Procedure**
		Check primary packaging code following instruction **IM-CP28** and record on **MOD 2.5.0.1** keeping a bag sample	Start of production- every product change / Production staff	Packaging code different from current packing standard	Stop of production and request for correct packaging material. **Apply Non Conformance Procedure**	Check packaging sample	Every production lot /CQ	Wrong packaging	Finished products must be blocked, unpacked and repacked in right packaging **Apply Non Conformance Procedure**
Metal Detection	**CCP2-CCP3-CCP4 (CP (OPRP) 15-CP (OPRP) 20 product in metallic bag)**	Verify previous shift MD checks report	Start of shift/Production staff	Missing check(s)	Alert CR and stop packaging line **Apply Non Conformance Procedure**				
		Check of MD by standard samples (see for dimensions I.O.94 and 138). Report on forms **SM-CCP02/SMCCP03/SMCCP4 (SMCP15 - SMCP20 for product in metallic pack)** following instructions **IM-CCP02/CCP03/CCP04/CP15/CP20**	Every hour/ Production staff	Expulsion failure of one or more standard samples	Alert CS and stop production line. CS must restore MD operation following specific O.P. If no possible alert Maintenance staff Isolate products made since last positive check and retest again by MD . Finished products in metallic pack must be unpacked or discarded. Apply Non Conformance Procedure				
Secondary packaging and pallettization	**QCP10 (boxes coding/ palletization)**	Check coding set up	Start of shift/Production staff	Product standards	Restore right coding set up- Rework defective boxes/pallet **Apply Non Conformance Procedure**	Check box/pallet coding (see I.O. 2.4.10)	Every 4 hours / Production staff	Defective coding	Restore right coding - Rework defective boxes/pallets **Apply Non Conformance Procedure**

Nature of Hazard: A=allergens C=chemical M=microbiological P/B=Biological-Particles A/F=Adulteration/ Fraud MISUSE	POTENTIAL HAZARD (group-subgroup)	Technical references (Bibliography or laws)	Produce practices and expected use by end user	Validation and/or internal/external statistics	Is hazard relevant?
M	GROUP: Pathogenic bacteria; Subgroup: Listeria monocytogenes	**Might affect some classes of raw materials: milk and dairy products, eggs and products thereof, vegetables, meat and products thereof. Morphology: Gram positive, rod-shaped, facultatively anaerobic, , motile by means of flagella, non-sporeforming, psychrotrophic capable of grow at temperature as low as 0°C. Reservoir: can be found in the environment, soil, stream water, silage, decaying vegetation, human and animal faeces. Food sources:raw milk, soft cheeses, chilled and frozen meat, poultry meat, dairy products, fishery products, fruit and vegetables. Growth requirements: Temp (min/opt/max):1/30-37/45pH (min/opt/max):4,1/6-7/9,6aW (min/opt): 0,92 min salt-tolerant growth at 15%NaCl concentration. Food poisoning: Listeriosis Mean infective dose =102-103. Preventive and control measures: proper heath treatment (process+final cooking); proper environment sanitation program.**	Although it is relevant, related risk is considered very low because: a) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms; b) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth. c) finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.	Since 2017 till 2020 n° 1027 samples of finished product had been analyzed as in house checks. Statistical evaluation of the results shows that 99.9% samples have been found free of Listeria monocytogenes; remaining 0.1% samples have shown values beneath 10 CFU/g. Furthermore since 2017 till 2020 n° 131 finished products samples have been analyzed by EN/ISO/IEC 17025 accredited laboratories, 100% samples have been found free of L. monocytogenes	YES
M	***GROUP: Pathogenic bacteria Subgroup: Salmonella spp***	**Might affect some classes of raw materials:eggs and products thereof, meat and products thereof, milk and dairy products, chocolate, vegetables Morphology: Gram-negative, rod-shaped bacterium in the family Enterobacteriaceae, facultatively anaerobic, non-sporeforming Reservoir: intestinal tracts of humans and animals. Widely dispersed in nature, in soil and waters. Food sources:eggs and products thereof, meat products, milk and dairy products, chocolate, vegetables Growth requirements: Temp (min/opt/max):5,2/35-43/46,2pH (min/opt/max):3,8/7-7,5/9,5 aW (min/opt): 0,94/0,99 Mean Infective dose:=10-106 Decrease of growth at T <15°C Prevention of growth at T <7°C Loss of vitality during freezing process. Food poisoning:Typhoid fever, nontyphoidal salmonellosis, acute gastroenteritis Mean infective dose:104-108 cfu/g Preventive and control measures: proper heath treatment (process+final cooking); proper environment sanitation program.**	Although it is relevant, related risk is considered very low because: a) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms; b) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth. c) finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.	Since 2017 till 2020 n° 1028 samples of finished product had been analyzed as in house checks. Statistical evaluation of the results shows that 100% samples have been found free of Salmonella spp. Furthermore since 2017 till 2020 n° 131 finished products samples have been analyzed by EN/ISO/IEC 17025 accredited laboratories, 100% samples have been found free of Salmonella spp.	YES
M	***GROUP: Pathogenic bacteria Subgroup: Bacillus cereus***	**Might affect some raw materials: milk and dairy products, chilled and frozen meat,Spices, Rice, fresh fishery products, dehydrated foods such as starches, cocoa powder, flours, powder milk, dried legumes. Morphology: Gram-positive, facultatively anaerobic, motile, endospore-forming, mesophilic, large rod. Produces enterotoxins. Reservoir: soil, water, dust. Growth requirements:Temp (min/opt/max):4-5/30-37/48-50 pH (min/opt/max):4,9/9,3 aW (min/opt): 0,95 min Mean Infective Dose:106 cfu/g Diarrheal/emetic type Food poisoning (consumption of food contaminated with enterotoxigenic B. cereus or with the emetic toxin). Preventative and control measures: Proper storage and cooling temperatures of foodstuffs; Heath treatment for canned products.**	Risk is not relevant since our finished products do not represent a favorable medium to support bacteria growth. Furthermore: a) Storage of either fresh and frozen products has such temperature and time parameters as not to allow spore's germination and thus enterotoxins production is inhibited. Products stored at room temperature have aw values beneath the bacteria growth requirements. b) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms; c) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth d) i finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.	Since 2017 till 2020 n° 96 finished products samples have been analyzed by EN/ISO/IEC 17025 accredited laboratories. B. cereus organisms have been found at values beneath 50 cfu/g	NO
M	***GROUP: Pathogenic bacteria Subgroup: Bacillus cereus Enterotoxins***	Diarrheal/emetic type Food poisoning (consumption of food contaminated with enterotoxigenic B. cereus or with the emetic toxin): when the presence of B. cereus is greater than 105 organism/g two different type of enterotoxins are produced: a) diarrheic toxin heath-labile (56°C per 5 min) which production is associated to log-growth phase b) emetic toxin heath-stable (126°C per 90 min) which production is associated with the endospore forming.	Risk is not relevant since our finished products do not represent a favorable medium to support bacteria growth. Furthermore: a) Storage of either fresh and frozen products has such temperature and time parameters as not to allow spore's germination and thus enterotoxins production is inhibited. Products stored at room temperature have aw values beneath the bacteria growth requirements. b) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms; c) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth d) i finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.		NO

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M	***GROUP: Pathogenic bacteria Subgroup: pathogenic E.coli***	**Might affect some classes of raw materials: ground beef (hamburger), milk, poultry meat, fishery products, some vegetables. Morphology: According to both their ability on producing virulence factors and pathogenicity they're classified in different groups: EPEC(Enteropathogenic) ETEC (Enterotoxigenic) EIEC (Enteroinvasive) EAEC (Enteroaggregative) EHEC Enterohemorrhagic) STEC (Shiga toxin-producing). Relevant for foodborne illness is E.coli 0157 that produce either Shiga toxin or Shiga-like toxin Pathogenic E.coli O157:H7 strains of the bacterium in Enterobacteriaceae family, Gram-negative, rod-shaped. Reservoir: animals gastrointestinal tract, water Food sources :Beef, milk, poultry meat, fishery products, some vegetables, meat products Growth requirements: Temp (min/opt/max):8/35-37/43-44 pH (min/opt/max):4/7/7,5-8 aW (min/opt): 0,92 min -0,99 ph resistant in acidic means; NaCl susceptible doesn't tolerate concentration >6,5%. Resistant to environment-related stress; cross-protection Destroyed by pasteurization(72°C x 15'') Illness Food poisoning: Acute gastroenteritis, enterocolitis and sometimes cause the severe complication of hemolytic-uremic syndrome Mean Infective dose:100-50 cfu (Tilden 1996) Preventative and control measures:Proper storage and cooling temperatures of foodstuffs; Proper time/temperature during heath treatment(process+final cooking); applying own checks and HACCP plan.**	Although it is relevant, related risk is considered very low because:a) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms; b) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth. c) finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.	In the last 3 years n° 8725 samples of finished product had been analyzed as in house checks. Statistical evaluation of the results shows that 96.6% samples have been found free of pathogenic E.coli; 2.8% samples have shown values <10 cfu/g and 0.6% values <100 cfu/g. Furthermore since 2017 till 2020 n° 501 finished products samples have been analyzed by EN/ISO/IEC 17025 accredited laboratories, 100% samples have shown values beneath 10 cfu/g.	YES
M	***GROUP: Pathogenic bacteria Subgroup: Yersinia enterocolitica***	**Might affect some classes of raw materials: vacuum packed meat, fishery products, vegetables, milk and product thereof, beef , lamb, pork meat. Morphology: small, rod-shaped, psychrotrophic, Gram-negative bacteria Reservoir: widespread in nature, particularly in soil, water, humans and animals (pigs) faeces Food sources :vacuum packed meat, cakes, torte,fishery products,vegetables,milk and derivatives, beef, lamb, pork Growth requirements: Temp (min/opt/max):-2/22-29/45 pH (min/opt/max):4/7/10 aW (min/opt): 0,92 min Food poisoning: Gastroenteritis (Yersiniosi) con complicazioni sistemiche Mean Infective dose:106cfu/g Preventative and control measures:Proper storage and cooling temperatures of foodstuffs; Proper time/temperature during heath treatment**	Risk is not relevant since our finished products do not represent a favorable medium to support bacteria growth. Furthermore:a) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms; b) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth. c) finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.		NO
M	***GROUP: Pathogenic bacteria Subgroup: Clostridium botulinum***	**Might affect the following raw materials: ham, sausages, retorted and luncheon meat, oil-preserved tinned foodstuffs, salt-preserved foodstuffs, fruit and vegetables, fishery products, Morphology: anaerobic, Gram-positive, spore-forming rod that produces potent neurotoxins Reservoir: soil and marine sediments Food sources:ham, sausages, retorted and luncheon meat, oil-preserved tinned foodstuffs, salt-preserved foodstuffs, fruit and vegetables, fishery products, asparagus, beans, green peas, mushrooms, Growth requirements:Temp (min/opt): 20/30-37 pH (min/opt/max):4/7/10 aW (min/opt): 0,94 max susceptible to Nitrates (FIA-preservatives) Food poisoning: Foodborne botulism and severe neurological complications (flaccid paralysis) Preventive and control measures: sterilization of canned foodstuffs; acidification below pH 4,6; reduction of aw below 0,93.**	Risk is not relevant since our finished products do not represent a favorable medium to support bacteria growth. Furthermore:a) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms; b) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth. c) finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms. d) All the process steps are performed in aerobic conditions, including no-vacuum packaging in pouches or other selling units. Those management methods is opposite to obliged anaerobic conditions required by the bacteria to produce toxins.		NO
M	***GROUP: Pathogenic bacteria Subgroup: Clostridium botulinum Toxins***	**Neurotoxic toxins: by the time, 8 different toxins are recognized: A, B, C1, C2, D, E, F, G, all, except C2, are neurotoxins. Following the main characteristics (T°C & pH) of A and B proteolytic strains: 10<T°C<50°; 4,7<pH<9,0; aw>0,93 type E and other non-proteolytic strains: 3,3<T<30°C, 4,7<pH<9,0,aw>0,965. The toxins of C. botulinum are relatively sensitive to heat and are inactivated by heating for 10' at 80°C (Opinion of the Scientific Panel on Biological Hazards on a request from the Commission related to Clostridium spp in foodstuffs. The EFSA Journal (2005) 199, 1-65)**	Risk is not relevant since our finished products do not represent a favorable medium to support bacteria growth. Furthermore:A) Neurotoxins are heath-labile (their inactivation begins at 50°C and it's complete by an 80°C for 10 min. equivalent heath treatment. B) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms and the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth and to allow spore's germination and related neurotoxins' production. C) All the process steps are performed in aerobic conditions, including no-vacuum packaging in pouches or other selling units. Those management methods is opposite to obliged anaerobic conditions required by the bacteria to produce toxins. D) finished product is intended to be eaten by end user after cooking.		NO

Nature of Hazard: A=allergens C=chemical M=microbiological P/B=Biological-Particles A/F=Adulteration/ Fraud MISUSE	POTENTIAL HAZARD (group-subgroup)	Technical references (Bibliography or laws)	Produce practices and expected use by end user	Validation and/or internal/external statistics	Is hazard relevant?
M	***GROUP: Pathogenic bacteria Subgroup: Clostridium perfrigens***	Spores might affect some classes of raw materials: flours, milk and dairy products, vegetables, semifinished products containing meat and products thereof and flavours. Morphology: anaerobic, Gram-positive, spore-forming rod. Produces enterotoxins (A,B,C,D,E) Reservoir: widely distributed in the environment, soil, water, dust Food sources: Meat, Broths, Poultry meat Growth requirements:Temp (min/opt/max):-20/45/50 pH (min/opt/max):5,5/6,5/8,5 aW (min/opt):>0,94 NaCl%(min/opt/max): 0/3/8 Heath resistant and enterotoxigenic. The ability to produce spores makes C.perfringens resistant to adverse environmental conditions such as heath, dehydratation, presence of toxic compounds. Food poisoning: Foodborne gastroenteritis which features are 1) onset within 8-24 hours after consumption of tainted food; 2) symptoms of a common gastroenteritis, including watery diarrhea, and mild abdominal cramps, no fever, nausea, vomiting 3) the hill is brief and full recovery within 24 hours. Mean Infective dose: 106-108 spores -Clostridium perfringens must be below the threshold limit 105 cfu/g in food not yet ready for consumption, neither the threshold limit 104 cfu/g in ready to eat foods (Ordinanza del DFI del 23 novembre 2005 sui requisiti igienici, ORI, RS 817.024.1). Preventative and control measures: Proper cooking of food and temperature's control.	Risk is not relevant since our finished products do not represent a favorable medium to support bacteria growth. Furthermore:A) Enterotoxin is heath-labile (its inactivation begins at 50°C and it's complete by an 80°C for 10 min. equivalent heath treatment. Heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms and B) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth and to allow spore's germination and related neurotoxins' production. C) finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.		NO
M	***GROUP: Pathogenic bacteria Subgroup: Clostridium perfrigens Enterotoxin***	**enterotoxins (A,B,C,D,E) The enterotoxin produced by C. perfringens is heath labile: heathing at 60 °C for 5 min destroys its biological activity. Key measures to be adopted to prevent poisoning by this organism are: proper cooking; after cooking foods should be cooled as quickly as possible through the temperature range 55 °C a 15 °C and then stored below 10-12°C; better if consumed after re-heating to a 72°C core temperature. (Opinion of the Scientific Panel on Biological Hazards on a request from the Commission related to Clostridium spp in foodstuffs. The EFSA Journal (2005) 199, 1-65)**	Risk is not relevant since our finished products do not represent a favorable medium to support bacteria growth. Furthermore:A) Enterotoxin is heath-labile (its inactivation begins at 50°C and it's complete by an 80°C for 10 min. equivalent heath treatment. Heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms and B) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth and to allow spore's germination and related neurotoxins' production. C) finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.		NO
M	***GROUP: Pathogenic bacteria Subgroup: Staphylococcus aureus***	**Might affect some classes of raw materials: meat and products thereof, milk and dairy products, eggs and products thereof. Morphology: in the family Staphylococcacae, Gram-positive, non-motile, catalase-positive, small, spherical bacteria (cocci), on microscopic examination, appear in pairs, short chains, or bunched in grape-like clusters. Facultatively anaerobic, non spore-forming. Reservoir: environment, water, air, human nasal passages, hands, throats, faeces, hair, abraded and infected wounds. Food sources : Bakery products, meat and products thereof, milk and dairy products,eggs and products thereof (mayonnaise, ice creams) Growth requirements: Temp (min/opt/max):7/37/48 pH (min/opt/max):4/9/10 aW (min/opt): 0,83 min/0,89 Mean Infective dose: 105-106 cfu/g Preventive and control measures:Proper Heath Treatment(process+final cooking); proper environment sanitation program.; reducing water activity. Staphylococcal food poisoning occurs when S. aureus population exceed 106 organism/g in food. At this concentration S. aureus produces heath-resistant enterotoxins. Enterotoxin production conditions:Temp (min/opt/max):10/40-45/48 pH (min/opt/max): 4,5/7-8/ 9,6 aw (min/opt): 0,87 /0,98. Enterotoxins are inactivated after 30' at 100°C D98,9>2ore Mean Infective dose: 200-500ng (less than 1µg/Kg) can cause symptoms.**	Although it is relevant, related risk is considered very low because: a) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms; b) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth. c) finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.	In the last 3 years n° 1065 samples of finished product had been analyzed as in house checks. Statistical evaluation of the results shows that 99.7% samples have been found free of S. aureus or lower than the section limit; 0.3% samples have shown values <10 cfu/g. Furthermore since 2017 till 2020 n° 55 finished products samples have been analyzed by EN/ISO/IEC 17025 accredited laboratories, 100% samples have shown values beneath 10 cfu/g.	YES
M	***GROUP: Pathogenic bacteria Subgroup: Staphylococcus aureus Enterotoxins***	**Mean Infective dose: 105-106 cfu/g Food poisoning: Staphylococcal food poisoning occurs when S. aureus population exceed 106 organism/g in food. At this concentration S. aureus produces heath-resistant enterotoxins. Enterotoxin production conditions:Temp (min/opt/max):10/40-45/48 pH (min/opt/max): 4,5/7-8/ 9,6 aw (min/opt): 0,87 /0,98. Enterotoxins are inactivated after 30' at 100°C D98,9>2ore Mean Infective dose: 200-500ng (less than 1µg/Kg) can cause symptoms.**	Risk is very low since it arise only with MID of 105-106 cfu/g. a) heath treatment step (at least 85°C for 5min.) is able to eliminate all the possibly present vegetative forms; b) the cooling and freezing quick follow cooking and the temperature achieved is far lower than the one required by the bacteria to support its growth. c) finished product is intended to be eaten by end user after cooking without prior defrosting (as stated on label). This preparing method guarantees the elimination of all the residual vegetative forms.		NO

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C	Mycotoxins	Under the word mycotoxins are named several, secondary, toxic metabolites produced under adequate microclimate conditions by microscopic, threadlike fungi, better known as "moulds". Only a small subset of these micro-organisms is able to activate the secondary metabolic pathways through which mycotoxins are produced. Foodstuffs, grains, feed are the ideal substrate to the growth of mycotoxins-producing fungi YES: Ochratoxin: cereals and products thereof, wine YES:Aflatoxin: cereals and products thereof, spices, milk and dairy products YES: Deoxynivalenol: cereals and products thereof YES:Zearalenone: cereals and products thereof YES: Fumonisins: cereals and products thereof .These contaminants might be above the limits settled by laws in force. (Ref. EC REG. n° 1881/2006 a. a.). The hazard is negligible in herein not listed raw materials.	The steps posing a risk related to this hazard are supplying and storage of raw materials since to avoid foodstuffs mycotoxins contamination fungal growth has to be prevented. Currently used flours and dried raw materials show a maximum humidity value of 15.5% and aw = 0.80, whilst fungi growth requirement is the range o.85-0.83. Furthermore: 1) high hygiene standard of silos and equipments 2) relatively short periods of storage 3) good storage practices adopted 4) historical absence of re-contamination lead considering the re-contamination risk as negligible.	The analyses over the years carried out had shown those contaminants as negligible since their occurrence has always been far lower than limits settled by laws in force. However a monitoring control plan is arranged and implemented. If the analytical results and/or external informations and/or knowledge of food supply chain were to be show an increasing trend of detected values in treated raw materials (or in similar ones) detection by analysis prior use will become binding criterion.	YES
C	Pesticides residues	Pesticides are active substances, chemical elements and their compounds, as they occur naturally or by manufacture, currently or formerly used in plant protection, in veterinary medicine and as a biocide. YES: cereals and products thereof , vegetables, milk and dairy products, eggs and products thereof, water. Pesticides residues might be above the limits settled by laws in force.(Ref. EC Reg. n° 396/2005 a.a. and D.Lgs.n°31/2001a.a.) The hazard is not worthy of notice with not mentioned raw materials.	The step posing a risk related to this hazard is exclusively supplying of raw materials. Generally contamination by these substances comes from environment and/or production practices . The risk related to these steps is managed by approval and qualification of suppliers, official control plan by Competent Authorities, and inhouse monitoring plan are effective preventive measures. Since 2018 Specific plan for: Glisofate on cereals, derivatives and water Fipronil on egg and derivatives	Before 2013 some raw materials had been found contaminated by pesticides. The implementation of a close control plan on raw materials and strengthening of relationships with reliable suppliers led to regard the risk as "controlled". However a monitoring control plan is arranged and implemented. If the analytical results and/or external informations and/or knowledge of food supply chain were to be show an increasing trend of detected values in treated raw materials (or in similar ones) detection by analysis prior use will become binding criterion. **No values out of limits for pesticides in 2020**	YES
C	Heavy metals	As by scientific letterature heavy metals are generally meant the following chemical elements:, iron, silver, barium, beryllium, cadmium, cobalt,, manganese, mercury, molybdenum, nickel, lead, copper, tin, titanium, thallium, vanadium, zinc, furthermore some metalloids, arsenic, bismuth and selenium, with features quite similar to the above mentioned elements are considered heavy metals as well. Among the group of heavy metals it's possible to differentiate those with are essential to living organism despite a potential toxicity: iron, cobalt, chromium, copper, manganese, molybdenum, selenium, zinc; from the others with a prevailing toxic effect, namely aluminum, arsenic, beryllium, cadmium, mercury, nickel and lead alluminio, arsenico, berillio, cadmio, mercurio, nichel e piombo. When it comes to heavy metals pollution is generally only about some of those elements, acknowledged as the most relevant responsible of environmental damages i.e. mercury, cadmium, chromium, lead and their breakdown or reaction products.	The steps posing a risk related to this hazard are supplying of raw materials and water supply. Generally contamination by these substances comes from environment and/or production practices . The risk related to these steps is managed by approval and qualification of suppliers, official control plan by Competent Authorities, and inhouse monitoring plan are effective preventive measures. As far as water supply is concerned, monitoring activities, carried out as by laws in force, beside the use of arsenic removal equipment lead to regard the risk as "controlled".	Before 2013 some raw materials had been found contaminated by heavy metals. The implementation of a close control plan on raw materials and strengthening of relationships with reliable suppliers led to regard the risk as "controlled". However a monitoring control plan is arranged and implemented. If the analytical results and/or external informations and/or knowledge of food supply chain were to be show an increasing trend of detected values in treated raw materials (or in similar ones) detection by analysis prior use will become binding criterion.	YES
C	Biogenic amines	Biogenic amines are normally produce during the metabolic cycle of living organisms but in foods they are the result of bacterial decarboxylation of amino acids and when above physiological limits an evidence of deterioration. The preservation state of a food involves the production of histamine as well as other biogenic amines (tyramine, cadaverine, 2-phenylethylamine, spermine, spermidine, putrescine, tryptamine, and agmatine) YES: In some raw materials (fish and fishery products) these contaminants might be above the limits settled by EU Reg. n°2073/2005 a.a. The hazard is negligible in herein not listed raw materials.	The step posing a risk related to this hazard is supplying of raw materials. Biogenic amines presence in foodstuffs indicates non compliance with GMPs procedures during raw materials' production. The risk related to this step is managed by approval and qualification of suppliers, official control plan by Competent Authorities, and inhouse monitoring plan are effective preventive measures.	The analyses over the years carried out had shown those contaminants as negligible since their occurrence has always been far lower than limits settled by laws in force. However a monitoring control plan is arranged and implemented. If the analytical results and/or external informations and/or knowledge of food supply chain were to be show an increasing trend of detected values in treated raw materials (or in similar ones) detection by analysis prior use will become binding criterion.	YES
C	Marine biotoxins	Although it's still unknown the explicit role of this secondary metabolites in the internal economy of micro-algae, marine biotoxins are toxic substances produced by unicellular Algae (Dinoflagellates, Diatomeous), both in freshwater and salt water. Marine biotoxins poisoning mostly occurs after consumption of shellfish (most of all mussels) which are able to accumulate these substances in their meat when living in water with a plenty of toxic plankton. YES: These contaminants might be above the limit settled by law in force (D.M. 16.05.02 G.U. N° 165 del 16.07.2) (Chap. V , Sec. VII of Annex III EU Reg. n. 853/2004 a.a.) in some raw materials: bivalves mollusks and clam broth. The hazard is negligible in herein not listed raw materials.	The step posing a risk related to this hazard is supplying of raw materials. Catching or harvesting bivalve molluscs, thus supplying, from production or relaying areas classified and monitored by Competent Authorities, the subsequent official control plans, and inhouse monitoring plan are effective preventive measures.	The analyses over the years carried out had shown those contaminants as negligible since their occurrence has always been far lower than limits settled by laws in force. However a monitoring control plan is arranged and implemented. If the analytical results and/or external informations and/or knowledge of food supply chain were to be show an increasing trend of detected values in treated raw materials (or in similar ones) detection by analysis prior use will become binding criterion.	YES
C	Veterinary medicinal products residues	Substances used in zootechnics for production purposes. Antibiotics' use is intended to cure animal deseases and it requires a proper withdrawl time before slaughtering animals. EU legislation doesn't allow their use for production enhancement purposes. Exposure to antibiotics might cause allergies. Anabolics: these medicines promote growth promoters by enhancing muscolar structure, they may seriosly harm human health therefore they're prohibeted in EU. YES: these substances might possiblyaffect above limits settled by laws in force (Rif. EU Reg. n. 470/2009 and 37/2010 a.a.) in the following raw materials of animal origin:milk and products thereof, dairy products latte, eggs and products thereof, meat and products thereof. The hazard is not worthy of notice with not mentioned raw materials.	The step posing a risk related to this hazard is supplying of raw materials. Risk arising from these substance is exclusively connected to improper use. Approval and qualification of suppliers, official control plan by Competent Authorities, and inhouse monitoring plan are effective preventive measures.	The analyses over the years carried out had shown those contaminants as negligible since their occurrence has always been far lower than limits settled by laws in force. However a monitoring control plan is arranged and implemented. If the analytical results and/or external informations and/or knowledge of food supply chain were to be show an increasing trend of detected values in treated raw materials (or in similar ones) detection by analysis prior use will become binding criterion.	YES

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C	Polyclicle aromatics Hydrocarbons (PAH)	Polycyclic aromatic hydrocarbons (PAHs) constitute a large class of organic compound widely diffused in the environment. Food can be contaminated from environmental sources, industrial food processing and from certain cooking practices. These compounds may be regarded as potentially genotoxic and carcinogenic to humans therefore they represent a public health issue. benzo[a]pyrene is a marker of carcinogenic PAHs in food and the most studied of them. Each PAH is commonly present in food in concentration < 0,1 µg/kg to100 µg/kg[1]. YES: These substances might possibly be present above the limits settled by law in force (EU Reg. n°1881/06 a.a.) in some raw materials such as cereals, vegetables, oil and fats usually cooked by means comprehensive of smoking, heathing, drying or in contact with polluted water, air, soil. The hazard is negligible in herein not listed raw materials.	The step posing a risk related to this hazard is supplying of raw materials. Approval and qualification of suppliers, official control plan by Competent Authorities, and inhouse monitoring plan are effective preventive measures. As far as the frying process performed at Gelit Srl site, a close monitoring of frying temperature, oil's quality and the results of targeted analysis on finished products by now don't give evidence of this contaminants.	The analyses over the years carried out had shown those contaminants as negligible since their occurrence has always been far lower than limits settled by laws in force. However a monitoring control plan is arranged and implemented. If the analytical results and/or external informations and/or knowledge of food supply chain were to be show an increasing trend of detected values in treated raw materials (or in similar ones) detection by analysis prior use will become binding criterion.	YES
C	ACRYLAMIDE	Acrylamide is a chemical that naturally forms in starchy food products during high-temperature cooking (frying, baking, roasting and also industrial processing at +120°C and low moisture). YES: it is a potential public health concern which might affect heath-treated Cereals and Potatoes (EU Commission Recommendation. 307-2010 and further updatings). The hazard is negligible in herein not listed raw materials.	The step posing a risk related to this hazard is supplying of raw materials. Approval and qualification of suppliers, inhouse monitoring plan are effective preventive measures. Furthermore the production methods applying on frozen Ready Meals do not allow acrylamide forming (only ravioli filling)	The analyses over the years carried out had shown those contaminants as negligible since their occurrence has always been far lower than limits settled by laws in force. However a monitoring control plan is arranged and implemented. If the analytical results and/or external informations and/or knowledge of food supply chain were to be show an increasing trend of detected values in treated raw materials (or in similar ones) detection by analysis prior use will become binding criterion.	NO
C	Dioxins (and PCBs)	The name "dioxins" is referred to two groups of chemical compounds, Dibenzo-para-dioxins (PCDDs) and Dibenzofurans (PCDFs). Dioxins don't have any technological application neither other uses, though they're undesired, often inevitable, by-products of several thermic and industrial processes. By contrast, PCBs had'd a wide use in several industrial applications and now a days thei're banned in most Countries. YES: These substances might possibly affect above limits settled by laws in force (Ref. EU Reg. n° 1881/2006 a.a), in the following raw materials: milk and products thereof, dairy products, hen eggs and products thereof, meat and products thereof, fishery products, oils. The hazard is negligible in herein not listed raw materials.	The step posing a risk related to this hazard is supplying of raw materials. Approval and qualification of suppliers, official control plan by Competent Authorities, and inhouse monitoring plan are effective preventive measures.	The analyses over the years carried out had shown those contaminants as negligible since their occurrence has always been far lower than limits settled by laws in force. However a monitoring control plan is arranged and implemented. If the analytical results and/or external informations and/or knowledge of food supply chain were to be show an increasing trend of detected values in treated raw materials (or in similar ones) detection by analysis prior use will become binding criterion.	YES
C	Detergents	YES: incoming raw materials as well as finished products might possibly be affected by residues of these substances if good cleaning practices and their monitoring were not to be applied.	The steps posing a risk related to this hazard are two, suppling of raw materials and cleaning of production lines at Gelit Srl site. These steps are controlled as follows: in house: by strictly applying procedures and OIs (cleaning plans-technical data sheets of used products) Externally: by managing the food supply's chain (approval and qualificati of suppliers, quality specifications of supplies, periodical written declaration on allergens' presence, audit on suppliers).	The results of monitoring after internal sanitation activities led to consider the risk as controlled	YES
C	Disinfectants	YES: incoming raw materials as well as finished products might possibly be affected by residues of these substances if good disinfection practices and their monitoring were not to be applied.	The steps posing a risk related to this hazard are two, suppling of raw materials and cleaning of production lines at Gelit Srl site. These steps are controlled as follows: in house: by strictly applying procedures and OIs (cleaning plans-technical data sheets of used products) Externally: by managing the food supply's chain (approval and qualificati of suppliers, quality specifications of supplies, periodical written declaration on allergens' presence, audit on suppliers).	The results of monitoring after internal sanitation activities led to consider the risk as controlled	YES
C	Lubricants	YES: incoming raw materials as well as finished products might possibly be affected by residues of these substances since there's a faint probability of their contact with the products trough some sections of the equipments.	The steps posing a risk related to this hazard are two, suppling of raw materials and production lines maintainance at Gelit Srl site. These steps are controlled as follows: in house: by strictly applying procedures and OIs (cleaning plans) and by training maintaince crew. Those measures are able to dramatically reduce the risk. Lubricants used on production lines are atoxic (USDA H1 e NFS H1). Externally: by managing the food supply's chain (approval and qualificati of suppliers, quality specifications of supplies, periodical written declaration on allergens' presence, audit on suppliers).		YES
C	Mineral lubricants	Mineral lubricants are oils coming from petrol refining therefor they're toxic. YES: If good transport practices were not to be applied - particularly if receptacles/containers/tankers were not to be used to transport exclusively foodstuffs - these substances could have contaminated raw materials.	The step posing a risk related to this hazard is supplying of raw materials. The risk related to this step is controlled by managing the food supply chain (approval and qualification of suppliers, quality specifications of supplies, audit on suppliers).	In 2008 a RASFF notification regarded finding of mineral oils in sunflower seeds oil. Preventive measures adopted by EU and the request of a certification of absence for each batch by the supplier led the risk as non binding to "use after analysis"	YES

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C	Refrigerants	Coolant floyd is the operational floyd of a refrigeration cycle. They could be natural (ammonia, glycole, carbon dioxide, propane, etc...) or artificial. Generally artificial floyds are named "Freon" YES: These substances might affect finished product throughout the production process.	The steps posing a risk related to this hazard are two, coooling in cooking pans and freezing. These steps are controlled as follows: 1)Cooking pans: by using atoxic and coulored Glycole 2)as far as ammonia is concerned in the freezing equipment, the possible loss will be immediately detected by smell and, since ammonia is volatile itsn't able to produce other effects on the product than freezing.		YES
A	Allergens	When used in the production of foods and still present therein, certain ingredients or other substances or products can cause adverse reactions in some people. Those reactions are allergies (reactions involving the immune system) or intolerances (reactions not involving the imunitary system). When dealing with allergies the immune system incorrectly identifies specific proteins as harmful and triggers the production of huge quantity of antibodies IgE (immunoglobulin E) spefic to the allergen. IgE bounds to mastocites's surface. Those reactions may be classified as enzymatic reactions when they're linked to lack of a specific enzyme (i.e. Lactase which is essential to digest lactose, a disaccaride sugar found in milk) or pharmacological (including those intollerances due to hystamine) or evenly they have an unknown pattern. YES: some raw materials contains allergenic ingredients among those listed on Ann. II of EU reg. n.1169/2011. Gelit Holding manages alergenic ingredients according to procedure AL01 – General Allergens Procedure	The steps posing a risk related to this hazard are two, suppling of raw materials and sanitation of productive lines at Gelit Srl site. These steps are controlled as follows: externally: by managing the food supply chain (approval and qualificati of suppliers, quality specifications of supplies, periodical written declaration on allergens' presence, audit on suppliers). In house: 1)by scheduling: compliance with the progress steps stated on specific O.I. For finished products and semi-finished products, 2) Cleaning and sanitation: compliance with the specific OIs 3)If allergens were to be ingredients of the raw material, they're listed on labelling of finished products in which they're included. If allergens were to be present as traces following cross-contaminations on supplier's process, the possibility of presence in the finished product is assessed according to the ratio of RM contained in the finished product. Since 2018 specific control plan for soy cross-contamination in cereals (flour, semolina and dried pasta)	The analyses over the years carried out have shown a proper management of progress steps such as not to require corrective actions to current procedures and methods. However a monitoring control plan is arranged and implemented. If the analytical results were to show the occurrence of allergenic ingredients non coherent to production, procedures and methods will be reviewed. **No positive results in 2020**	YES
C	Radioactivity	Radioactivity, also known as radioactive decay, is a bunch of physical-nuclei processes by which some unstable (isotopes) or radioactive (radionuclide) atomic nuclei lose energy (transmute), along a given period (decaying time), transforming into an atom with a nucleus in a different state or with a different number of protons and neutrons. During this transformation, radiations are emitted. Particularly some foodstuffs might be affected by radiosotopes when coming from environments subject to nuclear accidents as well as to natural radioactivity phenomena. In the past decades, historically, most involved foodstuffs have been cereals and mushrooms (East Europe zones contaminated by Chernobyl accident) and fishery products (Fukushima accident).	The step posing a risk related to this hazard is supplying of raw materials. The risk related to this step is controlled by managing the food supply chain (approval and qualification of suppliers, quality specifications of supplies, audit on suppliers).	The analyses over the years carried out have shown absence of radioactivity. A monitoring control plan in adopted for raw materials coming from areas subject to specific risk. **An Radioactivity analysis will be do on water wells**	YES
C	Packaging solvents	Solvents are a wide group of compound used in packaging material's production process. They are able to facilitate the application of polymeric film by reducing their viscosity and to dissolve, when added to, resins and oils. Solvents evaporate from the material they're added to therefor they're are not found in the finished packaging material. YES: These substances might affect above limits settled by laws in force (EU Reg.n.10/2011 a.a) raw materials' packaging as well as packaging materials intended to be used with finished products.	The step posing a risk related to this hazard is supplying of packaging materials. The risk related to this step is managed by approval and qualification of suppliers, quality specifications of supplies, FCM's written declaration of compliance, audit on suppliers, in house control & analisys plan.	The analyses over the years carried out have shown a proper management of progress steps such as not to require corrective actions to current procedures and methods. However a monitoring control plan is arranged and implemented. If the analytical results were to show the occurrence of allergenic ingredients non coherent to production, procedures and methods will be reviewed.	YES
A/F (Chemical hazard for economic gain)	RMs by species/quality non compliant with technical specification	Recent episodes on the market of use of raw materials different from the ones declared by labelling, particularly meat from species different from what supposed to be used (horse meat in lasagne) and even with reference to fraud indications from BRC, IFS and reports of public authorities YES: vegetable oils, spices and vine	The step posing a risk related to this hazard is supplying of raw materials. The risk related to these steps is managed by approval and qualification of suppliers, official control plan by Competent Authorities, and inhouse monitoring plan are effective preventive measures.	Numerous sophistication episodes continue to be detected by external authorities audits. However, recent episodes have not been reported for Gelit's suppliers. In addition, all the results of the analyzes carried out in recent years have always had negative results regarding possible sophistication	YES
B	Rodents	Rodents: Order of Euther Mammalians comprehending 27 Families with over 2200 species (about 40% of known mammalia species) grouped in the following Suborders : Anomaluromorpha, Castorimorpha, Caviomorpha (according to some taxonomy included in Hystricomorpha), Myomorfi, Sciuromorpha. Rodents are the most widespread groups of mammals, can be founs in almost every continent. Several species are able to build complex burrow systems where winter pantries are stored; several species hibernate during all winter long, others migrate. They give birth to many youngs, even 4-6 times per year. Rodents are relevant to humans life: several species might seriously harm foodstuffs; several can be reservoir of infective deseases.	The steps posing a risk related to this hazard are supplying of raw materials and packaging materials, storage and production. The risk related to these steps is managed by approval and qualification of suppliers, quality specifications of supplies, audit on suppliers, in house-checks at receiving step. Furthermore monitoring activities carried on by the specialized contractor and its verification by internal ethological team are specifically designed to reduce risk.	Monitoring results over the years have shown that the risk is negligible (refer to PC GENERAL DATABASE) since no catchings occurred inside the production halls. The monitoring plan is monthly implemented by specialized contractor, additionally the internal ethological team weekly checks all the traps inside the production halls to detect catchings. Finding of traces either catchings themselves will become binding criterion for refusal of raw materials or no use of the finished product. **Since 2019 is also in place a monitoring 24h x day with some in web catch stations**	YES
B	BIRDS	Generally birds might accidentally enter the production halls, storehouses and conveyers vehicles.	The steps posing a risk related to this hazard are supplying of raw materials and packaging materials, storage and production. The risk related to these steps is managed by approval and qualification of suppliers, quality specifications of supplies, audit on suppliers, in house-checks at receiving step. Furthermore monitoring activities carried on by the specialized contractor and its verification by internal ethological team are specifically designed to reduce risk.	Monitoring results over the years have shown that the risk is negligible (refer to PC GENERAL DATABASE) since no catchings occurred inside the production halls. The internal ethological team weekly checks production halls. Finding of traces either catchings themselves will become binding criterion for refusal of raw materials or no use of the finished product.	YES
B	INSECTS (cockroaches, flies, pantry pests, other insects)	Refer to technical documentation of specialized contractor "Vitillo S.r.l."	The steps posing a risk related to this hazard are supplying of raw materials and packaging materials, storage and production. The risk related to these steps is managed by approval and qualification of suppliers, quality specifications of supplies, audit on suppliers, in house-checks at receiving step. Furthermore monitoring activities carried on by the specialized contractor and its verification by internal ethological team are specifically designed to reduce risk.	Monitoring results over the years have shown that the risk is negligible (refer to PC GENERAL DATABASE) since no significant catchings occurred inside the production halls. The monitoring plan is monthly implemented by specialized contractor, additionally the internal ethological team weekly checks all the traps inside the production halls to detect catchings.	YES

Nature of Hazard: A=allergens C=chemical M=microbiological P/B=Biological-Particles A/F=Adulteration/ Fraud MISUSE	POTENTIAL HAZARD (group-subgroup)	Technical references (Bibliography or laws)	Produce practices and expected use by end user	Validation and/or internal/external statistics	Is hazard relevant?
B	HAIRS	Hairs are small, thin, protein threadlike strands growing from the skin of most mammals. Other Classes are not provided of hairs. Human hairs are short and silky on most of body's surface whilst longer and different for quality in specific areas such as head, pube, harmpits; particularly those growing on a person's head are collectively named hair; those some males allow to grow on the lower part of their face are named beard.	The steps posing a risk related to this hazard are supplying of raw materials and packaging materials, storage and production. The risk related to these steps is managed by approval and qualification of suppliers, quality specifications of supplies, audit on suppliers, in house-checks at receiving step. Furthermore to reduce risk on production steps, procedures on GMPs are settled to addres behavioural and dressing rules inside the production halls; internal audit on GMPs are regularly scheduled and carried on.	Unfortunately, although the continuos sensitizing activities carried out on crew personnel and suppliers, complaints are still recorded about the occurrence of these foreign bodies. **Since 2019, the use of the total protection headgear has been allowed in all production parts.**	YES
P	GLASS	Shards of various provenance	The steps posing a risk related to this hazard are supplying of raw materials and packaging materials, storage and production. The risk related to these steps is managed by approval and qualification of suppliers, quality specifications of supplies, audit on suppliers, in house-checks at receiving step. Furthermore periodical internal inspections on glass components are scheduled and regularly carried on; all the crew is trained in stopping production if breakages which can contaminate the products were to occur.	Unfortunately, although the continuos sensitizing activities carried out on crew personnel and suppliers, complaints are still recorded about the occurrence of these foreign bodies.	YES
P	METALIC FOREIGN BODIES	Fragments and components of various provenance	The steps posing a risk related to this hazard are supplying of raw materials and packaging materials, storage and production. The risk related to these steps is managed by approval and qualification of suppliers, quality specifications of supplies, audit on suppliers, in house-checks at receiving step. Furthermore the production lines are fitted with metal detectors (CCPs) on main critical points.	Unfortunately, although the continuos sensitizing activities carried out on crew personnel and suppliers, complaints are still recorded about the occurrence of these foreign bodies. All foreign bodies have been repeatedly tested on Metal detectors and were always correctly expelled. On the other hand, doing repeated stress-test reducing distance between bags, we found rare episodes of wrong expulsion with rejection of the next bag instead of the test bag. So, since June 2019 we modified alarm system of all our metaldetectors introducing even the full line stop in case of positive bag. Moreover, we modified procedures to avoid any kind of shortening of distance among bags before MD and consequently retrained all our staff. Stress test has been inserted on our MD check reports. **There were no complaints in 2020.**	YES
P	NON METALIC FOREIGN BODIES - **PLASTIC**	Rigid or flexible plastic fragments from packaging materials of raw materials and from plants	The steps posing a risk related to this hazard are supplying of raw materials and packaging materials, storage and production. The risk related to these steps is managed by approval and qualification of suppliers, quality specifications of supplies, audit on suppliers, in house-checks at receiving step. Furthermore to reduce risk on production steps, procedures on GMPs are settled and internal audit on GMPs are regularly scheduled and carried on. A further origin of this kind of foreign bodies can be the breakages of plastic parts of the production plants which are managed with pre-operative inspections and scheduled maintenance.	Unfortunately, in recent years there has been an increase in complaints for this type of foreign body despite the continuous awareness raising activity of suppliers and internal staff. In 2019, numerous complaints were received related to fragments of the packaging of raw materials and broken systems. In 2021, specific interventions are already underway to increase safety in the opening phase of ingredients . In addition, a mapping of the plastic parts that may be subject to breakage is underway on the main plants. These parts will be replaced with materials detectable by the metal detector or subject to preventive maintenance.	YES
P	NON METALIC FOREIGN BODIES - **WOOD/PAPER**	Fragments of wood and paper from packaging and from raw materials	The steps posing a risk related to this hazard are supplying of raw materials and packaging materials, storage and production. The risk related to these steps is managed by approval and qualification of suppliers, quality specifications of supplies, audit on suppliers, in house-checks at receiving step. Furthermore to reduce risk on production steps, procedures on GMPs are settled and internal audit on GMPs are regularly scheduled and carried on.	From 2018 there has been a progressive reduction of complaints of this type. Since 2019, the entry of materials on wooden pallets has been eliminated in the Gelit production departments.**There were no complaints in 2020. In 2021 wooden pallets were re-introduced, exclusively for the palletization of packaged finished products, while monitoring checklists relating to the integrity of the pallets were prepared.**	YES

Nature of Hazard: A=allergens C=chemical M=microbiological P/B=Biological-Particles A/F=Adulteration/ Fraud MISUSE	POTENTIAL HAZARD (group-subgroup)	Technical references (Bibliography or laws)	Produce practices and expected use by end user	Validation and/or internal/external statistics	Is hazard relevant?
P	NON METALIC FOREIGN BODIES - **STONES**	Contamination basically coming from raw materials	The steps posing a risk related to this hazard are supplying of raw materials and packaging materials, storage and production. The risk related to these steps is managed by approval and qualification of suppliers, quality specifications of supplies, audit on suppliers, in house-checks at receiving step. Furthermore to reduce risk on production steps, procedures on GMPs are settled and internal audit on GMPs are regularly scheduled and carried on.	Since 2018, no complaints have been detected for this type of foreign body. **In 2020 a complaint was received for the presence of a stone, probably carried by raw materials**	YES
MISUSE	**INGESTION OF THE PRODUCT AS IT IS (FROZEN)**	**Mechanical injuries of the mouth and teeth. Cold burns of mucoses. Congestion intestinal gastro spasm.**	Specific storage condition and use instructions on each pack. Difficult to ingest a frozen product	In over 30 years of product management no evidences of this kind of accident. No statistical evidences of this kind of trouble for similar product.	**NO**
MISUSE	**INGESTION OF THE PRODUCT AS DEFROSTED NOT DETERIORATED (stored at max 4 °C for 24 hours max)**	**If the product is not deteriorated (subject to bacterial growth), the starting microbiological conditions do not pose any health risk.**	Specific storage condition and use instructions on each pack.	In over 30 years of product management no evidences of this kind of accident. No statistical evidences of this kind of trouble for similar product.	**NO**
MISUSE	**INGESTION OF THE PRODUCT AS DEFROSTED DETERIORATED (stored at T°> 4 °C for more thna 24 hours max)**	**Food poisoning from bacterial spoilage**	Specific storage condition and use instructions on each pack. Organoleptic deterioration makes the product unattractive	In over 30 years of product management no evidences of this kind of accident. No statistical evidences of this kind of trouble for similar product.	**NO**
MISUSE	**Use of the product beyond the indicated best before (if present)**	**If the storage instructions have been followed, the product will be subject only to organoleptic deterioration (oxidation, dehydration) without any type of bacterial alteration**	Specific storage condition and use instructions on each pack.	In over 30 years of product management no evidences of this kind of accident. No statistical evidences that this could be trouble for similar product.	**NO**

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gelit
insieme per fare

FROZEN READY TO COOK MEALS HACCP PLAN Risk Calculation Chart

Em. 2 Rev. 1
Rev. Date
30/06/21

Nature of Hazard: A=allergens C=chemical M=microbiological P/B=Biological-Particles A/F=Adulteration/Fraud	HAZARD	Does the hazard affect raw materials? (yes, all=1; yes only some=0,5; in any one =0)	Does processing eliminate the hazard? (yes, totally=0; yes, partially=0,5; No=1)	Can the hazard re-contaminate product after in further processing steps? (yes=1; No=0)	Has the hazard been responsible in the past of issues in same or similar products? (Yes=1; No=0)	Does intended use by end user reduce/eliminate the hazard? (Yes, totally=0; yes, partially=0,5; No=1)	Probability	Severity	Risk
M	Salmonella spp	0,5	0,5	1	0	0	1,2	3	3,6
M	Listeria monocytogenes	0,5	0,5	1	0	0	1,2	3	3,6
M	E.Coli	0,5	0,5	1	0	0	1,2	2	2,4
M	Stafilococcus Aureus	0,5	0,5	1	0	0,5	1,5	2	3,0
B	RODENTS	0,5	0,5	0	0	1	1,2	3	3,6
B	BIRDS	0,5	0,5	0	0	1	1,2	2	2,4
B	INSECTS (cockroaches, flies, pantry pests, other insects)	0,5	0,5	0	1	1	1,8	2	3,6
B	HAIRS	1	1	1	1	1	3,0	1	3,0
P	GLASS	0,5	0,5	0	1	1	1,8	3	5,4
P	METALIC FOREIGN BODIES	1	0	0	1	1	1,8	3	5,4
P	NON METALIC FOREIGN BODIES - **PLASTIC**	1	0,5	1	1	1	2,7	2	5,4
P	NON METALIC FOREIGN BODIES - **WOOD**	0,5	0,5	1	1	1	2,4	2	4,8
P	NON METALIC FOREIGN BODIES - **STONES**	0,5	0,5	1	1	1	2,4	2	4,8
C	Mycotoxins: Aflatoxin B&G	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Mycotoxins: Aflatoxin **M1**	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Mycotoxins: Ochratoxin	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Mycotoxins: Zearalenone	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Mycotoxins: Fumonisins	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Pesticides residues	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Heavy metals	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Biogenic Amines	0,5	1	0	0	0,5	1,2	**2**	2,4
C	Marine biotoxins	0,5	0,5	0	0	1	1,2	**2**	2,4
C	Veterinary Medicinal Products Residues	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Polyclicle aromatics Hydrocarbons (PAH)	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Dioxins (and PCBs)	0,5	0,5	0	0	0,5	0,9	**2**	1,8
C	Radioactivity	0,5	0,5	0	0	0,5	0,9	**3**	2,7
C	Detergents	0	0,5	1	0	0,5	1,2	**1**	1,2
C	Disinfectants	0	0,5	1	0	0,5	1,2	**1**	1,2
C	Lubricants	0	0,5	1	0	0,5	1,2	**2**	2,4
C	Mineral lubricants	0	0,5	1	0	0,5	1,2	**2**	2,4
C	Refrigerants	0	0,5	1	0	0,5	1,2	**1**	1,2
A	Allergens	0,5	1	1	0	1	2,0	**2**	4,2
C	Packaging solvents	0,5	1	0	0	0,5	1,0	**2**	2,4
A/F (Chemical hazard for economic gain)	RMs by species/quality non compliant with technical specification	0,5	1	0	0	1	2,0	**1**	1,5

PROBABILITY: evaluation of the frequency by which the hazard can occur on packed finished product (and objectively detected). Probability is evaluated on four levels: high (3); medium (2); low (1); negligible (0)

High (3) The hazard could be frequently or periodically detected

Medium (2) The hazard could be sporadically detected

Low (1) The hazard has not been detected but its occurrence couldn't be excluded

Negligible (0) The hazard is unlikely to occur so as it can be considered never occurred

SEVERITY: evaluation of the hazard's adverse health effects. Severity of the hazard (referred to as the unacceptability of its occurrence in finished product) is evaluated on four levels: high (3); medium (2); low (1); absent (0)

High (3) The hazard could endanger consumer's life or lead to extreme serious implications for the Company

Medium (2) The hazard could threat consumer's health (without threat on life) or lead to serious implication for the Company

Low (1) The hazard whilst not threatening health, doesn't comply with the consumer's expectations and could lead to implications for the Company

Absent (0) The hazard cannot threat health

RISK: index set by multiplying hazard's probability by its severity

Probability	Absent (0)	Low (1)	Medium (2)	High (3)
High (3)	0	3	6	9
Medium (2)	0	2	4	6
Low (1)	0	1	2	3
Negligible (0)	0	0	0	0

Severity

Translated from Italian to English - www.onlinedoctranslator.com

STATUS OF REVISIONS					
Rev.	**Description**	**Processing**	**Verify**	**Approval**	**Date**
0	New emission. Replaces Pro 12em.3 rev.2	F. Buonincontro QC	A. Groups RSQA	S. Mattioli TO	07/19/19
1	Communication of withdrawals from the market between the certifying body and BRC	F. Buonincontro QC	A. Gironi RSQA	S. Mattioli TO	10/12/19
2	Archives path changed, other changes highlighted in the text	F. Buonincontro QC	A. Gironi RSQA	S. Mattioli TO	08/25/20
3	Insertion of new Mobility queries, other changes highlighted in the text	F. Buonincontro RSQ	F. Buonincontro RSQ	S. Mattioli TO	27/05/22
4					

FUNCTIONS CONCERNED		
Recipient	**Notification**	**Date**
All business functions	Mail	06/06/22
External firms	Mail	
Archive	W: \ laboratory \ Shared Laboratory \ System Documentation \ ISO 9001 quality procedures	

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Claudio Innocenti

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1. REFERENCES

UNI EN ISO 9000 standard - ed. 2005 - Fundamentals and terminology
UNI EN ISO 9001 - ed. 2008 point 7.5.3.
Points 3.9 -3.11-4.12-5.3 BRC 8.0 standard
Points 1.2-4.18-5.9 IFS 7 standard
SGI GELIT Srl Manual

2. PURPOSE

Define the responsibilities and methods adopted by Gelit Srl to uniquely identify the individual materials / products, also distinguishing their progress during the various stages of the production process and to correlate the product and its components with the related technical documentation and of quality. Also define in detail the responsibilities, operating procedures and records to be adopted in the event of recall / withdrawal of the product from the market.

3. TERMS AND DEFINITIONS

PPFF - Finished products:the result of the simultaneous union of the semi-finished product (content) with the packaging material, encoded with a numeric code and an alphabetical description. The batch of the finished product is defined as follows:

- L 1 234 (letter L followed by 4 digits).
- L = lot; 1st digit = last number of the year of production; 2nd, 3rd 4th digit = progressive number of the day of production, from001to 365.

Example. Production of 20.01.2015: the lot will be 5020.

Exceptionally, it can be indicated, again per production day, according to different methods requested by the Customer described in the relative operating instructions.

SL - Semi-finished product (s):any physical output generated by the phases of the process prior to packaging, encoded with an alphanumeric code and an alphabetic description. The semi-finished lot isdefined in the same way as the finished product. Each bin is also identified with a progressive number ofBox.

MMPP-Raw materials: any material / product intended for the production process. The lot of the MPs is given by the supplier's lot and / or the date of arrival of the MP (Gelit entry lot).

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MMCC-packaging material (s). The lot of the MMCCs is given by the lot of the supplier.

RECIPE: Quantitative and qualitative list of all the raw materials contained in a semi-finished or finished product. The recipes produced in the plant are recorded in a database resident in the company computer system.

WASTE: food residues not suitable for human consumption and therefore not reusable in the production cycle, but suitable for animal nutritionor for biogas production. The waste is identified as a by-product (SOA) of Cat. III.

SGI -Integrated Management System

WITHDRAWAL FROM THE MARKET -Set of measures aimed at preventing the distribution and offer to the consumer of a product that does not comply with food safety requirements.

RECALL FROM THE MARKET -Set of measures aimed at obtaining the return of a dangerous product that the manufacturer or distributor has already supplied or made available to consumers.

MOCK RECALL -Simulation of withdrawal from the market of the non-compliant finished product.

PRODUCTION ORDER (PO) -Semi-finished or finished product production order

SHOP ORDER (SO) -Pick list of materials for the production of semi-finished or finished products.

4. APPLICABILITY

This procedure applies to the identification and traceability of MMPPs and MMCCs from external suppliers, SLs, PPFFs and waste generated by the production process.

5. IDENTIFICATION

5.1. Raw material

The MMPPs and MMCCs are identified at the time of their entry into the company by affixing a specific label on the platforms, showing for each material:

- Name of the material and its code
- Pallet code (EAN128)
- STD quantity in Kg / Pcs; the real quantity is visible by querying the pallet code via the Scanner

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- Arrival date
- Lot
- Colored Allergen Stamps as per the online list (HACCP) - (where applicable).
- Supplier

The expiration date is NOT reported; it is visible by querying the pallet code via the Scanner.

The warehouse (MAG) is responsible for physically affixing the identification form on the platforms of incoming materials. The form is automatically generated by the computer system at each entry of goods registered (Mobility).

The staff in charge carries out the withdrawal of MMPP / MMCC from the warehouse on the basis of the picking lists issued by the company IT system that checks the release status of the goods and arranges for the priority withdrawal of the goods with the earliest expiry date (FEFO).

For materials in "Q" status, MAG must ask for written authorization via email to CQ and CR before moving towards prod / conf. The materials in “H” status or stored in the “hold” warehouses are not proposed in the list (MPL) by the computer system.

5.2. Semi-finished products

The SLs produced are identified by:

- the use of a special sign, bearing the name of the SL, and the relative production / freezing date.
- the use of labels printed by mobility, affixed to the box with indication of the type of SL, code, production date, TMC and quantity produced.

The identification of the SL is carried out by the assigned production staff.

The staff in charge carries out the withdrawal of SL from the warehouse on the basis of the picking lists issued by the computer system which verifies the release status of the goods and prepares the priority withdrawal of the goods with the earliest expiry date (FEFO).

5.3. Finished products

PPFFs are identified by a lot number, shown on each individual package (see par 3).

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The PPFF platforms are identified by the personnel assigned to their composition by using a special label, showing the pallet code (EAN128), product code, product name, the relative lot number, the expiry date and the quantity in packages.

The personnel in charge carries out the withdrawal of PPFF from the warehouse on the basis of the picking lists issued by the computer system that checks the release status of the goods and prepares the priority withdrawal of the goods with the earliest expiry date (FEFO).

6. TRACEABILITY

By traceability we mean the link between a specific production lot and the MMPPs and MMCCs used for its production and with the waste material derived from its production.

Each production day is identified by a batch number; The lot number shown on each single PF package allows you to trace back the MMPPs and MMCCs used and the waste material generated by a backward process.

At the time of use in the production departments of the MMPPs, of the MMCCs (temporary or final), or of SL, the operators fill in all their parts the registration forms "Traceability" for each SL / PF. This information is also available on the company information system.

The filing of the related paper records produced is the responsibility of the QC.

In order to help ensure the safety of foods at all times by transmitting information necessary for their traceability, Gelit Srl has defined and formalized a Traceability Team with indication of contact persons and responsibilities. Decisions about the measures to be taken in the event of a non-compliant product being placed on the market are taken following the guidelines issued by the Ministry of Health available online in the folder W: \ laboratory \ Shared Laboratory \ System Documentation \ Quality regulations \ 259 -Application guidelines Reg. CE 178_recall from the market. Reference is made to the following decision scheme:

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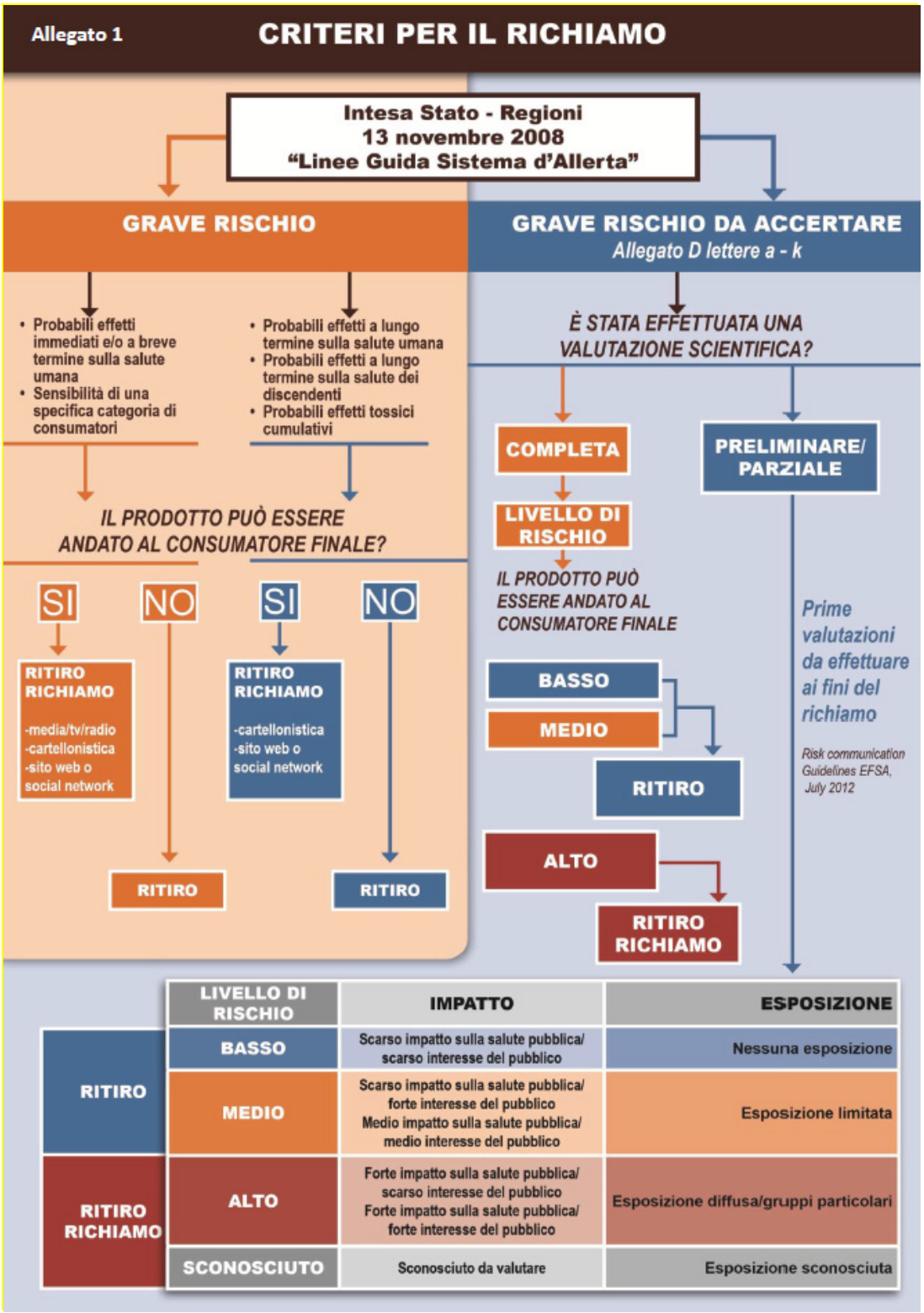

In particular, in the event of the need to withdraw from the market one or more batches of third-party brands, one of the members of the Gelit Traceability Team, after sharing the information with AD, who is available 24 hours a day, will inform a contact person of the customer so that he spreads the

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alarm within his organization to avoid the sale of the product and will wait for the documented confirmation of the relative operations.

In the case of withdrawal from the market of Gelit branded products, it is the responsibility of the AD to verify the return operations of the product.

In the event of a recall, AD will intervene directly and will ask the customer to also inform the Health Authorities and possibly the media. In this case, the customer must confirm in writing to Gelit that the alarm has been spread and the information relating to the recall of the product from the market. AD and the members of the Traceability Team delegated by him must guarantee the collection and recording of all information relating to the quantities of product progressively traced and to their final waste destination. They will also have to plan the execution of on-site checks on the actual removal of the product from the points of sale.

Furthermore, in the event of withdrawals and / or recall from the market of Gelit products or brands with a risk to the health of consumers, the following must always be contacted by AD:

ASL Latina	**Dr. Anna Giovanna Fermani**	Head of UOS and Official Veterinarian of the establishment:	tel. Office 06920302236; mobile 3280414237mailto: a.fermani@ausl.latina.it

In particular, the Health Authorities must be informed using the appropriate form available in W: \ laboratory \ Shared Laboratory \ System Documentation \ Quality standards \ 259-Application guidelines of EC Reg. 178_ we request from the market to be sent by fax.

Only in the case of products distributed in the USA, the relevant USA Agent must be notified:

US Agent	**Garofalo USA**	**Landline: 001 646 5819340 Mobile: 001 917 6024431 E-mail: garzia@pastagarofalo.us**

A report must also be entered on the site:

FDA	**FDA's Reportable Food Registry**	**http://rfr.fda.gov**

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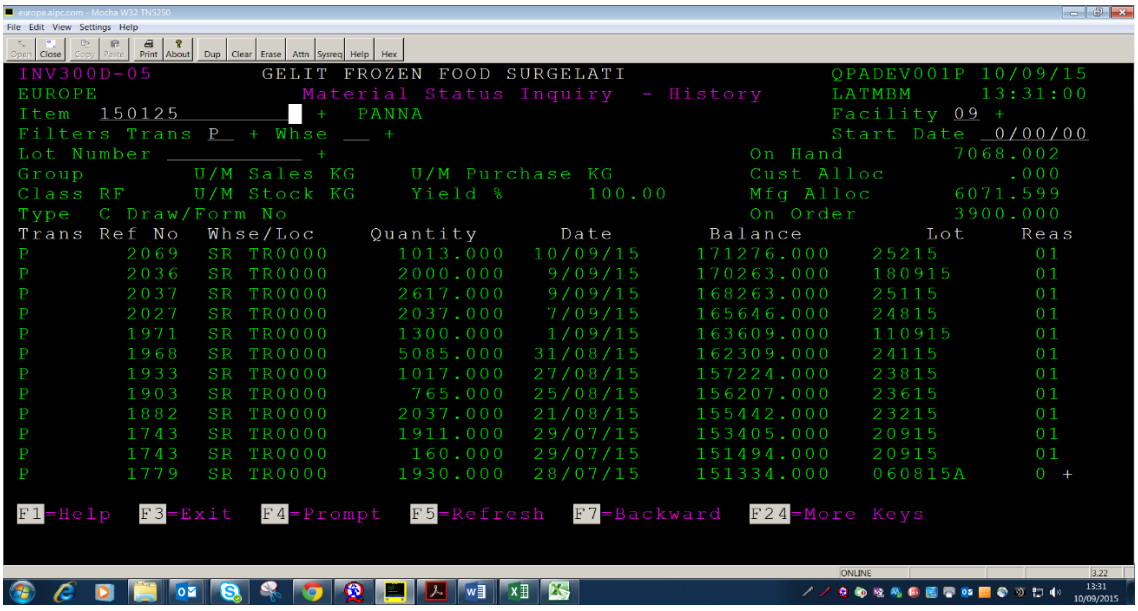
Finally, only in case of recall from the market, the BRC / IFS Certification Body must be notified within 3 days (SGS: Carla D'Angelo tel. + 39-02-7393331 - email:carla.dangelo@sgs.com), which will in turn inform BRCGS within 1 day of receiving the report, also sending, within 3 weeks, the results of the root cause analysis. Finally, it must be communicated to the media for adequate dissemination.

6.1 Identification of all lots of pp.ff. containing a date mm.pp.

Use the following procedure to trace all lots of pp.ff., and related shipments, containing a date mm.pp.

6.1.1. Identify the delivery date and quantity of the lot of mm.pp.

Enter the company computer program menu and choose the INV300 option, enter the code of the material to be searched and then F21 History - trans P filter (purchase).



The system will provide all the incoming movements of the selected material: scrolling through the pages identify the one relating to the lot of interest, recording the date of receipt and quantity.

Then check the registration of the mm.pp.inlet on the Single Discharge Module. This module is available on the network in the folder X: \ 2_Unloading floor \ Log of deliveries.xlsx

If you want to know all the SL and PP.FF. for which the use of a date mm.pp. the following Qport extractions are available:

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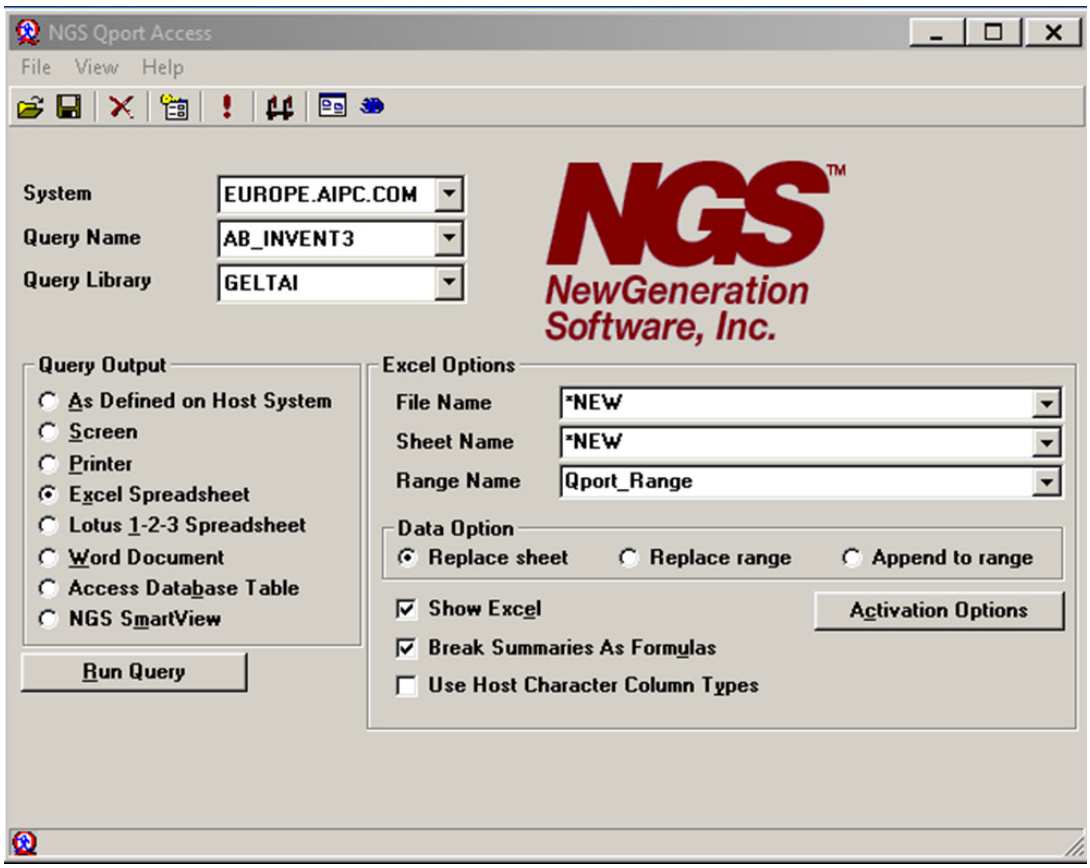
- WHEREUSED to know all the products where the Smlv -Mp - MC is used.
- COMPONENTS to know all the components to create a Smlv –PPFF.

6.1.2. Check residual stock of the lot of mm.pp. to the current date

Use the extraction of Qport: AB_INVENT3 to know the stock in the warehouse of the specific mm.pp.



The system extracts an Excel file which shows all the warehouse stocks at the current date. Select with a filter the mm.pp. to search for.

6.1.3. Identify all semi-finished production batches and pp.ff. in which the lot of mm.pp. was used.

Use the Qport: TRACC_COMP extraction

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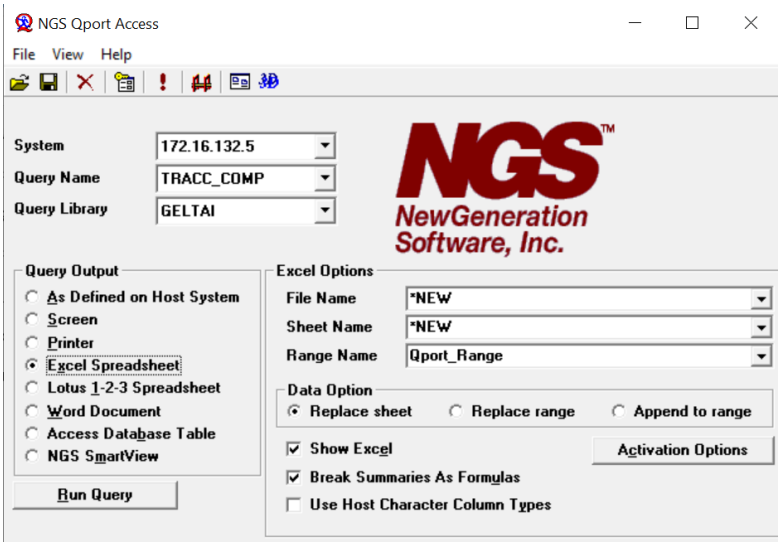

Enter the MMPP / MMCC code (e.g. '150205' '150205' + enter)

The system extracts an Excel file containing all the semi-finished or PPFF products (only for MMPP packaged in iqf) in which the MP: column C (Item Description) has been used. Filter the lot of MPs searched in column AA (Component Lot).

	A	B	C	D	E	F	G	H	I
1	Shop Ord	Item PF/	Item Description	UM PF/	Data Produzio	Numero Box Prodot	Q.ta Box Prodot	Magazzino Produzio	Lotto Prodot
1072	29108	360198	SUGO FUNGHI SL	KG	20220406	414950	305	PS	2096
1073	29108	360198	SUGO FUNGHI SL	KG	20220406	414951	308	PS	2096
1074	29108	360198	SUGO FUNGHI SL	KG	20220406	414952	310	PS	2096
1075	29108	360198	SUGO FUNGHI SL	KG	20220406	414953	319	PS	2096
1076	29108	360198	SUGO FUNGHI SL	KG	20220406	414953	319	PS	2096
1077	29108	360198	SUGO FUNGHI SL	KG	20220406	414954	322	PS	2096
1078	29108	360198	SUGO FUNGHI SL	KG	20220406	414955	318	PS	2096
1079	29108	360198	SUGO FUNGHI SL	KG	20220406	414956	322	PS	2096
1080	29108	360198	SUGO FUNGHI SL	KG	20220406	414957	336	PS	2096
1081	29108	360198	SUGO FUNGHI SL	KG	20220406	414957	336	PS	2096
1082	29108	360198	SUGO FUNGHI SL	KG	20220406	414958	297	PS	2096
1083	29108	360198	SUGO FUNGHI SL	KG	20220406	414959	318	PS	2096
1084	29108	360198	SUGO FUNGHI SL	KG	20220406	414960	313	PS	2096
1085	29108	360198	SUGO FUNGHI SL	KG	20220406	414961	295	PS	2096
1086	29108	360198	SUGO FUNGHI SL	KG	20220406	414962	285	PS	2096
1087	29108	360198	SUGO FUNGHI SL	KG	20220406	414962	285	PS	2096
1088	29108	360198	SUGO FUNGHI SL	KG	20220406	414963	296	PS	2096
1089	29108	360198	SUGO FUNGHI SL	KG	20220406	414964	290	PS	2096
1090	29108	360198	SUGO FUNGHI SL	KG	20220406	414965	300	PS	2096

(e.g. lot of champignons mushrooms 504)

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V	W	X	Y	Z	AA	AB	AC	AD
Item Componer	Item Compon.Descriz.	U/M Item Componer	Q.ta Prevista x E	Nr.Box Componer	Lotto Componer	Data Sc.Componer	Q.ta Box Cons.T	Q.ta COns.x Box Pr
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	83,168	414339	504	20220410	296,5	70,024
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	83,986	414339	504	20220410	296,5	83,986
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	84,532	414339	504	20220410	296,5	84,532
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	86,986	414339	504	20220410	296,5	57,958
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	86,986	414340	504	20220410	363	29,028
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	87,804	414340	504	20220410	363	87,804
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	86,713	414340	504	20220410	363	86,713
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	87,804	414340	504	20220410	363	87,804
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	91,621	414340	504	20220410	363	71,651
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	91,621	414341	504	20220410	364	19,97
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	80,987	414341	504	20220410	364	80,987
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	86,713	414341	504	20220410	364	86,713
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	85,35	414341	504	20220410	364	85,35
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	80,441	414341	504	20220410	364	80,441
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	77,714	414341	504	20220410	364	10,539
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	77,714	414342	504	20220410	384	67,175
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	80,714	414342	504	20220410	384	80,714
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	79,078	414342	504	20220410	384	79,078
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	81,805	414342	504	20220410	384	81,805
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	79,623	414342	504	20220410	384	75,228

It is necessary to add up all the quantities used, shown in column AD (Q.ta COns.x Box Prod)

V	W	X	Y	Z	AA	AB	AC	AD
Item Componer	Item Compon.Descriz.	U/M Item Componer	Q.ta Prevista x E	Nr.Box Componer	Lotto Componer	Data Sc.Componer	Q.ta Box Cons.T	Q.ta COns.x Box Pr
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	83,168	414339	504	20220410	296,5	70,024
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	83,986	414339	504	20220410	296,5	83,986
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	84,532	414339	504	20220410	296,5	84,532
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	86,986	414339	504	20220410	296,5	57,958
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	86,986	414340	504	20220410	363	29,028
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	87,804	414340	504	20220410	363	87,804
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	86,713	414340	504	20220410	363	86,713
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	87,804	414340	504	20220410	363	87,804
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	91,621	414340	504	20220410	363	71,651
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	91,621	414341	504	20220410	364	19,97
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	80,987	414341	504	20220410	364	80,987
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	86,713	414341	504	20220410	364	86,713
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	85,35	414341	504	20220410	364	85,35
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	80,441	414341	504	20220410	364	80,441
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	77,714	414341	504	20220410	364	10,539
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	77,714	414342	504	20220410	384	67,175
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	80,714	414342	504	20220410	384	80,714
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	79,078	414342	504	20220410	384	79,078
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	81,805	414342	504	20220410	384	81,805
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	79,623	414342	504	20220410	384	75,228

The sum of the quantities used and that in stock (point 6.1.2) must be equal to the incoming quantity recorded as per point 6.1.1.

Take note of all the semi-finished or PPFF products (column C), the relative codes (column B), the lots (column i) and possibly the box numbers (column F).

A	B	C	D	E	F	G	H	I
Shop Orc	Item PF	Item Description	UM PF	Data Produzio	Numero Box Prodo	Q.ta Box Prodo	Magazzino Produzio	Lotto Prodo
29108	360198	SUGO FUNGHI SL	KG	20220406	414950	305	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414951	308	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414952	310	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414953	319	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414953	319	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414954	322	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414955	318	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414956	322	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414957	336	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414957	336	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414958	297	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414959	318	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414960	313	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414961	295	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414962	285	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414962	285	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414963	296	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414964	290	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414965	300	PS	2096
29108	360198	SUGO FUNGHI SL	KG	20220406	414966	292	PS	2096

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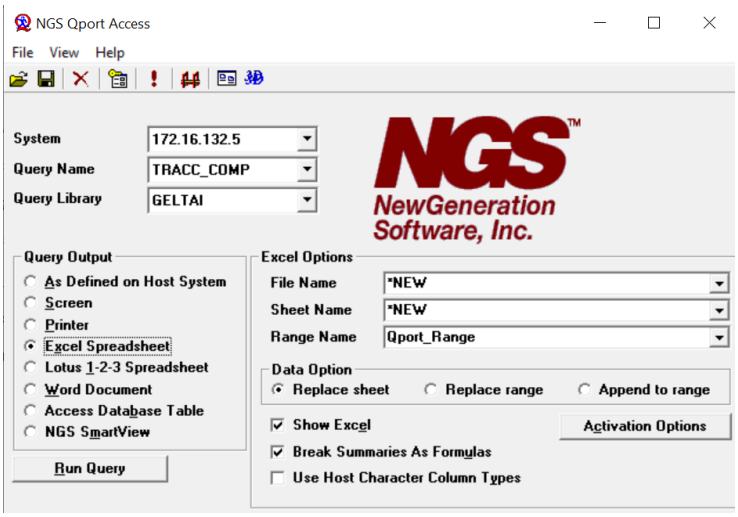
Check the effective use of the mm.pp. in the paper traceability documentation filed at the QC office. At this point it is possible to carry out the first mass balance, having available the recipe of the semi-finished product or the packaging standard for MMPP added in iqf. Check the correspondence in% of the quantity of MMPP used in the recipe.

6.1.4. Check residual stocks of all SL lots involved at the current date

Proceed with the extraction of Qport: AB_INVENT3 (as per point 6.1.2) to know the stock in the warehouse of each SML (or PPFF in the case of mmpp packaged in iqf).

6.1.5. Identify all lots of pp.ff. in which the interested semi-finished batches were used

To identify all the PPFFs containing a particular semi-finished product, operate as follows: Use the Qport extraction again: TRACC_COMP



Enter the Semi-finished code (e.g. '360198' '360198' + enter)

The system extracts an Excel file which lists all the PPFFs in which the Semi-finished product was used. Filter the semi-finished product lot searched in column AA (Component Lot), select the relevant boxes in column Z (Component Box No.) if necessary.

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V	W	X	Y	Z	AA	AB	AC	AD
Item Componen	Item Compon.Descriz.	U/M Item Componen	Q.ta Prevista x Bi	Nr.Box Componen	Lotto Componen	Data Sc.Componen	Q.ta Box Cons.Tc	Q.ta COns.x Box Prc
360198	SUGO FUNGHI SL	KG	158,977	414948	2096	20230406	297	41,499
360198	SUGO FUNGHI SL	KG	158,977	414949	2096	20230406	310	117,478
360198	SUGO FUNGHI SL	KG	158,977	414949	2096	20230406	310	158,977
360198	SUGO FUNGHI SL	KG	158,977	414949	2096	20230406	310	33,545
360198	SUGO FUNGHI SL	KG	158,977	414950	2096	20230406	305	125,432
360198	SUGO FUNGHI SL	KG	158,977	414950	2096	20230406	305	158,977
360198	SUGO FUNGHI SL	KG	158,977	414950	2096	20230406	305	20,591
360198	SUGO FUNGHI SL	KG	158,977	414951	2096	20230406	308	138,386
360198	SUGO FUNGHI SL	KG	158,977	414951	2096	20230406	308	158,977
360198	SUGO FUNGHI SL	KG	158,977	414951	2096	20230406	308	10,637
360198	SUGO FUNGHI SL	KG	158,977	414952	2096	20230406	310	148,34
360198	SUGO FUNGHI SL	KG	158,977	414952	2096	20230406	310	158,977
360198	SUGO FUNGHI SL	KG	158,977	414952	2096	20230406	310	2,683
360198	SUGO FUNGHI SL	KG	158,977	414953	2096	20230406	319	156,294
360198	SUGO FUNGHI SL	KG	158,977	414953	2096	20230406	319	158,977
360198	SUGO FUNGHI SL	KG	158,977	414953	2096	20230406	319	3,729
360198	SUGO FUNGHI SL	KG	158,977	414954	2096	20230406	322	155,248
360198	SUGO FUNGHI SL	KG	158,977	414954	2096	20230406	322	158,977
360198	SUGO FUNGHI SL	KG	158,977	414954	2096	20230406	322	7,775

The corresponding PPFF is indicated in column C (Item Description). Take note of all the lots (column I), and possibly of the boxes (column F).

A	B	C	D	E	F	G	H	I
Shop Ord	Item PF/	Item Description	UM PF/	Data Produzio	Numero Box Prodot	Q.ta Box Prodot	Magazzino Produzior	Lotto Prodot
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415676	36	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415677	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415678	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415678	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415679	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415680	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415680	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415681	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415682	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415682	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415683	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415684	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415684	96	C4	2097
29081	653034	TAGLIAT FUNGHI ESSELUN 6X600	CA	20220407	415685	96	C4	2097

The sum of the quantities of semi-finished product used and that in stock (point 6.1.4) must be equal to the quantity produced as per point 6.1.3.

Repeat the above operations for each SL identified. Verify the effective use of the SLs in the paper traceability documentation filed at the QC office.

Also check the quantities produced for each batch of PP.FF. on the Department Dashboard modules available online at: W: \ department \ Shared Department \ 0 - Production data Feb-2020

OEE%	% ADERENZA AL PIANO PREVIEW	Codice Semilavorato	DESCRIZIONE	Cartoni totali prodotti (versato a magazzino)	Ora inizio (ora:minuto)	Ora fine (ora:minuto)	Ora inizio (ora:minuto)	Ora fine (ora:minuto)	Cartoni da produrre a resa standard	Kg scarto	Produttività standard (cartoni/h)
88,2%	104,8%	653038	Penne Champignons PIC	1232	6/4/22 6.00	6/4/22 22.00	6/4/22 6.30	6/4/22 22.00	1.176	55	90
84,0%	100,0%	652663	Fettuccine ai Funghi Si FA	1356	7/4/22 6.00	7/4/22 9.55	7/4/22 6.30	7/4/22 10.40	1.356	45	386
99,8%	98,6%	653034	Fettuccine ai Funghi ESSEL	4260	7/4/22 10.40	7/4/22 20.00	7/4/22 11.10	7/4/22 20.20	4.320	103	464
86,6%	100,0%	653040	Fettuccine ai Funghi BO FRO	378	7/4/22 20.50	7/4/22 22.00	7/4/22 20.30	7/4/22 21.45	378	12	348

At this point it is possible to carry out the second mass balance, having available the packaging standard for the PPFF. Check the correspondence in% of the semi-finished product used in the packaging.

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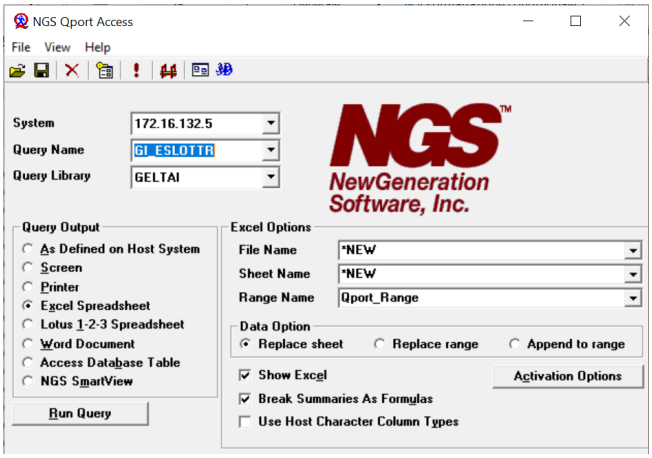
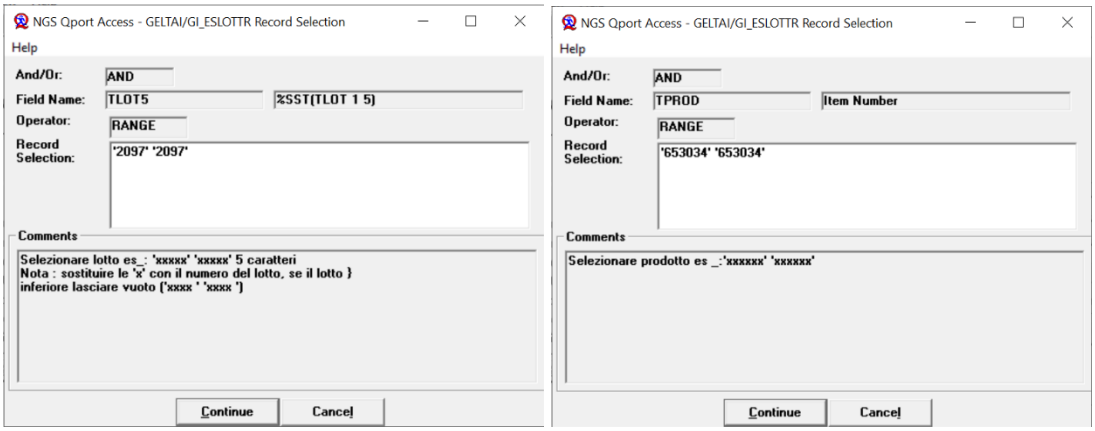
6.1.6. Check residual stocks of all lots of the pp.ff. interested

Proceed with the extraction of Qport: AB_INVENT3 (as per point 6.1.2) to know the stock in the warehouse of each PP.FF.

6.1.7. Identify all the POs in which the affected lots of pp.ff. have been sent. and the relative quantities

To identify all the shipments and the relative quantities of the identified PPFFs operate as follows: Use the extraction of Qport: GI_ESLOTTR to extract for each pp.ff. related shipments.





Enter the lot (or range of lots) of the pp.ff. (5 characters e.g. '2097' '2097' + enter)

Enter the code of the finished product ('653034' '653034' + enter)

The system extracts an Excel file which shows all the POs (Production Orders) and relative shipping dates and quantities in boxes.

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A	B	C	D	E	F	G	H	I	J	K
Itm Num	Item Description	Trn Typ	Whs	Loctn	Lot Number	Corporate Partner	Ship to Comment	P.O. Number	MTD Adjustments	Date 8,0
653034	TAGLIAT FUNGHI ESSELUN 6X600	B	E6	TR0000	2097	270099	ESSELUNGA S.P.A.	57455	-132	20220506
653034	TAGLIAT FUNGHI ESSELUN 6X600	B	E6	TR0000	2097	270099	ESSELUNGA S.P.A.	57457	-96	20220509
653034	TAGLIAT FUNGHI ESSELUN 6X600	B	E6	TR0000	2097	270099	ESSELUNGA S.P.A.	57456	-96	20220511
653034	TAGLIAT FUNGHI ESSELUN 6X600	B	E6	TR0000	2097	270099	ESSELUNGA S.P.A.	57622	-96	20220512

It is necessary to add up all the quantities shipped for each PO, taking note of the relative shipping dates.

The sum of the quantities shipped and those in stock (point 6.1.6) must be equal to the quantity produced recorded as per point 6.1.5.

Repeat the above operations for each pf identified.

At this point, square all the quantities of MM.PP., SL and PP.FF. as per points 6.1.3.-6.1.5.-6.1.7. using a supporting Excel sheet.

Traceability TEST summary table 13/05/22

		ticket		stock		used		%
raw material	Lots	kg	date	kg	date	kg	date	
CHAMP MUSHROOMS. 150205	504	1407.5	05/04/2022	0	13/05/2022	1407.5	06/04/2022	
	production			**stock**		**Used**		**%**
Semi-finished product	**Lots**	**kg**	**date**	**kG**	**date**	**Kg**	**date**	
MUSHROOM SAUCE SL 360198	2096	7715	06/04/2022	663	13/05/2022	7052	07/04/2022	
	production			**stock**		**Sent**		**%**
pp.ff.	**Lots**	**speakers**	**date**	**speakers**	**date**	**speakers**	**date**	
653034 CUTTERS ESSELUN MUSHROOMS 6X600	2097	4260	07/04/2022	3840	13/05/2022	420	06/05/202209/05/202211/05/2022 12/05/2022	

6.1.8. Identify and print all the delivery notes in which the affected lots of pp.ff. have been sent.

Enter the company computer program menu and choose the DIS560 option by selecting the print all the POs identified (function 6 + final sending).

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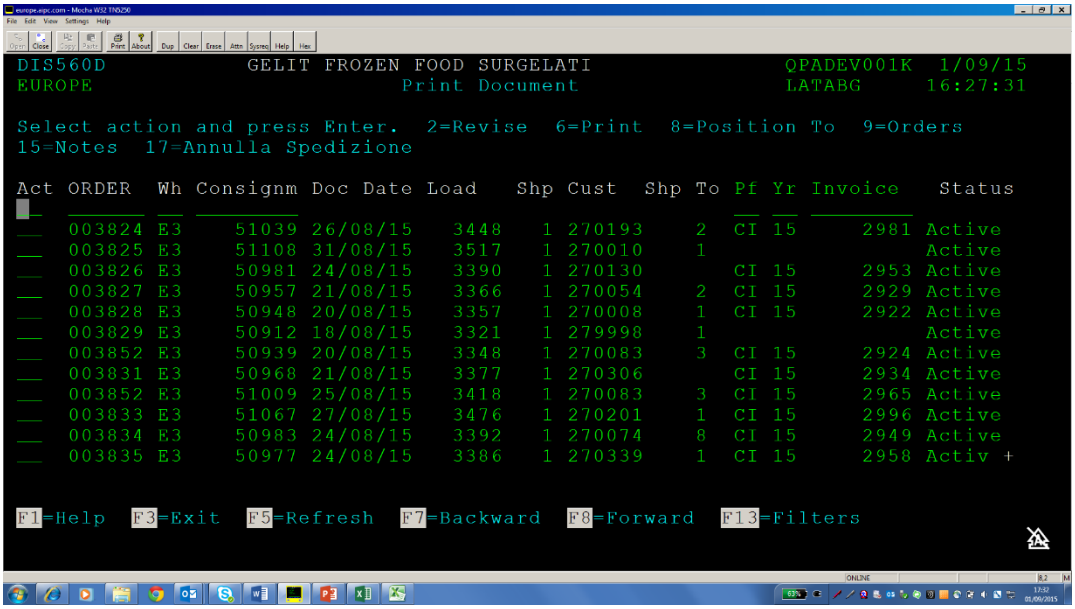
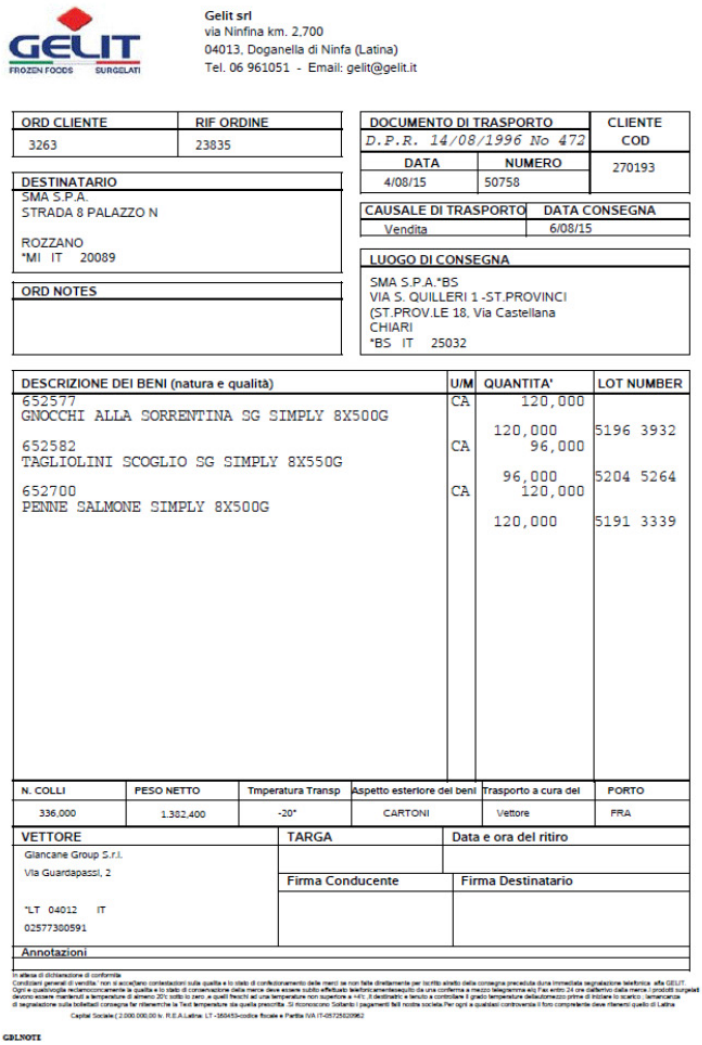


The requested prints will arrive on the e-mail of the station used.



Gelit srl
via Ninfina km. 2,700
04013, Doganella di Ninfa (Latina)
Tel. 06 961051 - Email: gelit@gelit.it

ORD CLIENTE	RIF ORDINE
3263	23835

DOCUMENTO DI TRASPORTO		CLIENTE COD
D.P.R. 14/08/1996 No 472		
DATA	NUMERO	270193
4/08/15	50758	

CAUSALE DI TRASPORTO	DATA CONSEGNA
Vendita	6/08/15

DESTINATARIO
SMA S.P.A.
STRADA 8 PALAZZO N

ROZZANO
*MI IT 20089

LUOGO DI CONSEGNA
SMA S.P.A.*BS
VIA S. QUILLERI 1 -ST.PROVINCI
(ST.PROV.LE 18, Via Castellana
CHIARI
*BS IT 25032

ORD NOTES

DESCRIZIONE DEI BENI (natura e qualità)	U/M	QUANTITA'	LOT NUMBER
652577 GNOCCHI ALLA SORRENTINA SG SIMPLY 8X500G	CA	120,000	
		120,000	5196 3932
652582 TAGLIOLINI SCOGLIO SG SIMPLY 8X550G	CA	96,000	
		96,000	5204 5264
652700 PENNE SALMONE SIMPLY 8X500G	CA	120,000	
		120,000	5191 3339

N. COLLI	PESO NETTO	Tmperatura Transp	Aspetto esteriore dei beni	Trasporto a cura del	PORTO
336,000	1.382,400	-20°	CARTONI	Vettore	FRA

VETTORE	TARGA	Data e ora del ritiro
Giancane Group S.r.l. Via Guardapassi, 2 *LT 04012 IT 02577300591		
	Firma Conducente	Firma Destinatario
Annotazioni		

GDLNOTE

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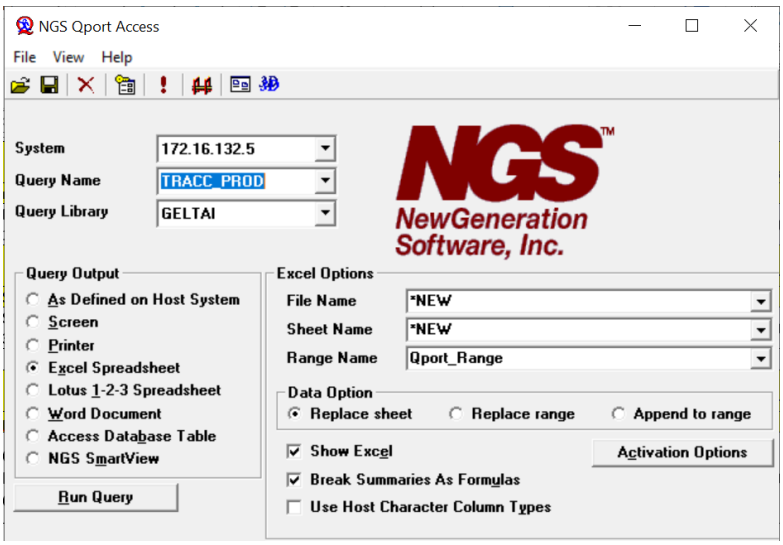
6.1.9. Retrieval of customer emergency contacts

To find all the emergency contacts of the customers concerned, consult the CUSTOMER LIST database available online at the address W: \ laboratory \ Shared Laboratory \ CUSTOMER emergency LIST and GELIT \.

Cliente/marchio	Riferimento cliente	e-mail cliente	lista contatti crisi/allerte
TRADER JOE'S	Catherine Rhodes	crhodes@traderjoes.com	2) liste contatti clienti\Lista contatti cliente TRADER JOE'S.doc
AUCHAN (Auchan e Simply)	Lucia Pellicani	lucia.pellicani@auchan.it	2) liste contatti clienti\Lista contatti cliente AUCHAN e SIMPLY .eml
IPER	Anna Gargione	anna.gargione@iper.it	2) liste contatti clienti\Lista contatti cliente IPER.doc
MD Discount (Le specialità di Beppe	Anna Del Pizzo	a.delpizzo@md-discount.it	2) liste contatti clienti\Lista contatti cliente MD DISCOUNT (x specialità di beppe

6.2 Identification of all the materials used for a given lot of pp.ff. or semi-finished product

Launch the Qport extraction: TRACC_PROD



Then enter the product code to search for (e.g. '653034' '653034' + enter)

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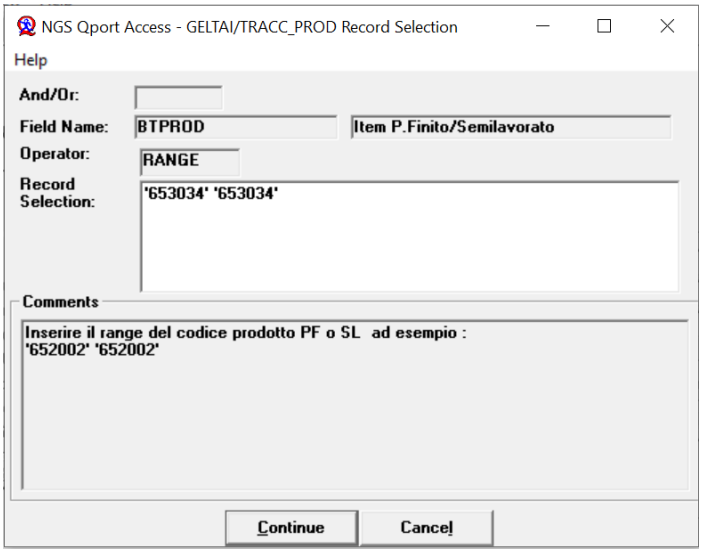
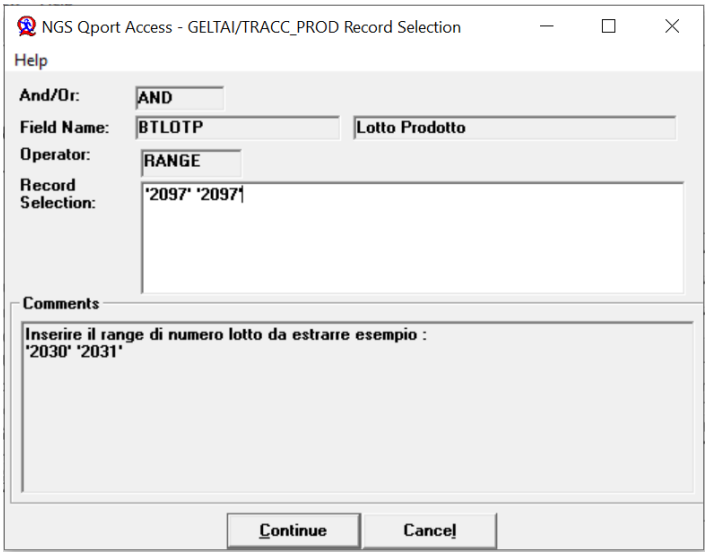


Finally, enter the batch of the product to be searched (e.g. '2097' '2097' + enter)



The system extracts an Excel file containing all the lots of materials used for the production in question (Semi-finished products, MMCC and MMPP added in iqf). In column V (Item Component) and W (Item Component Description) you will find the code and description of the components used, while in column AA (Component Lot) we find the lot of components and in column AD (Q.ta COns.x Box Prod) there are all the quantities used for each component. All components are divided by PPFF box (column F "Product Box Number").

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V	W	X	Y	Z	AA	AB	AC	AD
Item Componer	Item Compon.Descriz.	U/M Item Componer	Q.ta Prevista x E	Nr.Box Componer	Lotto Componer	Data Sc.Componer	Q.ta Box Cons.T	Q.ta COns.x Box Pr
360110	TAGLIATELLE FRESCHE GELIT IQF	KG	71,832	413291	2096	20230406	58,99	58,99
360110	TAGLIATELLE FRESCHE GELIT IQF	KG	71,832	413292	2096	20230406	176,3	8,532
360198	SUGO FUNGHI SL	KG	59,616	414946	2096	20230406	299	59,616
570259	BOB. ESSELUNGA TAGLIATELLE FUN	KG	2,224	415164	211206	20260720	2	2
570259	BOB. ESSELUNGA TAGLIATELLE FUN	KG	2,224	368995	211988	20261215	16,5	0,424
451005	CARTONE 1/BIS LBSK/363C	PZ	36,719	411213	270564	20270324	560	49,203
360110	TAGLIATELLE FRESCHE GELIT IQF	KG	191,553	413292	2096	20230406	176,3	167,768
360110	TAGLIATELLE FRESCHE GELIT IQF	KG	191,553	413293	2096	20230406	175,3	12,292
360198	SUGO FUNGHI SL	KG	158,977	414946	2096	20230406	299	158,977
570259	BOB. ESSELUNGA TAGLIATELLE FUN	KG	5,932	368995	211988	20261215	16,5	6,466
451005	CARTONE 1/BIS LBSK/363C	PZ	97,919	411213	270564	20270324	560	131,211
360110	TAGLIATELLE FRESCHE GELIT IQF	KG	191,553	413293	2096	20230406	175,3	163,008
360110	TAGLIATELLE FRESCHE GELIT IQF	KG	191,553	413294	2096	20230406	176,2	17,052
360198	SUGO FUNGHI SL	KG	158,977	414946	2096	20230406	299	80,407
360198	SUGO FUNGHI SL	KG	158,977	414947	2096	20230406	300	78,57
570259	BOB. ESSELUNGA TAGLIATELLE FUN	KG	5,932	368995	211988	20261215	16,5	6,466
451005	CARTONE 1/BIS LBSK/363C	PZ	97,919	411213	270564	20270324	560	131,211
360110	TAGLIATELLE FRESCHE GELIT IQF	KG	191,553	413294	2096	20230406	176,2	159,148
360110	TAGLIATELLE FRESCHE GELIT IQF	KG	191,553	413295	2096	20230406	175,2	20,912
360198	SUGO FUNGHI SL	KG	158,977	414947	2096	20230406	300	158,977
570259	BOB. ESSELUNGA TAGLIATELLE FUN	KG	5,932	368995	211988	20261215	16,5	3,144
570259	BOB. ESSELUNGA TAGLIATELLE FUN	KG	5,932	415104	211988	20261215	23	3,322

Finally, check the effective use of all the MM.PP. in the paper traceability documentation filed at the QC office. In this phase it is possible to carry out the mass balance of the components, knowing the percentage of the same from the Packaging Standards and verifying compliance with the quantities provided for in the recipe.

To know all the materials used for a given batch of semi-finished product, run the Qport: TRACC_PROD extraction again by entering the code and batch corresponding to the search. The system extracts the Excel file again where all the lots of materials used for the production in question are reported. Proceed to the checks in the same way as already described above.

V	W	X	Y	Z	AA	AB	AC	AD
Item Componente	Item Compon.Descriz.	U/M Item Componente	Q.ta Prevista x Box	Nr.Box Componente	Lotto Componente	Data Sc.Componente	Q.ta Box Cons.Tot.	Q.ta COns.x Box Prod
150000	ACQUA	L	142,814	0		0	3763,819	145,67
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	81,532	414428	M095	20220410	342	83,163
150032	FUNGHI PORCINI CUBETTI SURGELA	KG	36,784	900014610	L22026	20230731	540	31,266
150002	OLIO DI SEMI DI GIRASOLE RAFFI	KG	21,994	0	S2067/002	20220709	579,661	22,434
150166	CIPOLLE CUBETTI SURGELATE	KG	11,376	900016046	25012022	20240131	64,122	11,604
150171	AGLIO SPICCHI PELATO SURGELATO	KG	2,768	404567	26102021	20231031	72,953	2,823
150254	FARINA DI FRUMENTO IN SACCHI	KG	5,688	410587	250108422	20221130	149,909	5,802
150084	SALE ALIMENTARE FINO IN SACCHI	KG	2,009	900012198	L41061329	20311123	52,969	2,049
150256	AMIDO DI TAPIOCA NOVATION 3600	KG	4,55	414268	KAH341	20231024	10,034	4,641
150108	ESTRATTO DI LIEVITO PRIMARIO	KG	0,853	414259	AD21A04960	20240805	19,518	0,87
150093	ESTRATTO FUNGO PORCINO	KG	0,557	414272	10300043	20221130	14,688	0,568
150167	SUCCO DI LIMONE	KG	0,379	414274	1NST104	20230303	2,619	0,387
150261	PEPERONCINO	KG	0,037	414844	L.070	20241231	0,123	0,038
150043	PEPE NERO MACINATO FINE	KG	0,045	414258	L.300	20291231	0,917	0,046
150170	PREZZEMOLO TRITATO SURGELATO	KG	6,143	900014581	13273P	20231130	161,902	6,266
100016	BIG BOX SEMI AMERICANA	PZ	1,201	400064	269441	99999999	31,678	1,225
100014	SACCO POLIETILENE CELESTE BIN	KG	0,641	413029	356/2022	99999999	16,903	0,654
150000	ACQUA	L	143,292	0		0	3763,819	146,158
150205	FUNGHI CHAMPIGNONS FRESCHI AFF	KG	81,805	414428	M095	20220410	342	83,441
150032	FUNGHI PORCINI CUBETTI SURGELA	KG	36,907	900014610	L22026	20230731	540	31,371
150002	OLIO DI SEMI DI GIRASOLE RAFFI	KG	22,068	0	S2067/002	20220709	579,661	22,509
150166	CIPOLLE CUBETTI SURGELATE	KG	11,414	900016046	25012022	20240131	64,122	11,642

6.3. Identification of waste generated by the processing of finished products

6.3.1 methods of identifying waste lots

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Waste raw materials (MMPP): a raw material, destined for waste, is identified with the date of arrival in the company, specified with day, month and year;

Semi-finished products (SL) waste: a semi-finished product (pasta, sauce, etc.), destined to be discarded or partially discarded during the subsequent processing phases, is identified with the date of the day of production, specified with day, month and year;

Note: in the case of the "sauce" SL, the presence of waste from the production department is zero, therefore it will not be necessary for these SLs to carry out a search, unless the batch of SLs has not been blocked in the warehouse due to non-compliance.

Finished products (PPFF) waste: a batch of finished product, destined to be discarded or partially discarded during the packaging phases, is identified with a specific batch code (requested by the various Customers). This coding can be deciphered through the operating instructions present in the packaging departments.

6.3.2. Traceability of produced waste

Food waste

Food waste is destined for the production of Biogas at authorized plants, identified as a by-product of Cat. III. Alternatively, they can be stored in a cold room (cell D), inside bins labeled according to a specific procedure and sold as' category material3 '(EC Regulations n ° 1069/2009 and 142/2011) to companies that use them for the production of pet food, or, in case of special needs, sent for disposal in compliance with current environmental regulations.

For the traceability of the scraps sold, consult the packing list attached to the sales note (see point 6.5); the delivery note is filed in the "waste delivery note / rejects traceability" collector in accordance with the specific operating instructions.

Based on the date from which any alert was triggered, consult all DDTs subsequent to the date of the alarm.

The packing list attached to the sales note indicates the batch of PPFF, or the production date of the SL, or the date of arrival of the MMPP, of all the waste material of this type sold. Therefore, in this module it is possible to identify and trace the waste object of the alarm. In the event that the waste is

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not present in the delivery notes, it will still be stored in the warehouse and, therefore, traceable to the company.

The traceability system does not apply to waste destined for disposal.

6.3.3 Search result of the produced rejects

At the end of the research, the numbers of the DDT with which the food waste were sold will be identified (for each single type of waste). The DDT will report all the information regarding the shipping date and the Customer being sold.

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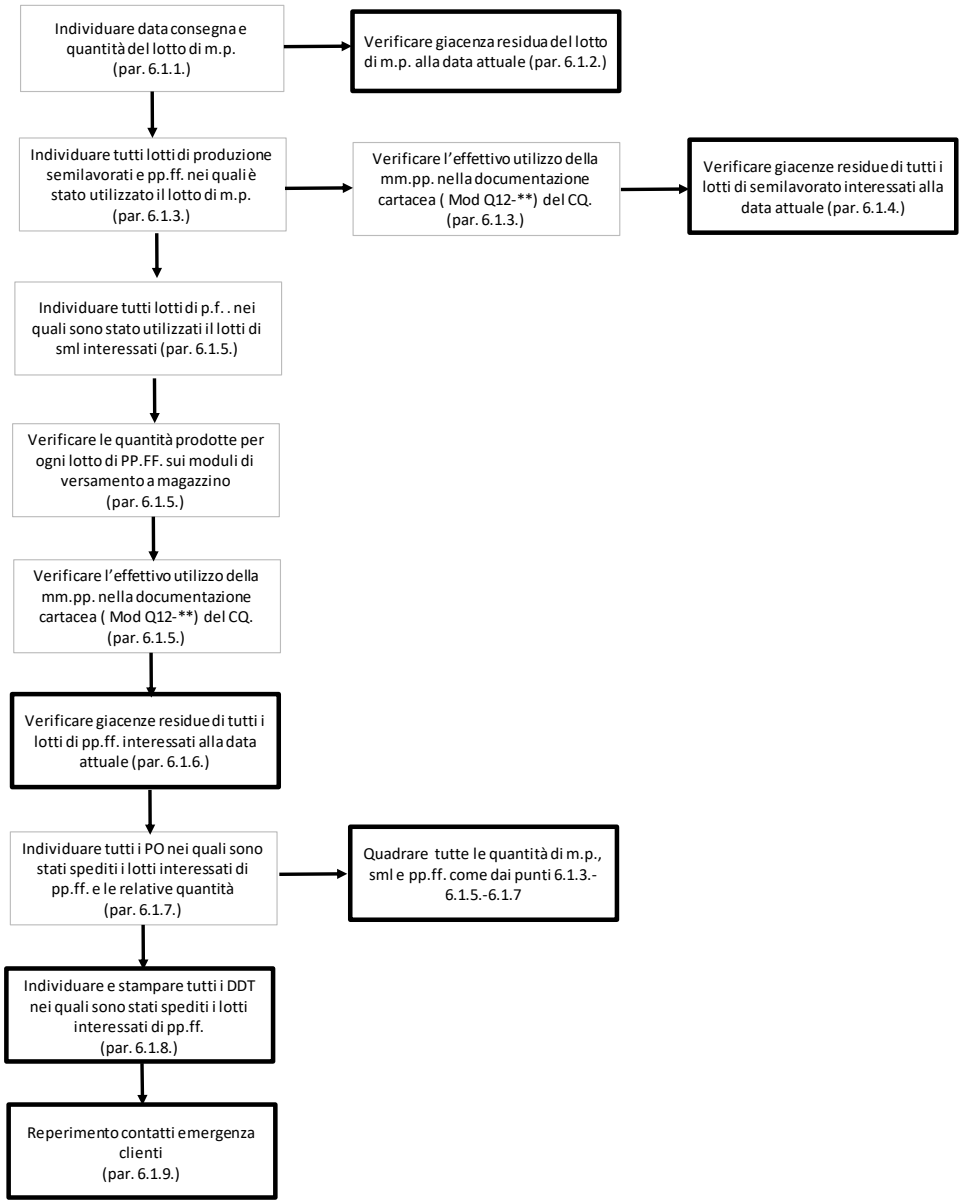
7. MOCK RECALL

A Mock Recall must be activated at least twice a year. The objective is to simulate a crisis, identify the hypothetical offending lots involved and activate the procedure for withdrawing the lots from the market.

The crisis could concern raw materials, packaging materials or finished products. Depending on the case, the methods described above must be applied. Below is an example of a mock recall flow.



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During each mock recall exercise it is necessary to accurately record the execution times of the main activities, any non-conformities found during the exercise and the related corrective actions. A simulation must also be performed by preparing the drafts of all the necessary communications with the relevant recipients. Furthermore, based on the hypothetical motivation of the recall, it is necessary to evaluate any corrective actions to avoid their recurrence in the future.

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Audit Report

Global Standard for Food Safety Issue 8: August 2018

1.Audit Summary			
Company name	GELIT S.R.L.	Site Code	1623400
Site name	GELIT S.R.L.		
Scope of audit	Production of frozen ready meals (pasta, rice and vegetable-based soups, crepes) and frozen ready meals solutions (pasta, rice and sauces) packed in plastic bags and carton box as well as in plastic bag inside carton bin.		
Exclusions from scope	None		
Justification for exclusion	None		
Audit Finish Date	2020-10-01	Re-audit due date	2021-09-29
Head Office	No		

Additional modules included			
Modules	Result	Scope	Exclusions from scope
Choose a module	Choose an item		
Choose a module	Choose an item		

2. Audit Results					
Audit result	Certificated	Audit grade	AA	Audit type	Announced
Previous audit grade	AA	Previous audit date	2019-09-16		
Certificate issue date	2020-11-03	Certificate expiry date	2021-11-10		

Number of non-conformities		
	Fundamental	0
	Critical	0
	Major	0
	Minor	4

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3.Company Details			
Address	Via Ninfina II km 2,700, 04013 - Cisterna di Latina (Latina)		
Country	Italy	Site Telephone Number	+39 06 961051
Commercial representative Name	Stefano MATTIOLI	Email	s.mattioli@gelit.it
Technical representative Name	Antonello GIRONI	Email	a.gironi@gelit.it

4.Company Profile					
Plant size (metres square)	10-25K sq.m	No. of employees	51-500	No. of HACCP plans	1-3
Shift Pattern	3 shifts: 6 am-2pm; 2pm-10pm; 10pm-6am				
Subcontracted processes	No				
Other certificates held	IFS Food, ISO 14000				
Regions exported to	Europe North America Asia Oceania Choose a region Choose a region				
Company registration number	IT 819 L CE				

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4.Company Profile

Major changes since last BRCGS audit	New wastewater depuration system completion, new plant unit under construction, new deep frozen unit in crepes department, new cold generator for ammonia, vertical air flushing system applied in internal roller doors.

Company Description

GELIT S.R.L. is a private company specialized in the production and marketing of ready frozen dishes and crepes. The Company was founded in 1977 and, since May 2019 became part of Concilium and Progressio Group. The plant is located 50 Km south of Rome, in Agropontino lands. Annual production volume of 18.000 tons of finished product. Total plant area: 54.500 sqm, of which 12.035 sqm covered. Employee: total of 224, 100 as per main shift. 2-3 shifts/day, 5-6 days/weekly. Product range is composed of (based on production recipes): 1) Deep frozen pasta with/without egg, meal and snack packed units as well as in bins, with 35 products, counting for 6% of volume (destined to horeca chain). 2) Deep frozen rice and soups, meal and snack packed units as well as in bins, with 4 products, 70% of volume (destined to major retailers). 3) Deep frozen sauces, including recipes with meat and/or fish, meal and snack packed units as well as in bins, with 70 products, 3% of volume (horeca chain) 4) Deep frozen Crepes, including 7 recipes with different kind of filling (e.g. “Pizzaiola”, Ham, Cheese, Mushroom), 21% of volume. Product brands: 13% company’s brands, 87% customer brands, Markets: 60% domestic, 40% foreign one (USA, EU, Japan, South Africa). Customers: major retailers, horeca, retailers. Plant code is IT 819 L CE. The company results being certified for IFS, and ISO 14001 by SGS ITALIA SpA.

5.Product Characteristics

Product categories	10 - Ready meals and sandwiches; ready to eat desserts Category Category Category				
Finished product safety rationale	Frozen products storage (-18°C), mean shelf life of 12 - 15 month. Finished products labelled “Cooked prior to consumption”.				
High care	No	High risk	No	Ambient high care	No
Justification for area	No sensitive areas were in site. Application of decision tree of Annex 2 – packed finished products Cooking before use.				

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5.Product Characteristics

Allergens handled on site	Cereals containing gluten Crustaceans Molluscs Egg Fish Nuts Milk Celery Sulphur dioxide and Sulphites Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen
Product claims made e.g. IP, organic	No
Product recalls in last 12 Months	No
Products in production at the time of the audit	Major retailer's branded products: Penne Arrabiata 454g; Gnocchi alla Sorrentina with tomato sauce & mozzarella cheese vegan 454 g; Pappardelle al ragù di cinghiale "Tre Mulini"550 g; Pennette Eism… in bin 266,5 kg; I panciottini al pomodoro e mozzarella "Tre Mulini" 250 g; Company branded product: Softicroc mozzarella e pomodoro Gelit 500 g.

6.Audit Duration Details

On-site duration	24 man hours	Duration of production facility inspection	12 man hours
Reasons for deviation from typical or expected audit duration	Extra time added due to combined IFS audit		
Next audit type selected	Announced		

Audit Duration per day

Audit Days	Audit Dates	Audit Start Time	Audit Finish Time
1 (start date)	2020-09-28	09:00	17:30
	2020-09-29	09:00	17:30

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Audit Duration per day			
	2020-09-30	09:00	17:30
4 (end date)	2020-10-01	09:00	17:30

	Auditor (s) number	Name	Role
Auditor Number	051014	KUJTIM DUHANXHIU	Lead Auditor
Second Auditor Number	N/A		Please select

Present at audit				
Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.11) Name / Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Stefano MATTIOLI CEO	X			X
Gianni GRAZIADEI General manager				
Antonello GIRONI Quality Assurance Manager	X	X	X	X
Francesco BUOINCONTRO QC	X	X	X	X
Giovanni MORICONI Cleaning and Pest control QC				
Nadia PERETTI AQ Supplier	X	X	X	X
Marco MURRI Plant Manager	X	X	X	X
Sabina DI FIORE Technical Customer Service	X	X	X	
Gabriele FRANCHI Sauce department Responsible		X		
Giuliano SALATA Pasta Department Responsible		X		
Roberto TESTA Packing department responsible		X		

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Present at audit				
Gianluca CEOLATO Crepe Department Responsible		X		
Stefano CEOLATO Maintenance Responsible		X		
Daniele PIETROSANTI Logistics Responsible		X		

GFSI Audit History		
Date	Scheme/Standard	Announced/Unannounced
2020-09-28	BRCGS	Announced

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Non-Conformity Summary Sheet

Critical or Major Non-Conformities Against Fundamental Requirements				
No.	**Requirement ref.**	**Details of non-conformity**	**Critical or Major?**	**Anticipated re-audit date**

Critical			
No.	**Requirement ref.**	**Details of non-conformity**	**Anticipated re-audit date**

Major							
No.	**Requirement ref.**	**Details of non-conformity**	**Correction**	**Proposed preventive action plan**	**Root cause analysis**	**Date reviewed**	**Reviewed by**

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Minor							
No.	**Requirement ref.**	**Details of non-conformity**	**Correction**	**Proposed preventive action plan**	**Root cause analysis**	**Date reviewed**	**Reviewed by**
1	1.1.2	First year (2019) culture plan evaluation results without measurable values but on generic qualitative evaluation so far.	The measurable score for year 2019 has been completed.	The trend of the score for current year will be monitored during periodical meetings of food safety culture team.	We were waiting to define 2020 parameters, with reference at all new activities in place, before to close the 2019 as comparison.	2020-10-23	Kujtim Duhanxhiu
2	2.9.1	CCP1's CL not clearly defined for time parameter, being indicated as "prolonged time" in HACCP study table. Validation done and documentation in place.	The CL for verification of CCP1 has been clearly defined	The consistency of all CL's defined for all CCP's will be considered at every yearly revaluation HACCP plan.	All validation with stress test trials were completed. Because we never had nonconformity on this CCP's we have not considered to update the CL.	2020-10-23	Kujtim Duhanxhiu
3	3.6.4	Cream is supplied by different companies. Cream specification of supplier IPA dated 10.1.2015. The other cream specifications were updated.	The cream specification of supplier IPA has been updated.	We planned specific yearly meetings between R&D and QA to evaluate updating of specifications and to manage possible delay in updating.	The request of updating was correctly sent to the supplier, but we didn't manage the delay of reply, even by internal confirmation of the current specification.	2020-10-23	Kujtim Duhanxhiu
4	4.8.3	A couple of shoes seen out of a man locker.	The shoes have been put into the locker and the operator has been rebuked.	All production staff have been retrained about correct use of lockers in the changing rooms.	The operator was already trained about GMP. It was an inattention due to the hurry.	2020-10-23	Kujtim Duhanxhiu

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Comments on non-conformities

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1. Senior management commitment

1.1 Senior management commitment and continual improvement

There is a documented food safety policy which is signed by the CEO – Stefano MATTIOLI was dated 12.09.2019 and signed by the and is displayed both at the site entrance and staff facilities. Company policy distributed with document to all personnel being recently updated.

SMART target objectives defined for 2020 including results of previous year, in document IO 1.2.1 and management review as following:
-Evaluation rating of suppliers improved / not improved, objective >1,5, result 1,6, target set >1
-Reduction of 1% of supply NCs compared to previous year, not reached due to more attention by the company regarding issues,
-Customer complaints, target 0,030 ppm (50 reliable complaints out of 100 complaints, 47 of foreign body presence), result so far 0,037 ppm with slight increase, target 2020 set as 0,018.
-Swabs microbiological analysis– NC target <0,5%, result 0,7%) due to increase of analysis and more deep controls done especially in crepes department. Positive trend during current year.

Management review of 2020-05-14.

Monthly and quarterly meeting program in place by quality assurance group with reports e.g. of 2020-08-31 (including main targets objectives analysis), and quarterly by HACCP team, e.g. of 2020-06-29 (food safety and hygienic objectives, procedures, allergens, sanitation, monitoring program, validations, process controls, foreign bodies) always with CEO presence during meeting. Very detailed reports on regard. Second party audits, 3 audits including major customer with positive results, No audit by Authority since previous audit.

The Company has a dedicated internal department (QAM) to be informed and updated on any relevant legislation, food safety issues, technical and scientific developments and codes of practice. The information is available in site. Membership in UNION FOOD, subscription to FDA, update on national and EU web sites, Ministry of health and MIPAF and other sources such as BRCGS and IFS. Focus on food fraud, authenticity and adulteration of raw materials purchased.

Food safety culture plan in place and developed according to Standard guideline for 5 years period with activities defined and first year evaluation. Document “Piano per la Cultura della Sicurezza Alimentare” last update of 2020-06-25.
Confidential reporting system implemented through staff training and by mail gelitorganismo@231conagrafoods.com as well as phone number.
The 5 minor NCs raised during previous audit were closed with CAs.
One minor NC raised.

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1.2 Organisational structure, responsibilities and management authority
Organigram of 10.06.2020 with all key figures present: CEO, GM, Facility Management, HR, QAM and Customer care, Purchasing, Operations and Logistics, Finance and IT, R&D, Sales, Engineering and Processing. QAM A. Gironi with biology degree, PhD in neuroscience, over 26 years working the company as well as QC. Production (operations manager) M. Murri supported by 3 area managers, one planning manager 12 crew responsible staff. QA N. Peretti with 31 years of experience in the company. Due competences shown during audit based on interview made in all production areas as well as department heads. Deputies present in organigram bis of 27.08.2018.

Details of non-applicable clauses with justification	
Clause/Section reference	**Justification**

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2 The Food Safety Plan – HACCP

Multidisciplinary HACCP team of 14 members including QA, Operations, Logistics and Production. Team Leader is GIRONI Antonello, biologist graduated and have experienced with HACCP. The multi-disciplinary team comprises members from the General Manager, Quality Assurance Manager, Quality Control, Production Responsible, R&D, Engineering Responsible, Maintenance and Shifts Responsible, with skills and experience in their performed work and food safety. Team leader is QAM A. Gironi. Documented HACCP training, last for PCQI (2017, CSI M. Sangiorgi). BRC 8 training course of May 2019.

Pre-requisite plan last re-confirmed during annual HACCP team meeting during HACCP system verification, last on 2020-06-30.

The UNION FOOD association guidelines codes of practice were applied.

Product range is composed of (based on production recipes):
1) Deep frozen pasta with/without egg, meal and snack packed units as well as in bins, with 35 products, counting for 6% of volume (destined to horeca chain).
2) Deep frozen rice and soups, meal and snack packed units as well as in bins, with 4 products, 70% of volume (destined to major retailers).
3) Deep frozen sauces, including recipes with meat and/or fish, meal and snack packed units as well as in bins, with 70 products, 3% of volume (horeca chain)
4) Deep frozen Crepes, including 7 recipes with different kind of filling (e.g. “Pizzaiola”, Ham, Cheese, Mushroom), 21% of volume.
Product brands: 13% company’s brands, 87% customer brands, Markets: 60% domestic, 40% foreign one (USA, EU, Japan, South Africa),

Process overview refrigerated and frozen storage, Quick freezing, Cooling, water chlorination, sieving by 1,1 up to 5 mm, controlled working room temperature, cooking, frying, battering, cutting, mixing, magnet, MD foreign body removal equipment.

10 Flow diagrams in revision of 30.6.2020 with on-site verification of 12.06.2019 (pasta area), of 25.06.2020 (sauce area), of 18.12.2019 (crepes area). HACCP plan with 2 HACCP studies (ready dishes and crepes).

Significant hazards have been considered, identified as pathogen microorganism like Listeria, Salmonella, Staphylococcus, Escherichia Coli, Campylobacter, Enterobacter, Bacillus Cereus, Yersinia, Yeasts and Molds; Chemical like residues of detergents, residues of pesticides and PCB, mycotoxin, Heavy metal, veterinary drugs substances, radionuclides; Foreign bodies specifically metal, Glass. Significant hazards have been identified as foreign bodies specifically metal. The team have used a 4-step decision tree.

The CCPs identified are as follows:

CCP 1: refrigerated raw material storage temperature, regimen temperature set at ≤+4°C, CL over 4°C for prolonged period, monitored in continuous with automatic SW/alarm;
CCP 2-3-4: metal detector efficiency (packed units), (testers for Ready Meals: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm; monitored every hour, record on SM CCP by packing line operator

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CCP 15 and 20: metal detector efficiency (semi-processed products - when the products were packed on aluminium film), (testers for: Ferrous 2,5 mm, No ferrous 2,8 mm, stainless steel 4 mm; monitored on start-hourly-end of shift by packing operator, record on SM CCP.
CCP 5-6-8: metal detector efficiency (Crepes), (testers: Ferrous 1,5 mm, no ferrous 1,5 mm, stainless steel 1,8 mm; monitored on start-hourly-end, record on SM CCP.
CCP 7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 4 mm, no ferrous 4 mm, stainless steel 4 mm; start-hourly-end, record on SM CCP.
CCP 19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 4 mm, No ferrous 4 mm, stainless steel 4 mm; monitoring start-hourly-end, record on SM CCP. CL for MDs defined the failure of non-detection even of one of three testers used by production, product block until last positive control.
PRPOs/CPs defined on site were the following: frozen raw materials and FP <-18°C, Cooking Temperature, quick freezing temperature, receiving RM temperature, pH of Crepes Batter (Pastella), Frying temperature,
CAs in out of control situation described in HACCP plan as well as affixed in the equipment.
CCP monitoring and record check done at 3 levels, by operator, crew responsible (daily) and QC staff (weekly).

Critical limits had been agreed and signed off by team. The critical limit was validated, for temperature on storage phase, based on industry best practice and scientific literature; documented validation by challenge test on 14.01.2019 for liquid egg. Validation of metal detector carried out on 31.01.2020 in collaboration with CEIA service (21.2.2020 MD of line B of new stir fry area).

HACCP in revision of 30.6.2020 including HACCP studies.

One minor NC raised.

Details of non-applicable clauses with justification

Clause/section reference	Justification

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3. Food safety and quality management system

3.1 Food safety and quality manual

Main Quality Management System (manual in rev. 2 dated 13.09.2019) with department specific work instruction manuals available on the company intranet. Official system is informatics one and cover papers with signs.

3.2 Document Control

Documentation deployed in relevant procedures and department specific work instructions. Manuals and procedures available on the IT company system and by means of controlled paper copies. PRO 1.1 "CONTROLLO DELLA DOCUMENTAZIONE" rev. 1 of 31.7.2020. Backup on 24 frequency, firewall and supporting external server againt cyber-attacks. Hierarchic level technical access on various documents. CEO for first level documentation (manual and first level procedure: human resources, documentation management), QAM for second level documentation approval.

3.3 Record completion and maintenance

Records retained for 3 years defined on procedure QMS Manual being the max shelf life of 18 months.

3.4 Internal audits

Procedure PRO 1.9 "AUDIT" rev. 0 of 28.8.2019 was available to management the internal audit. More trained and competent auditors are in place to assure independence. Internal audit program is audited by internal auditors with documented competence and training (17 auditors). Internal audit programme approved on 14.05.2020 including food quality, safety and legality as well as environmental management systems.
Internal audit program with 35 internal audits, 1016 already done. Internal audit program with ongoing and throughout the year activity.
NCs raised notified to QA department area responsible involved and in some cases to top management.
The frequency is defined with different steps during the year on relation of risk associated; e.g. Claims, NC of products critical to food safety (e.g. foreign body) and NC of standard process to product specifications opened on monthly inspection; e.g. products organoleptic defect (every 12 month).
Internal audit based on checklist and report issued. Consulted several internal audit reports e.g.:
-01.10.2019 for NC and CA/PA management,
-10.10.2019 for internal audit program,
-23.10.2019 for top management commitment and responsibility,
-25.11.2019/12.6.2019/25.6.2020/18.12.2019 for HACCP system respectively in packing department/past/sauces/crepes
-04.04.2019 on food defence and entrance rules in the plant, auditor S. Dottori
-27.7.2020 on traceability system, auditor G. Moriconi
- 8.7.2020 on product withdrawal/recall, auditor F. Buonincontro and F. Murri
-20.3.2020 and 30.6.2020 on food defence
Reports on module MOD 1.9.0.2

Audit on structure and GMP/GHP monthly planned. Inspections on building/equipment performed monthly by line responsible in collaboration with a colleague of another production department based on check-list Mod 2.11.1.1 e.g. of 7.9.2020 packing area. Preoperative controls done daily by production responsible.

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3.5 Supplier and raw material approval and performance monitoring

3.5.1 Management of suppliers of raw material and packaging

Supplier approval and monitoring as by procedure PRO 1.4 rev. 1 of 18.12.2019. The risk and vulnerability assessment of RM, ingredients and packaging was documented on HACCP plan Attachment 1 updated on 30.6.2020. All suppliers of products and services have to be approved by the Technical Department. Suppliers list updated on 12.11.2029.
The assessment based on hygiene risk and quality impact to the product with suppliers / raw materials. Based on details from a raw material questionnaire. The suppliers are subject to raw material questionnaire before approval (every tree years). The assessment based on hygiene risk and quality impact to the product with suppliers / raw materials. This based on details from a raw material questionnaire. The suppliers were subject to questionnaire before approval (every tree years). Raw material assessments at analysis form part of the ongoing review of supplier performance.
New suppliers are requested to complete the questionnaire and to evidence GFSI certifications in possess. BRCG/IFS/ISO 22000 report requested to certified suppliers. Specifications and GMO and allergen declarations in collaboration with R&D staff. Score system applied with value up to 50 and over 50.
Low risk suppliers: salt, starch, flavours, brandy, pasta.
Other risk level suppliers: extra virgin oil, chilly, saffron, fish, wine and for cream, gnocchi, asparagus, rice, flour, tomato (last cases for possible other suppliers in case on unavailability of principal approved one)

During randomly consulted supplier approval practice of suppliers of Cheese USA 360019 used for gnocchi and other specifications e.g.:
-IPA (cream), ISO 22000 certified, specification of 10.1.2015, DoC of 10.09.2020.
-Ground cheese (SOSTER), BRCGS certified, specification of 13.5.2020, DoC29.7.2020
-Molino Casillo (wheat flour), BRCGS certified, audit of 19.11.2010, specification of 20.06.2019, DoC of 24.08.2020, CoA of 24.01.2020 including soy absence.
-Reire (milk in powder), broker, ISO 22005 certified, specification of 01.2019, DoC of 17.12.2018
-ADEA (potato flake), FSSC 22000 certified, specification of 13.09.2018, DoC of 11.5.2018
-Parmovo (liquid egg), BRCGS certified, audited on 30.11.2018, specification of 21.1.2019, DoC of 11/04/2019
-Italia Alimentari (cooked ham) BRCGS/IFS certified, specification of 14.12.2017, DoC of 13.2.2018
-Alimentha (Fish and molluscs), BRCGS certified, audited on 02.04.2019, specification of 06.12.2018, DoC of 07.02.2019
-Rotofilm (film roller), BRC/IoP certified, specification of 11.09.2017, last review of 03.2020, DoC of 26.04.2019
-TonyGraf (cartoncino riciclato politenato), specification of 26.1.2018, DoC of 29.6.2020, migration test of 3.12.2019
-Famaplast (bin polyethylene plastic bag)) specification and DoC 21.2.2019.

All suppliers of products and services approved by the Technical Department and entered onto the Documented risk assessment “ELENCO MATERIE PRIME E FORNITORI QUALIFICATI” mod. Q 07-02 before they can be used (ref. procedure PRO 1.4).
No exceptions applied since previous audit. No agents in use since previous audit.

3.5.2 Raw material and packaging acceptance, monitoring and management procedures

Intake process is organized and based on company system and starting point is purchasing Order, MOD 1.6.6.1, arrivals verified at company entrance, details are verified by raw material code, quantity, lot expiry date truck data, temperature at product core and-or truck printing, possible NCs, seal number and conformity. Intake is followed by intake operator. Raw material acceptance controls are in place following operative instruction HACCP Plan Annex 1. CONTROLLI MP IN ACCETTAZIONE”, IO 104.

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During audit followed the intake process semolina, intake of 28.9.2020, supplier Casillo, DDT 1472006265, quantity 30.600 Kg, lot 1000864117. Conform result recorded on Module MOD 1.6.8.1 then written also in informatics file. Sampling is done also on arrival for counter-sample and for analysis for a period of minimum 2 years. Analysis done by internal lab as well external labs.

3.5.3 Management of suppliers of services

Qualification of supplier services done by commercial, QA, operation departments and approved suppliers are inserted into the list MOD 1.4.6 "Qualified service suppliers". Consulted approval process of several services, e.g. certified laundry ALSCO on 8.11.2019, pest control Anticimex on 01.06.2019, external staff service GEST FOOD on 09.01.2019, external lab Merieux Nutrisciences on 27.11.2018, calibration service Bottari Tecnologie on 15.01.2019.

3.5.4 Management of Outsourced processing

NA

3.6 Specifications

Defined criteria and responsibilities for creation, verification and validation of technical specification. QA department in charge for specifications preparation, verification and approval. Specifications are reviewed or confirmed at least every 3 years.

The RAW MATERIALS specifications checked during the audit are follows:
-IPA (cream), specification of 10.1.2015, DoC of 10.09.2020.
-Ground cheese (SOSTER), specification of 13.5.2020, DoC29.7.2020
-Molino Casillo (wheat flour), specification of 20.06.2019, DoC of 24.08.2020, CoA of 24.01.2020 including soy absence.
-Reire (milk in powder), specification of 01.2019, DoC of 17.12.2018
-ADEA (potato flake), specification of 13.09.2018, DoC of 11.5.2018
-Parmovo (liquid egg), specification of 21.1.2019, DoC of 11/04/2019
-Italia Alimentari (cooked ham) specification of 14.12.2017, DoC of 13.2.2018
-Alimentha (Fish and molluscs), specification of 06.12.2018, DoC of 07.02.2019

PACKAGING SPECIFICATIONS: 90% of product is packed in plastic bag of 150 g – 1000 g, 9% in 200-250 g box with internal polyethylene layer, 1% in plastic film bag inside carton big box (bin).
-Rotofilm (film roller for plastic bag packaging), specification of 11.09.2017, last review of 03.2020, DoC of 26.04.2019
-TonyGraf (cartoncino riciclato politenato), specification of 26.1.2018, DoC of 29.6.2020, migration test of 3.12.2019
-Famaplast (bin polyethylene plastic bag) specification and DoC 21.2.2019.

There are around 320 FINISHED PRODUCT specifications, several of them checked during audit, e.g.:
-private label product (Penn Mar……) "Crepes Prosciutto Cotto e Mozzarella" 250 g, deep frozen, shelf life of 18 months, specification of 9.5.2019
-Sugo Ragù, brand Gelit Professional, 1000g in plastic bag, shelf life 9 months, deep frozen, specification of 12.11.2019
-MushrPenno Pomodoro e mozzarella, deep frozen 550 g in plastic bag, private label Carr…, shelf life 15 months, specification of 21.5.2020
-Linguine allo scoglio, deep frozen, 450 g, shelf life of 15 months, private label "Allegri Sapori" of customer P.M., specification of 10.07.2018,
- Paella di pesce surgelata 600 g, shelf life 15 months, specification of 10.05.2018, private label Essel…

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Finished product brand share: 13% company's brands, 87% customer brands. Product specifications shared by countersigned specification and technical agreements as well as loading specification in customer portal for final approval.
Consulted several agreements e.g.:
-Trad..J… "Master Vendor Agreement" of 16.07.2019 followed by shared specifications on GORP system, agreement for 10 finished product recipes (pasta, rice, plain and stuffed). Last customer audit of 18.12.2018 with site re-approval by the customer.
-BoF… agreement of 24.8.2020 signed by both parties and valid for 7 finished product references.
Recent customer requirements for product formula modifications (e.g. semolina gnocchi with potato gnocchi by Carr…..). No technologic requirements since previous audit.
One minor NC raised.

3.7 Corrective and preventive actions

The procedures for the management of the corrective actions and of the preventive actions are defined. The responsibilities of the management of the correction and preventive actions are determined. Procedure PRO 1.8, "REGISTRO NC/AC/AP" of 12.09.2019.
Since the previous audit was opened about n. 6 CAs. Consulted CA records.
Seen CA of 28.5.2020 regarding the presence of plastic bag pieces left after dough mixer found in ravioli pieces. CA regarded the modification of the equipment (closing unit – tappo di Chiusura) and sanitation of the equipment in wet condition, avoiding the problem. CA closed on 30.6.2020. Records complete including description and root cause analysis. Consulted PA record regarding pallet management by replacing wood pallets with plastic ones in all production areas including last the palletizing area.

3.8 Control of non-conforming product

The procedure for non-conforming activity was defined according to QMS (procedure PRO 1.3 of 28.08.2019). NC product is put in status H (hold) in management system and automatically the blocked-in warehouse. NC dry ingredients and packaging are moved and blocked in dedicated warehouse. NC product is refused (returned back) of after authorization by customer is disposed of by specialized service Morando. NC product is labelled by "blocked product" label except frozen product. Informatics system label "mobility" identifies uniquely the pallet of NC product that can't be used. Consulted during audit NC products. NC product management authorization by QA staff only, meanwhile blocking can be done by all staff on any suspect or kind of issue.

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3.9 Traceability

Traceability system operates through paperwork enables trace of raw materials and packaging from supplier through processes, to packing and despatch; a SW computer data system was implemented for storage and dispatch of finished products. Procedure PRO 2.5 of 25.8.2020. The rework product traceability was properly documented.

Consulted traceability tests done by the company, minimum 4 tests annually, e.g.:

-upstream test of 27.7.2020 for the finished product Penne Champignon Picard, lot 0160 of 08.6.2020, total quantity of 920 boxes, equal to 4.968 Kg, fully in stock at the moment of test. Identified and counted also the 5 counter samples.
-downstream test of 8.7.2020 for the raw material raw milk, lot 06020, intake of 2.3.2020, quantity of 1.802 Kg, fully processed and followed until finished products lots, e.g. “mushroom sauce”, lot 4.3.2020used for the production of mushroom risotto TJ, lots 0064 and 0077, 2.786 boxes (24 bags each) of finished product.
Accurate results including mass balance within 2,5 hours.

During audit the traceability test was performed by the auditor for the finished product “Trader Giotto’s Fettucine Alfredo “454 g, lot 0135, produced on 14.5.2020, finished product volume of 1.966 boxes, 21.421,536 Kg, fully delivered to the customer on 21-22.05.2020. Consulted all production and process control records and specification documents.
Accurate results including mass balance check with test completed in 2 hours.

3.10 Complaint-handling

The complaints management is carried out in accordance with the Quality System procedure PRO 2.1 of 12.09.2019. Customer/ consumer complaints are duly considered, registered and analysed with specific customer request of prime response within 24 hours (TJ). Customer records on Prospetto Reclami.
Customer complaints, target 0,030 ppm (50 reliable complaints out of 100 complaints, 47 of foreign body presence), result so far 0,037 ppm with slight increase, target 2020 set as 0,018.
No complaints from Authorities. Part of complaints from consumers. No product withdrawal/recall following complaints.
-47 cases for foreign bodies (flexible plastic, hair, insects, small metallic wire).
- 2 cases for underweight product and broken product pieces
- 1 for organoleptic issue
Analysis done with first action defined for improvement e.g. application of full head cap to avoid presence of hair in product, suppliers that apply x-ray control of raw material purchased. For metallic foreign body a dedicated work team was created with CA defined and implemented with results under continuous evaluation for trend review and improvement.

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3.11 Management of incidents, product withdrawal and product recall

The procedures for the management of incidents and contingency plan (ref. IO 2.16.2 “PIANO GESTIONE EMERGENZE AZIENDALI” rev. 3 of 24.9.2020) and recall/withdrawal (ref. PRO 2.1 of 12.09.2019) were adequate.
Sanitary situation included in emergency as well as in food defence program and other Covid-19 control measures procedures produced on regard.

Defined crisis management team in document EL 2.16.2 TEAM GESTIONE EMERGENZE AZIENDALI approved on 18.6.2020. The company has documented procedures designed to report and effectively manage incidents and potential emergency situations that impact food safety, legality or quality. Described in detail in the procedure for:
electric power black-out, water supply, phone line defect, personnel availability, fire cases, natural events, transport activity, sanitary situation, alert cases in supply chain.

The recall and emergency procedure describe also the incident management and define communication stake holders (included to SGS into 3 days). During the last year was not carried out recall.

The process was tested on 8.7.2020 for the finished product “Risotto mushroom TJ”, 2 lots: 0064 and 0077, 2.786 boxes (24 bags each) of finished product. Scenario defined as presence of milk ingredient with Staphylococcal toxin presence (with immediate analysis of raw material). Collaboration with customer TJ and records on file Mock Recall and simulation of FDA communication and media communication “warning product recall”. Doc of 8.7.2020. Test completed within 1,5 hours.

Details of non-applicable clauses with justification

Clause/section reference	Justification
3.5.2.3	No live animals are received at this company
3.5.4	No processes are outsourced

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4. Site standards

4.1 External standards

The buildings are on good condition and there are many evidences of adequate maintenance. All building are surrounded by clean and excellent external areas with good separation from green areas. Good disposal of waste that are stored in a dedicated area in containers. In progress building of a new wastewater treatment plant far from the production area. The facility is quite far from urban areas. No local activities that would risk product contamination. Process flow is of one-way type. No risk or negative impact on product safety and/or quality. No additional dormitories, canteens, power plants buildings inside the plant.

4.2 Site security and food defence

Local authorization n. 65 and 155, EU code IT 819 L CE. FDA registration n. 12202710852.
Enclosed site with 24-hour security, by external qualified supplier Vigilance service and 33 CCTV's, with continuous recording, that cover all site area.
Emergency plan “FD2- Piano gestione emergenze aziendali” EL 2.16.2 with annual food defence risk assessment document “IO 2.16.1 “Analisi sicurezza del sito” last review no. 1 of 24.9.2020 with identification of sensible points and indication risks and mitigation measures.
Visitors are registered systematically. All staff enter in the facility by electronic badge control at the security gate.
Some silos of flour and salt were in external area inside the facility but are secured by padlock and sealed.
As by EU/Italian legislation, company has authorization from Public Health Authority as food producing company.

Supplier Vigilance service contract SECURITAS dated 29.6.2018. Security/food defence procedure and alert system tested on 9.12.2019 by seal system violation of raw material warehouse. Staff training for food defence was carried out systematically, seen training for all staff since March 2020 and ongoing with groups (10 staff maximum for each training due to anti-Covid measures) of working staff.

4.3 Layout, product flow and segregation

Layout documented and process flow of one-way type. Raw material intake separates from finished product delivery. Internal movement external yard routes clearly indicated. Different levels of risk areas have been correctly identified. Plan of site designates areas as enclosed products areas for the storage areas and low risk areas for the production zone. Dedicated washing areas. Equipment washed close to despatch and separated from production. All external warehouses are locked with list of authorized people to enter.
There was a plan Analisi sicurezza del sito” last review no. 1 of 24.9.2020 which designates areas and detailed flow charts for production flow updated on 28.06.2019. on as following. HIGH-RISK AREAS – not present. HIGH-CARE AREAS – not present. AMBIENT HIGH-CARE AREAS – not present, LOW-RISK AREAS – mixing ingredients, storage and cutting the defrosted products (meat, fishery). ENCLOSED PRODUCT AREAS – cooking phase, storage and dispatch FP non-product areas – staff facilities, office, maintenance area.

4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas

The buildings are in good state and recently painted. Good facilities. Floors are constructed of coated concrete and whilst some areas show minor wear there is evidence of adequate maintenance. No glass windows in the storage and processing areas. Existing glass windows fitted with shatter retaining plastic film.
Roof glazing are polycarbonate. Doors are in good condition. Adequate lighting in site. Map of drains updated 21.06.2019. The maintenance of the air filters is made with adequate different frequency depending on the activity.
No condensation on ceilings and walls. No counter ceilings nor voids. Technical entries only by external parts.

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4.5 Utilities – water, ice, air and other gases

The water is monitored with chemical and micro biological analyses by external laboratory ACCREDIA approved (ref. water plant and HACCP sample plan). Water is from 2 private wells. Presence of treatment equipment for arsenic. Planned n. 8 analysis per year for Chemical and microbiological parameters, the last analysis (report 20/375736) done by Chelab Merieux (ISO 17025 approved n. 051) was dated 29.9.2020 and monitoring referring to Law Decree D.L. 31/2001.
Daily monitoring was made on content of Chlorine registered (schedule SMCP00) by online workers for each shift. There is also continuous recording on informatics system. The water plant sample point updated 03.10.2017.
No ice use. No filtered air use. The air compressor was oil free. No steam in food contact, only on closed system for heat generation.

4.6 Equipment

Equipment for preparation of raw material and for mixing raw material and ingredients (semolina, flour, salt, milk, liquid eggs, vegetable, sea products, meat, dairy); n. 5 pots for sauces, n. 1 pot for “Besciamella” for crepes filling, n. 3 cookers for pasta, n. 1 tunnel freezer for sauces, n. 3 freezers for pasta, n. 2 freezers for crepes, n. 3 packaging lines for Pasta and n. 2 packaging lines for crepes.
Tools and mobile components of equipment stored in clean and safe way.
There are 9 processing lines: 3 pastas/rice processing lines,1 soups/sauces processing line, 3 packing lines for Ready meal products, 2 lines for production and packaging of crepes. Main equipment was well maintained under routine maintenance systems. Equipment contact surfaces in SS 316, with certification, or in plastic with approval for food use. Engineers aware of the need of "food contact approval for new equipment".

4.7 Maintenance

Maintenance facility in independent building separate from production area. N. 13 in-house maintenance employees report to General Manager who operates maintenance. No major breakdowns in last 12 months. List of lubricants updated to 03.04.2017 with risk assessment and indication about the points of use (e.g. non-toxic lubricant FOOD GREASE spray classed NSF H1, to be used when contact is possible).
Specific hygiene rules for maintenance staff are defined in "I.O.108Em2 rev0_Norme_GMP_Personale_Gelit_rev1" document and in Procedure 2.7 "Manutenzione " rev. 0 of 10.12.2019
Cleaning after maintenance is documented on sheet M001, examples seen e.g. at the packing department.
Seen "Registro manutenzione correttive" updated to 28.09.2020 with database of all break down.
Consulted maintenance activity records with cleaning and cleaning efficiency control after maintenance activity.
Preventive maintenance program (mod. M003) updated to September 2020.
During the audit no temporary repairs were found.

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4.8 Staff facilities

2 dedicated staff facility areas separated from production areas (ready meals and crepes). Facility areas include changing rooms for man and women with personnel lockers, douches and bathrooms. 2 catering rooms inside the plant (ready meals and crepes), segregated from production area and equipped with lockers for personnel food, refrigerator and microwave oven. Catering facilities are suitably controlled to prevent contamination of product. The staff facility area cleaned by cleaning service provider. Dedicated smoking rooms are present outside due to Covid measures. All areas checked during audit and found clean and in good order. No inside food consumption by personnel allowed. Risk assessment documented none sensitive areas identification. Personnel enter via a specially designated changing facility at the internal of main building with arrangements which incorporate the standard requirements. Footwear wash systems and hand cleaning on entrance to the production departments. The same in place for visitors and contractors. Monthly internal audit of staff facility areas (last report on 28.7.2020 done by QAM A. Gironi).Overview of canteen facilities provided and their control.

One minor NC raised.

4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas

4.9.1 Chemical control

Processes are in place to manage the use, storage and handling of non-food chemicals to prevent chemical contamination; procedure PRO 3.7 rev. 0 of 28.11.2019. All chemicals labelled and stored in dedicated locked areas/lockers with list of authorized people to open. Safety and technical sheets of every product are present in the storage area and in the production depts. where are used. Seen mod. Amb 33 “Elenco Schede di sicurezza” updated to 27.7.2020 with list of all approved chemicals.

One minor NC raised.

4.9.2 Metal control

Based on HACCP study results and implementation of GMP/GHPs. Documented knife, clips and staples policy (IO 108 updated 20.12.2017) – The knife was used on packaging area, the monitoring was documented on “GMP audit”.
No clips, staples used.

4.9.3 Glass, brittle plastic, ceramics and similar materials

The procedure (IO 108 updated 20.12.2017) defines the management of breaking glass and hard plastic on production area. Glass and brittle properly managed by procedure “PRO 2.13 Prevenzione contaminazione crociate em. 1 rev. 0” updated 28.08.2019. Documented register “ELENCO PLASTICHE E VETRO” rev. 4 approved 14.07.2020 on crepes dept. Daily checks recorded on preoperative checklist (seen CHECK LIST PASTA Corta/Riso "BOEMA"Mod.1.6.0.5 rev.0 of 30.09.19). No product packed in glass. The procedures for handling glass, brittle or hard plastic, ceramic or other materials include the requirement to inspect on a frequency of every day or week or month and every line start on the line. Not present glass incidents to date. Staff well trained in process and mock incident has taken place for training.

4.9.4 Products packed into glass or other brittle containers

N/A. No such a case.

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4.9.5 Wood

The procedure (IO 108 updated 20.12.2017). The presence of wood is segregated in defined areas according to HACCP plan. Wooden pallets segregated in special areas (undressing) and prohibited the production area. The company shift about all internal palletization on plastic pallets.

4.9.6 Other physical contaminants

The procedure (IO 108 dated 20.12.2017) manage these aspects. Only detectable tools (pens, cutter, marker, other) are allowed in production area. Presence of undressing rooms for incoming raw material where de-boxing is done according to GMP/GHPs.

4.10 Foreign-body detection and removal equipment

4.10.1 Selection and operation of foreign-body detection and removal equipment

Risk assessment for foreign bodies in the "Individuazione pericoli Piatti pronti Em 2 Rev 0 2020 and Individuazione pericoli Crepes Em 2 Rev 0 2020" documents.

The metal detectors were installed on every packaging lines. Methods for MD monitoring are defined on the HACCP (seen e.g. IM - CCP05 rev3) and specific procedures (seen I.O. 2.3.36 updated on 06.06.2019 and IO 138 - Rev12 updated on 19.11.2018). Sieves installed on receiving and powder production.

4.10.2 Filters and sieves

Filters installed to prevent online equipment machine on production pasta, crepes, sauce.
The filters were installed by the constructor of the machine. Installed sieves on flour loading line (2 mm dimension) and filters on fresh egg pasta (1 mm dimension). Integrity filter and sieve was daily checked.

4.10.3 Metal detectors and X-ray equipment

The metal detectors were installed on every packaging lines. Methods for MD monitoring are defined on the HACCP (seen e.g. IM - CCP05 rev3) and specific procedures (seen I.O. 2.3.36 updated on 06.06.2019 and IO 138 - Rev12 updated on 19.11.2018).
CCP2-3-4: metal detector efficiency (ready meals packed units), (testers: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm); automatic ejection system in a locked basket and full stop of packing line. When the products were packed on metallic film, CCP 15 and 20: metal detector efficiency (semi-processed products just before bag filling), (testers for: Ferrous 2,5 mm, No ferrous 3 mm, stainless steel 3 mm; full stop of packing line.
CCP 5-6: metal detector efficiency (crepes packed units), (testers: Ferrous 1,5 mm, No ferrous 1,5 mm, stainless steel 2 mm automatic ejection system in a locked basket and full stop of packing line;
CCP7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 3 mm, No ferrous 4 mm, stainless steel 4 mm; full stop of packing line.
CCP19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 3 mm, No ferrous 4 mm, stainless steel 4 mm; full stop of packing line.
During audit the staff showed good knowledge of procedures and all rejection test were positive.
Some non-conformity was documented on refer the finished product released; adequate CA was improved.
No X-ray equipment installed.

4.10.4 Magnets

The magnets were installed on RM Semolina loading lines. Weekly control was documented on site by production and maintenance workers on schedule Mod. PCC03.

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4.10.5 Optical sorting equipment

N/A. No optical sorting equipment present.

4.10.6 Container cleanliness – glass jars, cans and other rigid containers

N/A. No such a case.

4.11 Housekeeping and hygiene

The cleaning procedures are detailed in the following documents:
PRO 2.9 Pulizia e Sanificazione em. 1 rev. 0 updated 6/6/19 with general overview of cleaning management by Gelit.
Cleaning of production plants was managed by internal employers. Cleaning of offices and buildings was managed by external people (Company GEST FOOD ITALIA seen contract dated 01.09.2017)
Detail of cleaning procedure for each component of each production equipment are in "Procedure di sanificazione - PRO PS01 rev 16 updated 10/09/19"and in "Allegato PS01 PS02 PS03 PS05 PS07 Rev7 Codifica punti updated 27/11/18".
After-cleaning checks for every production line are:
-after every cleaning on several points by visual inspection (seen reports Mod.1.6.0.4: Sauce line of 28.09.20; Mod.1.6.0.2 NNFS packing line B 28.09.20; Mod.1.6.0.1 NNSF packing line A 28.09.20) and by ATP swabs (seen reports: Sauce line 03.09.20; Long pasta line 02.09.20; NSF packing line 04.09.20);
-weekly protein swabs (seen reports: sauce line 26.09.20; short pasta line 24.09.20; crepes line 29.09.20)
-monthly microbiological swabs (CBT only, seen reports: 07.09.20 for sauce line, 10.09.20 for short pasta line, 03.09.20 for NNSF packing line A)
Every value out of range require cleaning repetition. Positive trend requires revision of cleaning procedure.

Trends analysis is in place and result are presented in Quality and HACCP meetings (seen report: HACCP meetings 29.04.20 and 29.06.20 and "Riesame qualità 2019" of 14.05.20)
Trend analysis show no issues in the last 3 months.
Training of internal and external employers started by February 2020 and done in continuous during all the year.
Adequate cleaning condition highlighted during processing area equipment inspection

4.11.7 Cleaning in place (CIP)

All CIP systems are under continuous recording on PC with all parameters under control (seen validation reports: sauce line 11.06.2020, short pasta 13.06.2020 and crepes line 30.08.2020). CIP layout incorporated in equipment monitoring system. CIP system are used for Sauce line, pasta lines and crepes line. After-cleaning checks on equipment with CIP are the same that in previous point.

4.11.8 Environmental monitoring

Details of environmental monitoring program based on risk assessment are in the following documents:
"IO 2.9.4 VERIFICHE MICROBIOLOGICHE AMBIENTALI EM 2 REV 0." updated on 22.07.19 that details typical sampling areas (Z1, Z2, Z3), organisms being assessed (Enterobacteriaceae, Listeria, Salmonella) and sampling methods;
"NEW CODIFICA E REGISTRO PUNTI AMBIENTALI" update on 21.06.201
with list of all sampling points (126) and register of results (last registration: Z1 on sauce line point 49 on 23.09.20)
"Piano controllo Ambientale rev 2" updated on 10.04.17 with acceptability criteria and frequency of sampling

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"I.O. 1.3.2 PROCEDURA DI RIPRISTINO DELLE CONDIZIONI IGIENICHE Em. 2 Rev. 0 updated 29.07.19" with detailed procedures to manage out of specification results.
The last review of the environmental monitoring programme done during meeting "Riesame qualità 2019" of 14.05.2020 Considering the kind of product (ready to cook) and the overall condition of plant the environmental program resulted being adequate.

4.12 Waste

Procedure on Pro 3.6 rev. 0 updated 28.11.19. Waste are collected in specific containers and systematically removed from production areas. Waste containers are clearly identified to prevent the accidental use of unfit materials. Waste from the site operation is bagged, the bags then being placed into a lidded container outside of the factory. Waste are categorized according to legislative requirements, segregated and collected in appropriate designated waste containers. Waste disposal meets legislative requirements. Waste is removed by licensed contractors. External waste collection containers are in good condition and well managed; they are covered, and the surrounding area kept clean and free from spillage. Unsafe product or packaging is disposed of through the normal waste contractor, who supplies a certificate of disposal.

4.13 Management of surplus food and products for animal feed

The procedure “PRO 2.8 Gestione proprietà dei clienti em.1 rev.0 updated 12.9.19” defines the management of surplus products. There are products discard intended for animal feed. According the law the company has to prepare mass balance for each disposal. Product for animal feed are stored properly. Surplus products are removed from client packaging.

4.14 Pest management

A specific procedure is clearly defined in "PRO 2.10 Gestione Pest Control em. 1 rev. 1 UPDATED 11.09.20". Main pest managed are rodents and insects.
There is a contract in place dated 01.06.20 with external services company Anticimex to manage pest control on site (12 inspections/year by external provider for rodents, crawling and flying insects. Weekly internal qualified people verify catches in the traps). The location of all pest control measures is identified in a map of the site available on line on Anticimex site and continuously updated (Plans 1361315 1377150 for internal traps and 1362544-1359355 for external ones seen on 25.9.20).
The baits are identified. External (using toxic products or attractive with mechanical trapping) and internal (with glue only) baits are used. Specifications and MSDS of pest control products are present (seen MSDS of Brocum Paraffinato by Colkim rev5 updated 6.11.18). Electrical lamps installed for the insects catching are correctly sited and they are inspected weekly. Full records of inspections were available, seen monthly reports dated 25.09.2020 by external supplier service and weekly report dated 28.09.2020 by internal team. The internal inspector has documented training on 13.03.2019. Technical expert survey planned every year. Seen report dated 17.03.2020 done by Dr. A. Tenca. Pest control awareness training of staff during annual HACCP trainings. The pest management is adequate and correctly executed.
No evidence of infestation was found or had recently been reported. No issues highlighted through trending reports.

4.15 Storage facilities

The procedure Pro 2.6 rev. 0 “Movimentazione, immagazzinamento e consegna” update on 10.12.2019 defines storage management. The storage areas and the facilities are adequate. Finish products are stored in a frozen warehouse with

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automatic control and temperature recording. All raw materials are stored packed in frozen, refrigerated (with automatic control and temperature recording) or room temperature warehouses.
The access to warehouses is controlled with specific devices (remote control or keys) with list of authorized people.
The company have third-party storage service for finished product. ORTOFRUTTICOLA PONTINA contract dated 01.01.2013. Last audit carried out on 14.10.2019. The external warehouse was audited by Gelit auditors. Gelit manage all materials with FEFO criteria.

4.16 Dispatch and transport

The Pro 2.12 Rev 0 “Trasporti, spedizioni e consegna” update 10.12.19" also defines dispatch. During audit observed loading of some truck of shuttling that is accurate and meets procedure. Cleaning of truck and loading temperature are registered (seen MOD 1.6.8.2 of 24.09.20). The Company use transport contracted or arranged by customers. The maintenance, temperature and hygiene procedures are also mentioned in the contract with transport company. Transport contracts include vehicle breakdown procedures. Traceability temperature was ensured during transportation (seen documented monitoring on supplier Giancane dated 23.09.2020) and the equipment are yearly calibrated (seen calibration Report of Giancane dated 31.08.2020). Loading and delivery process both with control records was followed during audit days.

Details of non-applicable clauses with justification

Clause/section reference	Justification
4.3.5	No temporary structures present.
4.4.6	No elevated walkways present.
4.7.3	No temporary repairs were found during the site inspection
4.7.6	No engineering workshops present.
4.9.1.2	No strongly scented or taint-forming materials present.
4.9.4	No products packed into glass or other brittle containers.
4.10.5	No optical sorting equipment installed.
4.10.6	No container cleanliness – glass jars, cans and other rigid containers.

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4.14.3	No internal pest activity is performed by the company
4.15.4	No controlled atmosphere storage is present
4.15.5	No outside storage.

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5. Product control

5.1 Product design/development

In the procedure "PRO 2.3 Progettazione e sviluppo em. 1 rev. 0 updated 12.09.19" all steps to manage product innovation or customer/market requirements are detailed.
Procedure gives details of all phases of a project. Top management also organizes every two months meetings with all managers involved in management of new/updated product.
For every project/product are evaluated: customer requirements; needs of materials or equipment; HACCP analysis; legal requirements (seen. "Registro Progetti Mod. Q10-01. rev.1 updated 21.07.20 with Eurospin: Spaghetti Cacio e pepe). Then every project is managed with follow up of mains phases (samples, customer approval, specifications, industrial trials, final customer approval, follow-up of first 3 production runs, etc.) and periodically revised (seen report 23/09/20: Mushroom risotto for Heinen's).
The validation of cooking time and temperature (before eating) was carried out internal and by external accredited lab (seen report INTERTEK Test report Nr. 23689 dated 19.07.19 on fettucine mushroom). Shelf life trial test was carried by R&D (seen shelf life study for Gnocchi sorrentina CRF on August 2020)
The packaging and labelling approval is from customers but is supervised by internal staff (seen email of final approval of crepes "Bofrost" 28.04.20) forwarded by P. Carpentieri.

5.2 Product labelling

Staff of Technical Customer Service and Packaging & Picking departments support the process of checking the labels. Final approval is always from customer (seen email "PDF Garofalo approvati" dated 31.08.20. The procedure in place confirms that labelling of the product or other forms of customer information meet legislation for the designated country of use and in accordance with the appropriate product specification; performed with the support of sales organisation in the destination country and approved by the customer (in the specification).
Nutritional information are also updated based on analysis and sent to the customer for approval (seen email "Nutrizionali Costco" dated 24.08.2020 with nutrition facts for American customer). No nutritional claims are present.

5.3 Management of allergens

The Procedure "PRO 2.14 Gestione Generale allergeni em. 1 rev. 0 updated 06.06.19" details all activities and complies with the standard requirement on HACCP plan.
Allergens presence milk, eggs, gluten, fish, crustaceans, molluscs, nuts, SO2, celery.
Cross contamination well managed on equipment with specific cleaning and sequential production runs.
All raw materials containing allergens stored packed and identified by color code. Highlighted in all recipes the presence of allergens.
Labels on finished products checked and registered before use. Allergens based on EU regulation. Allergen policy on site communicated and posted in all production areas – Staff may not bring allergen containing products on site.
Production scheduled from product without allergens to allergen-containing ones with scheduled cleaning at any change of allergens.
Systematic Operational control by ATP swabs after cleaning and weekly protein swabs (seen reports: sauce line 26.09.20; short pasta line 24.09.20; crepes line 23.09.20).
Moreover, periodic analysis for validation the absence of allergen was carried out systematically by external Laboratory (approved ISO 17025).
Seen reports:
-Filled pasta line - Egg 11.07.2020, Casein 11.07.2020
-Sauce freezer - Celery 30.09.2020, Egg 30.09.2020

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-Finished products; Egg on Risotto Mushroom 14.07.2020, Cashew on Riso asparagi 06.06.20. Crustacean on Fettuccine mushrooms 06.06.2020.
Last allergens staff training on 22.09.2020

5.4 Product authenticity, claims and chain of custody

The risk assessment and vulnerability risk assessment of RM and ingredients was documented on HACCP plan Annex "Valutazione rischio frode su mm.pp." updated on 30.06.2020; the main frauds susceptible are for economic reason (Extra virgin olive oil, fish species; wine; meat origin). No increased risk resulted during current year compared to previous period. In the document are defined control measures for risk mitigation. Last annual review based on evaluation results during meeting "Riesame qualità 2019" of 14.05.2020.
Claims present: Egg from free-range and vegan.
First claim based on documentation received from egg suppliers and their certifications in possess as well as documentation control during raw material intake process. Second claim based on customer request and evaluation of all specifications of raw material and ingredients used as well as production records.

5.5 Product packaging

Plastic film is used for ready meals and crepes while carton polythene boxes are used for crepes.
All packaging material are stored protected by plastic coverage in a dedicated warehouse. The access to the warehouse is controlled and protected with alarm. All material supplied to production are inspected and stored in covered anterooms.
Production staff inspect packaging material before use and register the specific identification code for each product. Samples of packaging are retained for the CQ archive.
For all materials are available conformity declaration (seen: certificate 21.09.2020 of PICARD PENNE WITH MUSHROOMS film by Rotofilm supplier and certificate 17.07.20 for Consilia crepes tomato and mozzarella cheese boxes by Tonygraf) and migration tests (seen: report 1904929 dated 03.12.2019 by Tonygraf on boxes and report 18B14676-It-0 dated 17.04.2018 by Rotofilm on plastic film). The test used meet packaging specific use.

5.6 Product inspection and laboratory testing

5.6.1 Product inspection and testing

Routine microbiological analyses for raw materials, intermediate and finished products are carried out by the internal laboratory in accordance with " PIANO DI CONTROLLO MMPP e MMCC Em. 2 Rev 1 update 30/06/20" and "PIANO DI CONTROLLO PRODOTTI FINITI - SEMILAVORATI PASTA (corta, lunga, fresca, ripiena) - SEMILAVORATI SUGHI - SCREENING ALL. 3 HACCP em.2 rev.0" update on 28.06.2019.

For finished products (e.g. for stir fry = Enterobacter and E. coli 3/lot, TVC e Staphylococci, salmonella e listeria 1/month/packing line); Seen report for LINGUIN PESTO PICARD dated 15.09.20 and for SOFTICROC TOMATO AND MOZZARELLA CHEESE Gelit (Crepes) dated 22.09.20; report dated 05.09.2018 for LINGUINE WITH CLAMS TRADER JOE'S lot 0267.

Microbiological (TCA, total coliforms, E. coli, moulds, yeasts, Staphylococci, Enterobacter, salmonella and listeria) and chemical analysis (mycotoxin, heavy metals, pesticides, sulphites) are performed on ingredients, raw materials and finished products by external laboratories (ACCREDIA Approved e.g. LE MERIEUX, EUROFINS, PALMER, NEOTRON, GRUPPO MAURIZI)

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Seen report LE MERIEUX 20/000315687 dated 14.08.2020 for shrimps 80/120 LOT 110520 and report N. 20/000372428 dated 28.09.2020 for penne arrabbiata TJ lot 0217.
Nutritional analyses are performed by internal and external lab (seen report Eurofins AR-20-ID-029831-01 / 121-2020-00030183 dated 30.03.2020 on LINGUINE AU PESTO ROSSO PICARD lot 0067.

5.6.2 Laboratory testing

The microbiological qualitative pathogen analysis was carried out by internal laboratory located in a different building from the factory.
All the External laboratories used by Gelit are ISO 17025 accredited (e.g. Merieux Nutrisciences, Eurofins, NEOTRON).
Ring test done with LGC Standard and HPA-OXOID circuit for following parameters:
-On Organic Sample: TMC, Enterobacter, Salmonella, Listeria, Staphylococcus, E. Coli; seen record of 29.10.2019.
-On Swabs sample: Salmonella, Listeria; seen record 03.01.2020.
-On Organic Sample; protein, fats, Salt, Ash, moisture, pH; seen record 21.06.2019.

5.7 Product release

Product released by QA after completion of the tests required by the Control plan reported in PRO 1.6 "Prove, controlli e collaudi" em,1 rev.0 dated 12.09.2019 (process control results and analysis for every lot of finished products). The finished product can be unlocked on informatics system by staff QC only.

5.8 Pet Food

N/A. No such a case.

Details of non-applicable clauses with justification

Clause/section reference	Justification
5.2.3	No claims made to satisfy a consumer group (no nutritional claims)
5.8	No pet food is produced at this site

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6. Process control

6.1 Control of operations

Process controls include cooked semi-processed products temperature checks (every batch), storage temperature checks (daily), weight control (as below), label checks (every item), and date coding checks (every batch). Audible alarm on cookers and freezers for low/high temperature. Specific operating instructions are in place for every production area (seen e.g. "IO 138 - Controllo bilance MD precucinati rev 12" and "155 Disposizione semilavorati mix ingrediente NEW")
Seen also monitoring of frying oil TPM (Tasso di Polarizzazione Medio - standard <20%) – MOD 2.4.0.1 dated 12.09.19 with TPM value of 10.0
“Start-up” control is documented every shift and after every cleaning (pre-operative checklist).
Several process controls correspond to CCP monitoring as follows:
CCP 1: raw material storage temperature (refrigerated raw materials limit <+4°c) monitored in continuous with automatic SW/alarm;
CCP 2-3-4: metal detector efficiency (packed units), (testers for Ready Meals: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm; monitored every hour,
CCP 15 and 20: metal detector efficiency (semi-processed products - when the products was packed on aluminium film), (testers for: Ferrous 2,5 mm, No ferrous 2,8 mm, stainless steel 4 mm; monitored every hour before packing step.
CCP 5-6-8: metal detector efficiency (Crepes), (testers: Ferrous 1,5 mm, No ferrous 1,5 mm, stainless steel 1,8 mm; monitored every hour,
CCP 7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 4 mm, No ferrous 4 mm, stainless steel 4 mm; monitored every hour,
CCP 19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 4 mm, No ferrous 4 mm, stainless steel 4 mm;
CL for MDs defined the failure of non detection even of one of three testers used by production, product block until last positive control.
PRPOs defined on site was the following: frozen raw materials and FP <-18°C, Cooking Temperature, Frozen temperature, receiving RM temperature, pH of Crepes Batter, Frying temperature.

6.2 Labelling and pack control

Checks (data, code etc.) on packing lines are carried out before production start and at every change of product by online workers.
During production runs the staff check many parameters (weight, coding, sealing, composition) and every hour do the metal detectors efficiency test using specific samples.
Only the labelling which is used is stored near the line.
During the audit have been followed the labelling and pack control of these product changeover:
- from GNOCCHI SORRENTINA CARREFOUR art. 652702 to GNOCCHI SORRENTINA TRADER JOE’S art. 652344 on 28.09.20 in the NNSF packing dep.t.
All the observed operation meets the provided procedures.

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6.3 Quantity, weight, volume and number control

The Company documented the quantity control for every single finished pack product. Every line have automatic scales with automatic ejection for underweight bags; Defined procedure I.O. 155 rev. 4. dated 04.12.2018. for weight and composition of every product.
The Checks performed respect on refer Italian legislative requirements DPR 690. The weight rejection limits meet country and customer requirements. During audit verified rejection of low weight sample.

6.4 Calibration and control of measuring and monitoring devices

The procedure "PRO 1.7 Apparecchiature di prova, controllo e collaudo rev.0 dated 12.09.19 " details all calibration activity for the equipment used for process control.
Register of instrument submitted of calibration 30.08.2020.
-Thermometers SONDA 0131 - T°C CCP01 – seen report 20/064-013 Calibrated on 25.08.2020 by external supplier BOTTARI with Primary Thermometer CP063-2 UKAS certificate 51753.
-Metal Detector CCP 03 on pasta packaging line calibrated by external supplier IDECON 21.02.2020
-Scale N. 00026 for finished products Calibrate on 13.01.20 by external supplier Bottari.

Details of non-applicable clauses with justification

Clause/section reference	Justification
6.2.4	No on-line vision equipment used to check product labels and printing
6.3.2	No bulk quantities packed

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7. Personnel

7.1 Training: raw material handling, preparation, processing, packing and storage areas

Training is provided to the staff in accordance with "PRO 1.5 -Gestione risorse umane- rev.0 dated 28.08.19. The training program is approved annually (see meeting report "Riesame qualità 2019" of 14.05.20); the last program is revised on 24.07.2020. Every year, for all production staff, are planned specific training sessions on HACCP, CCP management, Allergens, GMP, Cleaning Procedure and Food Defence (seen reports of 15.09.20, 17.09.20, 22.09.20 with annexes individual questionnaires for final evaluation)
For all new recruitments is provided base training (16 hours) on HACCP, GMP, Allergens, food defence, pest control, safety (seen report of 21.07.2020 for 3 new persons).
Specific training is also done at every significant updating of procedures or equipment (seen training on reviewed preoperative check lists on 10-17.07.20). Trainings also performed for pest control, food defence and other issues.

7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas

Gelit defined all GMP need in "PRO 2.11 Igiene del personale e produzione rev.0 dated 12.09.19" Specific GMP standards are available and applied to all staff, visitors and contractors in a specific instruction (IO. 108 updated 20.12.02017 “NORME GMP”) that is communicated to all staff. Monthly GMP audit are carried out to verify compliance to the procedure (seen report 10.09.20 in pasta Dept. and report 10.09.20 in crepes dept.) General compliance to the rules was observed during the audit. Detectable plasters are available, and checks are done in case of new lot. All main tools in production are detectable (pens, markers, cutters, scissors, other)
The frequency of Personal hygiene audits is adequate (daily by line leader, monthly monitoring on GMP audit carried out by production staff under CQ supervision). No issues seen regarding compliance to documented hygiene policies.

7.3 Medical screening

Medical Screening according to Italian law requirements in place (see IO 108 updated 20.12.02017 “NORME GMP”). Visitors and contractors are requested to confirm that they are not suffering from a condition which may put product safety at risk, prior to entering the processing areas. Auditor was requested to sign for acceptance of health status parameters and hygienic rules during audit. After long illness staff restart working based on surgeon health certificate evaluated by QA and production responsible.

7.4 Protective clothing: employees or visitors to production areas

5 or 7 sets of clothing are available (production areas based) for a week. The supply and cleaning are by external company (ALSCO- seen contract renewal on 08.11.2018).
White t-shirts and, trousers with hat provided to all production staff. Disposable hood and mask provided. Safety shoes also provided. Disposable visitor coats and hood provided. The Procedure IO108 dated 20.12.02017 “NORME GMP” and "IO.261 rev. 3 dated 06.09.2019" define clothing and gloves utilization rules. Protective clothing removed on leaving the production areas; disposable worker coats and hat provided for smoking area.
During the audit all staff were dressed correctly.

Details of non-applicable clauses with justification

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Clause/section reference	Justification
7.4.6	No items of personal protective clothing that are not suitable for laundering are provided

8. High-Risk, High-Care and Ambient High-Care Production Risk Zones
8.1 Layout product flow and segregation in high-risk, high-care and ambient high-care zones
NA
8.2 Building fabric in high-risk and high-care zones
NA
8.3 Maintenance in high-risk and high-care zones
NA
8.4 Staff facilities for high-risk and high-care zones
NA
8.5 Housekeeping and hygiene in the high-risk high-care zones
NA
8.6 Waste/Waste disposal in high risk, high care zones
NA
8.7 Protective clothing in the high-risk high-care zones
NA
Details of non-applicable clauses with justification

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Clause/section reference	Justification
8	No high risk, high care, ambient high care area

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9 - Traded Products
9.1 Approval and performance monitoring of manufacturers/packers of traded food products
NA
9.2 Specifications
NA
9.3 Product inspection and laboratory testing
NA
9.4 Product legality
NA
9.5 Traceability
NA

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Audit Report

1.Audit Summary			
Company name	GELIT S.R.L.	Site Code	1623400
Site name	GELIT S.R.L.		
Scope of audit	Production (cutting, mixing, eventually acidifying, eventually coating and breading, cooking, frying and quick freezing) of frozen ready meals (pasta, rice and vegetable based soups, crepes) and frozen ready meals solutions (pasta, rice and sauces), packed in plastic bags and carton box as well as in plastic bag inside carton bin.		
Exclusions from scope	None		
Justification for exclusion	None		
Audit Start Date	2021-09-27	Audit Finish Date	2021-09-30
Re-audit due date	2022-09-29	Head Office	No

Additional modules included			
Modules	Result	Scope	Exclusions from Scope
Choose a module	Choose an item		
Choose a module	Choose an item		

2. Audit Results					
Audit result	Certificated	Audit grade	AA	Audit type	Announced
Previous audit grade	AA	Previous audit date	2020-09-28		
Certificate issue date	2021-11-02	Certificate expiry date	2022-11-10		
		Fundamental	0		

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2. Audit Results

Number of non-conformities	Critical	0
	Major	0
	Minor	5

3.Company Details

Address	Via Ninfina II km 2,700, 04013 - Cisterna di Latina (Latina)		
Country	Italy	Site Telephone Number	+39 06 961051
Commercial representative Name	Stefano Mattioli	Email	s.mattioli@gelit.it
Technical representative Name	Francesco Buonincontro	Email	f.buonincontro@gelit.it

4.Company Profile

Plant size (metres square)	10-25K sq.m	No. of employees	51-500	No. of HACCP plans	1-3

Shift Pattern	3 shifts 6 am-2pm; 2pm-10pm; 10pm-6am
Subcontracted processes	No
Other certificates held	IFS Food, ISO 14001
Regions exported to	Europe North America Choose a region Choose a region Choose a region Choose a region

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4.Company Profile

Company registration number	IT 819 L CE
Major changes since last BRCGS audit	Construction under course of new dedicated area of crepes production still to be completed, completed the building, under installation the equipment.

GELIT S.R.L. is a private company specialized in the production and marketing of ready frozen dishes and crepes. The Company was founded in 1977 and, since May 2019 became part of Concilium and Progressio Group. The plant is located 50 Km south of Rome, in Agropontino lands. Annual production volume of 18.000 tons of finished product. Total plant area: 54.500 sqm, of which 12.035 sqm covered. Employee: total of 240, 120 as per main shift. 2-3 shifts/day, 5-6 days/weekly. Product range is composed of (based on production recipes): 1) Deep frozen pasta with/without egg, meal and snack packed units as well as in bins, with 35 products, counting for 6% of volume (destined to horeca chain). 2) Deep frozen rice and soups, meal and snack packed units as well as in bins, with 4 products, 70% of volume (destined to major retailers). 3) Deep frozen sauces, including recipes with meat and/or fish, meal and snack packed units as well as in bins, with 70 products, 3% of volume (horeca chain) 4) Deep frozen Crepes, including 7 recipes with different kind of filling (e.g. “Pizzaiola”, Ham, Cheese, Mushroom), 21% of volume. Product brands: 13% company’s brands, 87% customer brands, Markets: 60% domestic, 40% foreign one (USA, EU, Japan, South Africa). Customers: major retailers, horeca, retailers. Plant code is IT 819 L CE. The company results being certified for IFS, and ISO 14001 by SGS ITALIA SpA.

5.Product Characteristics

Product categories	10 - Ready meals and sandwiches; ready to eat desserts Category Category Category				
Finished product safety rationale	Frozen products storage (-18°C), mean shelf life of 12 - 15 month..				
High care	No	High risk	No	Ambient high care	No
Justification for area	No sensitive areas were in site. Application of decision tree of Annex 2 – packed finished products. To be cooked before consuming.				

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5.Product Characteristics	
Allergens handled on site	Cereals containing gluten Crustaceans Molluscs Egg Fish Nuts Milk Celery Sulphur dioxide and Sulphites
Product claims made e.g. IP, organic	None
Product recalls in last 12 Months	No
Products in production at the time of the audit	Major retailer's branded products: Mushroom Ravioli 454g; Linguine with red pesto 500g; Gnocchi Gorgonzola 454 g; Carnaroli rice in 275 kg bin; Panciottini with ham and mozzarella "Tre Mulini" 250 g; Company branded product: Gelit Professional tomato spaghetti 350g; Softicroc mozzarella and tomato Gelit 500 g.

6.Audit Duration Details			
On-site duration	24 man hours	Duration of production facility inspection	12 man hours
Reasons for deviation from typical or expected audit duration	Extra time added for combined IFS audit		
Next audit type selected	Unannounced		

Audit Duration per day			
Audit Day	Date	Start Time	Finish time
1	2021-09-27	09:30	18:00

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2	2021-09-28	09:00	18:30
3	2021-09-29	09:00	18:30
4	2021-09-30	09:00	17:30

	Auditor number	Name	Role
Auditor Number	21130	Kujtim Duhanxhiu	Lead Auditor
Second Auditor Number	N/A		Please select

Present at audit

Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.11)

Name/Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Stefano MATTIOLI CEO	X			X
Gianni GRAZIADEI General manager				
Antonello GIRONI Sustainability, science and technology manager	X	X	X	X
Francesco BUONINCONTRO QAM	X	X	X	X
Giovanni MORICONI Sanitation Supervisor		X		
Nadia PERETTI AQ Supplier	X	X	X	X
Marco MURRI Plant Manager	X	X	X	X
Sabina DI FIORE Technical Customer Service	X	X	X	
Gabriele FRANCHI Sauce department Responsible		X		
Giuliano SALATA Pasta department Responsible		X		
Roberto TESTA		X		

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Packing department responsible				
Gianluca CEOLATO Crepe department Responsible		X		
Stefano CEOLATO Maintenance responsible		X		
Daniele PIETROSANTI Logistics responsible		X		

GFSI Audit History		
Date	Scheme/Standard	Announced/Unannounced
2020-09-28	BRCGS	Announced
2021-09-30	BRCGS	Announced

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Non-Conformity Summary Sheet

Critical or Major Non Conformities Against Fundamental Requirements				
No	Clause	Detail	Critical or Major	Ant. re-audit date

Critical			
No.	Clause	Detail	Ant. Re-audit date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

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Major							

Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	1.2.1	The organigram of deputies not updated for area responsible.	Company has updated the backup organigram, and professional profiles with area responsible	Staff training on organigram's periodic updating	Some functions have new responsible by short time, we were waiting for staff definition before update the documents	2021-10-20	Kujtim Duhanxhiu
2	3.4.4	Daily pre-operative check Module 1.6.0.4 doesn't include control for personnel and protective clothing hygiene and equipment integrity e.g long pasta metallic net baskets.	Company has modified pre-operative checklists with control on clothing, and with cleaning control of the long pasta metallic baskets.	Review all preoperative checklists to enhance controls	The planned controls on clothing are carried out at the beginning of each shift, but not registered. Furthermore, one clothing check are doing monthly with checklist. The long pasta metallic baskets are controlled for cleaning but not for integrity, because	2021-10-20	Kujtim Duhanxhiu

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Minor							
					planned in the maintenance plan.		
3	4.4.2	Few floor imperfections in the area giving access to packing one.	Restoration of damaged floors was done.	Plan the restoration more frequently. Reduction of use of forklift in this area with new palletizer	The floor of the entrance to the packaging area is heavily affected by the handling of loads.	2021-10-20	Kujtim Duhanxhiu
4	4.10.4.1	The installed magnet strength (in semolina feeding lines) not fully documented and tested.	Company has retrieved the supplier information on the magnet control. The strength and effectiveness has been validated for our plant.	Revision of the instrument calibration plan, and any related validation	The magnet control is a technical check, for avoid breaks of the plants during production. The metal detection is on end-line check.	2021-10-20	Kujtim Duhanxhiu
5	4.7.4	During assessment seen an unfixed non-MD white wire binder in packing machine, possibly remained from precedent maintenance activity. No direct food safety risk being the binder after already packed product.	The binder has been removed.	All the wire binders must be checked on the line, and replaced with detectable ones if found. Training of the operators of the department to sensitize them to pay more attention	All the wire binders was replaced with detectable ones, but this one escaped attention of maintenance.	2021-10-20	Kujtim Duhanxhiu

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Comments on non-conformities
Comments

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Additional Modules / Head Office Non-Conformity Summary Sheet

Critical			
No	Clause	Detail	Re-audit due date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

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Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

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Detailed Audit Report

1. Senior management commitment

1.1 Senior management commitment and continual improvement

There is a documented food safety policy which is signed by the CEO – Stefano MATTIOLI was dated 12.09.2019 and signed by the and is displayed both at the site entrance and staff facilities. Company policy distributed with document to all personnel being recently updated.

Management review of 18.05.2021.

SMART target objectives defined for 2021 including results of previous year, in document IO 1.2.1 and management review as following:
-Evaluation rating of suppliers improved / not improved, objective >1, result 1,49, target set >1
-Reduction of 1% of supply NCs compared to previous year, result 1%,
-Customer complaints, target 0,018 ppm (43 reliable complaints out of 87 complaints, 39 of foreign body presence), result so far 0,024 ppm with slight increase, target 2021 set as 0,020.
-Swabs microbiological analysis– NC target <0,5%, result 2,0%) due to increase of analysis and more deep controls done especially in pasta and sauce departments belts. Positive trend during current year fur sauce with reduction of value. Peracetic acid washing of belts added to sanitation procedure.

Monthly and quarterly meeting program in place by quality assurance group with reports e.g. of 7.9.2021 (including main targets objectives analysis), and quarterly by HACCP team, e.g. of 29.06.2021 (food safety and hygienic objectives, procedures, allergens, sanitation, monitoring program, validations, process controls, foreign bodies) always with CEO presence during meeting. Very detailed reports on regard.

Second party audits, 6 audits including major customer with positive results. Competent One Health Authority ASL Latina, last audit 14-17.06.2021 (4 days, one on site).

Food safety culture plan in place and developed according to Standard guideline for 5 years period with activities defined and first year evaluation. Document “Piano per la Cultura della Sicurezza Alimentare” last update of 30.06.2021 with score results per categories: People 84, Process 91, Purpose 74, Proactivity 87. Confidential reporting system implemented through staff training and by phone number managed by ADCERTA (supervision service).

The Company has a dedicated internal department (QAM) to be informed and updated on any relevant legislation, food safety issues, technical and scientific developments and codes of practice. The information is available in site. Membership in UNION FOOD, subscription to FDA, update on national and EU web sites, Ministry of health and MIPAF and other sources such as BRCGS and IFS. Focus on food fraud, authenticity and adulteration of raw materials purchased.

The 4 minor NCs raised during previous audit were closed with CAs.

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1.2 Organisational structure, responsibilities and management authority

Organigram of 19.04.2021 with all key figures present: CEO, GM, Facility Management, HR, QAM and Customer care, Purchasing, Operations and Logistics, Finance and IT, R&D, Sales, Engineering and Processing. QAM F. Buonincontro with industrial chemical and biotechnology degrees, HACCP BRCGS recognized training course (trainer M. Sangiorgi 26.2.2021) and PCQI course of 7.9.2021 (SGS), over 9 years working the company as well as QAM since 06.2021. Production (operations manager) M. Murri supported by 2 area managers, one planning manager 12 crew responsible staff. QA N. Peretti with 32 years of experience in the company. Job descriptions per function dated 01.2020. Due competences shown during audit based on interview made in all production areas as well as department heads. Deputies present in organigram bis of 27.08.2018.
One minor NC raised.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification

2 The Food Safety Plan – HACCP

Multidisciplinary HACCP team of 14 members including QA, Operations, Logistics and Production. Team Leader is Francesco Buonincontro, biologist graduated and have experienced with HACCP. The multi-disciplinary team comprises members from the General Manager, Quality Assurance Manager, Quality Control, Production Responsible, R&D, Engineering Responsible, Maintenance and Shifts Responsible, with skills and experience in their performed work and food safety. Team leader is QAM F.B. Documented HACCP training, last for PCQI (2021, M. Sangiorgi). BRCGS 8 training course of May 2021.

Pre-requisite plan last re-confirmed during annual HACCP team meeting during HACCP system verification, last on 18.05.2021.

Product range is composed of (based on production recipes):

1) Deep frozen pasta with/without egg, meal and snack packed units as well as in bins, with 35 products, counting for 6% of volume (destined to horeca chain).

2) Deep frozen rice and soups, meal and snack packed units as well as in bins, with 4 products, 70% of volume (destined to major retailers).

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3) Deep frozen sauces, including recipes with meat and/or fish, meal and snack packed units as well as in bins, with 70 products, 3% of volume (horeca chain)

4) Deep frozen Crepes, including 7 recipes with different kind of filling (e.g. “Pizzaiola”, Ham, Cheese, Mushroom, spinach potato), 21% of volume.

Product brands: 13% company’s brands, 87% customer brands, Markets: 60% domestic, 40% foreign one (USA, EU), The UNION FOOD association guidelines codes of practice was applied.

Process overview refrigerated and frozen storage, Quick freezing, Cooling, water chlorination, sieving by 1,1 up to 5 mm, controlled working room temperature, cooking, frying, battering, cutting, mixing, magnet, MD foreign body removal equipment.

10 Flow diagrams in revision 4 of 30.6.2021 with on-site verification of 30.06.2021. HACCP plan with 2 HACCP studies (ready meals and crepes).

Significant hazards have been considered, identified as pathogen microorganism like Listeria, Salmonella, Staphylococcus, Escherichia Coli, Campylobacter, Enterobacter, Bacillus Cereus, Yersinia, Yeasts and Molds; Chemical like residues of detergents, residues of pesticides and PCB, mycotoxin, Heavy metal, veterinary drugs substances, radionuclides; Foreign bodies specifically metal, Glass. Significant hazards have been identified as foreign bodies specifically metal. The team have used a 4-step decision tree.

The CCPs has been determined as follows:

CCP 2-3-4: metal detector efficiency (packed units), (testers for Ready Meals: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm; monitored every hour, record on SM CCP by packing line operator.
CCP 5-6-8: metal detector efficiency (Crepes), (testers: Ferrous 1,5 mm, No ferrous 1,5 mm, stainless steel 1,8 mm; monitored on start-hourly-end, record on SM CCP.
CCP 7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 4 mm, Non-ferrous 4 mm, stainless steel 4 mm; start-hourly-end, record on SM CCP.
CCP 15 and 20: metal detector efficiency (semi-processed products - when the products was packed on Aluminium film), (testers for: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm); monitored on start-hourly-end of shift by packing operator, record on SM CCP.
CCP 19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 4 mm, No ferrous 4 mm, stainless steel 4 mm; monitoring start-hourly-end, record on SM CCP. CL for MDs defined the failure of non-detection even of one of three testers used by production, product block until last positive control.

PRPOs defined on site were the following: frozen raw materials and FP <-18°C, Cooking Temperature, quick freezing temperature, receiving RM temperature, pH of Crepes Batter (Pastella), Frying temperature,

CAs in out of control situation described in HACCP plan as well as affixed in the equipment.

CCP monitoring and record check done at 3 levels, by operator, crew responsible (daily) and QC staff (weekly), evidence of CCP monitoring records check by sign.

Critical limits had been agreed and signed off by team. The critical limit was validated, for temperature on storage phase, based on industry best practice and scientific literature;

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documented validation by challenge test on 14.01.2019 for liquid egg. Validation of metal detector carried out on 28.04.2021 in collaboration with CEIA service (21.2.2020 MD of line B of new stir fry area).

HACCP in two separate HACCP studies: crepes in rev. 5 of 30.06.2021, ready meals in rev. 4 of 30.6.2021) both with HACCP system verification.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification

3. Food safety and quality management system

3.1 Food safety and quality manual

Main Quality Management System based on ISO standard (manual in rev. 3 dated 02.09.2021) with department specific work instruction manuals available on the company intranet. Official system is informatics one and cover papers with signs.

3.2 Document Control

Documentation deployed in relevant procedures and department specific work instructions. Manuals and procedures available on the IT company system and by means of controlled paper copies. PRO 1.1 “CONTROLLO DELLA DOCUMENTAZIONE” rev. 1 of 31.7.2020. Backup on 24 frequency, firewall and supporting external server against cyber-attacks. Hierarchic level technical access on various documents. CEO for first level documentation (manual and first level procedure: human resources, documentation management), QAM for second level documentation approval.

3.3 Record completion and maintenance

Records retained for 3 years defined on procedure PRO 1.1 “CONTROLLO DELLA DOCUMENTAZIONE” rev. 1 of 31.7.2020, being the max shelf life of 18 months.

3.4 Internal audits

Procedure PRO 1.9 “AUDIT” rev. 0 of 28.8.2019 was available to management the internal audit. More trained and competent auditors are in place to assure independence. Internal audit program of 14.09.20201, activity by internal auditors with documented competence and training (17

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auditors). Internal audit programme including food quality, safety and legality as well as environmental management systems. Internal audit program with 35 internal audits, 18 already done. Internal audit program with ongoing and throughout the year activity.
NCs raised notified to QA department area responsible involved and in some cases to top management.
The frequency is defined with different steps during the year on relation of risk associated; e.g. Claims, NC of products critical to food safety (e.g. foreign body) and NC of standard process to product specifications opened on monthly inspection; e.g. products organoleptic defect (every 12 month).
Internal audit based on checklist and report issued. Consulted several internal audit reports e.g.:

-30.10.2020 for maintenance
-11.11.2020 for measuring instruments and calibration,
-23.11.2020 for HACCP system process controls in ready meal packaging process
-26.11.2020 cleaning and sanitation program
-11.12.2020 hazardous compounds control (chemical products)
-22.12.2020 GMP and potable water system
-08.01.2021 Internal audit program and activities
-24.02.2021 for logistics
-10.02.2021 transport and delivery process
-18.2.2021 Allergen control
-23.8.2021 Traceability test on crepes for top management commitment and responsibility,
-20.5.2021 for top management commitment and responsibility
-19.01.2021 on food defence and entrance rules in the plant, auditor S. Dottori
Reports on module MOD 1.9.0.2

Audit on structure and GMP/GHP monthly planned. Inspections on building/equipment performed monthly by line responsible in collaboration with a colleague of another production department based on check-list Mod 2.11.1.1 e.g. of 9.9.2021 in pasta area.

Preoperative controls done daily by production responsible.

One minor NC raised.

3.5 Supplier and raw material approval and performance monitoring

3.5.1 Management of suppliers of raw material and packaging

Supplier approval and monitoring as by procedure PRO 1.4 rev. 1 of 18.12.2019. The risk and vulnerability assessment of RM, ingredients and packaging was documented on HACCP plan Attachment 1 updated on rev. 2 of 30.6.2021. All suppliers of products and services have to be approved by the Technical Department. Supplier list updated in dynamic, last on 12.07.2021.

The assessment based on hygiene risk and quality impact to the product with suppliers / raw materials. Based on details from a raw material questionnaire. The suppliers are subject to raw material questionnaire before approval (every tree year). The assessment based on hygiene risk and quality impact to the product with suppliers / raw materials. This based on details from a raw material questionnaire. The suppliers were subject to questionnaire before approval (every three

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years). Raw material assessments at analysis form part of the ongoing review of supplier performance.

New suppliers are requested to complete the questionnaire and to evidence GFSI certifications in possess. BRCG/IFS/FSSC 2200-ISO 22000 report requested to certified suppliers. Specifications and GMO and allergen declarations in collaboration with R&D staff. Score system applied with value up to 50 and over 50.

Low risk suppliers: salt, starch, flavours, brandy, pasta.
Other medium risk level suppliers: extra virgin oil, chilly, saffron, fish, wine and for cream, gnocchi, asparagus, rice, flour, tomato (last cases for possible other suppliers in case on unavailability of principal approved one)
During assessment randomly consulted supplier approval practice of suppliers of sauce recipe code 360022 and other specifications e.g.:
-IPA (cream), ISO 22000 certified, soon BRCGS audit, specification of 02.01.2019 DoC of 22.09.2021.
-Ground cheese (SOSTER), BRCGS certified, specification of 13.5.2020, DoC of 20.09.2021
-Molino Casillo (wheat flour), BRCGS certified, audit of 19.11.2010, specification rev. 2 of 20.06.2019, DoC of 22.04.2021, CoA of 22.04.2021 including soy absence.
-Reire (milk in powder), broker, ISO 22005 certified, specification of 01.2019, DoC of 17.12.2018
-Parmovo (liquid egg), BRCGS certified, audited on 30.11.2018, specification of 21.1.2019, DoC of 22.09.2021
-Italia Alimentari (cooked ham) BRCGS/IFS certified, specification of 14.02.2020, DoC of 25.01.2021
-Alimentha (Fish and molluscs), BRCGS certified, audited on 02.04.2019, specification of 14.09.2021, DoC of 13.09.2021
-Rotofilm (film roller), BRCGS packaging certified, specification of 27.10.2020, DoC of 26.03.2021
-TonyGraf (cartoncino riciclato politenato), specification of 27.10.2020, DoC of 24.06.2021 migration test of 15.12.2020
-Famaplast (bin polyethylene plastic bag)) specification and DoC 21.2.2019, DoC of 30.05.2018, last review of 15.09.2021.
All suppliers of products and services approved by the Technical Department and entered onto the Documented risk assessment “ELENCO MATERIE PRIME E FORNITORI QUALIFICATI” mod. Q 07-02 before they can be used (ref. procedure PRO 1.4).

No exceptions applied since previous audit. No agents in use since previous audit.

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3.5.2 Raw material and packaging acceptance, monitoring and management procedures
Intake process is organized and based on company system and starting point is purchasing Order, arrivals verified at company entrance, details are verified by raw material code, quantity, lot expiry date truck data, temperature at product core and-or truck printing, possible NCs, seal number and conformity. Intake is followed by intake operator. Raw material acceptance controls are in place following operative instruction HACCP Plan Annex 1 rev. 2 of 30.06.2021 Piano di controllo: Valutazione rischi raw material and packaging. CONTROLLI MP ACCETTAZIONE", IO 1.6.8 rev. 0 of 28.7.2020. During assessment followed the intake process cream, intake of 28.9.2021, supplier I.P.A., DDT 24041, quantity 4000 Kg, lot 06-10-21. Conform result recorded on Module MOD 1.6.8.1 then written also in informatics file. Sampling is done also on arrival for counter-sample and for analysis for a period of minimum 2 years. Analysis done by internal lab as well external labs.
3.5.3 Management of suppliers of services
Qualification of supplier services done by commercial, QA, operation departments and approved suppliers are inserted into the list MOD 1.4.6 "Qualified service suppliers". Consulted approval process of several services, e.g. certified laundry ALSCO on 01.01.2021, pest control Anticimex on 01.06.2021, external staff service GEST FOOD on 09.01.2019, external lab Merieux Nutrisciences on 03.02.2021, calibration service Bottari Tecnologie on 01.01.2021.
3.5.4 Management of Out sourced processing
N/A. No outsourcing.

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3.6 Specifications

Defined criteria and responsibilities for creation, verification and validation of technical specification. QA department in charge for specifications preparation, verification and approval. Specifications are reviewed or confirmed at least every 3 years.

The raw materials specifications checked during the audit are follows:
-IPA (cream), specification of 10.1.2015, DoC of 10.09.2020. -Ground cheese (SOSTER), specification of 13.5.2020, DoC 29.7.2020 -Molino Casillo (wheat flour), specification of 20.06.2019, DoC of 24.08.2020, CoA of 24.01.2020 including soy absence. -Reire (milk in powder), specification of 01.2019, DoC of 17.12.2018 -ADEA (potato flake), FSS specification of 13.09.2018, DoC of 11.5.2018 -Parmovo (liquid egg), specification of 21.1.2019, DoC of 11/04/2019 -Italia Alimentari (cooked ham) specification of 14.12.2017, DoC of 13.2.2018 -Alimentha (Fish and molluscs), specification of 06.12.2018, DoC of 07.02.2019

Packaging specifications: 90% of product is packed in plastic bag of 150 g – 1000 g, 9% in 200-250 g box with internal polyethylene layer, 1% in plastic film bag inside carton big box (bin).

Packaging:
-Rotofilm (film roller for plastic bag packaging), specification of 11.09.2017, last review of 03.2020, DoC of 26.04.2019
-TonyGraf (cartoncino riciclato politenato), specification of 26.1.2018, DoC of 29.6.2020, migration test of 3.12.2019
-Famaplast (bin polyethylene plastic bag) specification and DoC 28.09.2021.

There are around 320 finished product specifications, several of them checked during audit, e.g.:
-private label product (P.M.) “Crepes Prosciutto Cotto e Mozzarella” 250 g, deep frozen, shelf life of 18 months, specification of 9.5.2019
-Sugo Ragù, brand Gelit Professional, 1000g in plastic bag, shelf life 9 months, deep frozen, specification of 12.11.2019
-Penne Pomodoro e mozzarella e basilico, deep frozen 550 g in plastic bag, private label C…., shelf life 15 months, specification of 21.5.2020
-Linguine allo scoglio, deep frozen, 450 g, shelf life of 15 months, private label “Allegri Sapori” of customer P.M., specification of 17.05.2019,
- Paella di pesce surgelata 600 g, shelf life 15 months, specification of 10.05.2018 shared with customer, private label E….

Finished product brand share: 13% company’s brands, 87% customer brands. Product specifications shared by countersigned specification and technical agreements as well as loading specification in customer portal for final approval.
Consulted several agreements e.g.:
-Trad..J… “Master Vendor Agreement” of 01.09.2021 followed by shared specifications on GORP system, agreement for 10 finished product recipes (pasta, rice, plain and stuffed). Last customer audit of 18.12.2018 with site re-approval by the customer.
-BoF… agreement of 24.8.2020 signed by both parties and valid for 7 finished product references e.g. stuzzicotti ai formaggi (crepes).
Recent customer requirements for product formula modifications (e.g. semolina to be replaced with potato in gnocchi by C…..). No technologic requirements since previous audit.

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3.7 Corrective and preventive actions

The procedures for the management of the corrective actions and of the preventive actions are defined. The responsibilities of the management of the correction and preventive actions are determined. Procedure PRO 1.8 rev. 0 of 12.9.2019, “REGISTRO NC/AC/AP” last update of 25.08.2021.

Since the previous audit was opened about n. 18 CAs. Consulted CA records.

Seen CA of 27.11.2020 regarding the presence of traces of protein residues in sanitized belt in packaging aree. Cause analysis indicated inappropriate hot washing water pressure, resolved by replacement of dispenser head and some of belts followed by swab sampling and analysis by ELISA kit with conform result after the CA implemented. CA closed on 13.7.2021. Records complete including description and root cause analysis. Consulted PA record regarding pallet management by replacing wood pallets with plastic ones in all production areas including last the palletizing area.

3.8 Control of non-conforming product

The procedure for non-conforming activity was defined according to QMS (procedure PRO 1.3 of 28.08.2019). NC product is put in status H (hold) in management system and automatically the blocked-in warehouse. NC dry ingredients and packaging are moved and blocked in dedicated warehouse. NC product is refused (returned back) of after authorization by customer is disposed of by specialized service Morando. NC product is labelled by “blocked product” label except frozen product. Informatics system label “mobility” identifies uniquely the pallet of NC product that can’t be used. Consulted during audit NC products. NC product management authorization by QA staff only, meanwhile blocking can be done by all staff on any suspect or kind of issue.

3.9 Traceability

Traceability system operates through paperwork enables trace of raw materials and packaging from supplier through processes, to packing and despatch; a SW computer data system was implemented for storage and dispatch of finished products. Procedure PRO 2.5 rev. 2 of 25.8.2020. The rework product traceability was properly documented.

Consulted traceability tests done by the company, minimum 4 tests annually, e.g.:
-upstream test of 21.06.2021 for the finished product Gnocchi Sorrentina pl BF, lot 1147, produced on 27.05.2021, total quantity of 5.193 Kg, fully in stock at the moment of test. Identified and counted also the 5 counter samples of the lot.
-downstream test of 20.05.2021 for the raw material cream, lot S45200421, intake of 12.04.2021, quantity of 1.945 Kg, fully processed and followed until finished products lots, e.g. “Fettuccine alfredo TJ”, lot 1109 Raw material fully used at test date with accurate 100 mass balance.
Accurate results including mass balance within 2,5 hours.

During assessment the traceability test was performed by the auditor for the finished product “PENNETTE ARRABBIATA LE SPECIALITA’ DI BEPPE” 500 g, lot 1182, produced on 01.07.2021, finished product volume of 1.200 boxes, 4.800 Kg, fully delivered to the customer on 13-28.07.2021. Consulted all production and process control records and specification documents. Accurate results including mass balance check with test completed in 2 hours.

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3.10 Complaint-handling

The complaints management is carried out in accordance with the Quality System procedure PRO 2.1 rev. 0 of 12.09.2019. Customer/ consumer complaints are duly considered, registered and analysed with specific customer request of prime response within 24 hours (e.g.: TJ). Customer records on Prospetto Reclami.
Customer complaints, target 0,018 ppm (43 reliable complaints out of 87 complaints, 39 of foreign body presence), result so far 0,024 ppm with slight increase, target 2021 set as 0,020.
No complaints from Authorities. Part of complaints from consumers. No product withdrawal/recall following complaints.
-39 cases for foreign bodies (flexible plastic, hair, insects, small metallic wire).
- 3 cases for underweight product and missing piece in packaging unit
- 1 for organoleptic issue
Analysis done with first action defined for improvement e.g. application of full head cap to avoid presence of hair in product, suppliers that apply x-ray control of raw material purchased. For metallic foreign body a dedicated work team was created with CA defined and implemented with results under continuous evaluation for trend review and improvement.
Checked complaint samples regarding flexible plastic pieces e.g. of 10.2.2021 no. 8 raised by customer S…, for presence of blue plastic film piece in crepes mozzarella e formaggio. Foreign body was part of mozzarella sachet. Defined cutting procedure, fixed a inox plan for mozzarella unboxing before use instead of immediate pouring in the batch. No relevant complaints since CA and complaint closure including staff training of 14.10.2020.

3.11 Management of incidents, product withdrawal and product recall

The procedures for the management of incidents and contingency plan (ref. IO 2.16.2 “PIANO GESTIONE EMERGENZE AZIENDALI” rev. 4 of 23.09.2021) and recall/withdrawal (ref. PRO 2.1 rev. 0 of 12.09.2019) were adequate.
Sanitary situation included in emergency situation as well as in food defence program and other Covid-19 control measures procedures produced on regard.
Defined crisis management team in document EL 2.16.2 TEAM GESTIONE EMERGENZE AZIENDALI approved on 26.09.2021 rev. 1. The company has documented procedures designed to report and effectively manage incidents and potential emergency situations that impact food safety, legality or quality. Described in detail in the procedure for:
electric power black-out, water supply, phone line defect, personnel availability, fire cases, natural events, transport activity, sanitary situation, alert cases in supply chain.
The recall and emergency procedure describe also the incident management and define communication stake holders (included to SGS into 3 days). During the last year was not carried out recall.

The process was tested on 20.05.2021 for the finished product “Fettuccine Alfredo TJ and H”, 2 lots: 1109 and 1110, 993 boxes of finished product. Scenario defined as presence of milk ingredient with Salmonella spp. presence in the cream. Collaboration with customers TJ and records on file Mock Recall and simulation of FDA communication and media communication “warning product recall” including phone call to US customer. Doc of 20.05.2021. Test completed within 1,5 hours.

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Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
3.5.2.3	No live animals are received at this company
3.5.4	No processes are outsourced

4. Site standards

4.1 External standards

The buildings are on good condition and there are many evidences of adequate maintenance. All building are surrounded by clean and excellent external areas with good separation from green areas. Good disposal of waste that are stored in a dedicated area in containers. In progress building of a new waste water treatment plant far from the production area. The facility is quite far from urban areas. No local activities that would risk product contamination. Process flow is of one-way type. No risk or negative impact on product safety and/or quality. No additional dormitories, canteens, power plants buildings inside the plant.

4.2 Site security and food defence

Site EU code CE IT 819 L. FDA registration n. 12202710852. Enclosed site with 24-hour security, by external qualified supplier Vigilance service and 33 CCTV's, with continuous recording, that cover all site area. Emergency plan IO 2.16.2 “Piano gestione emergenze aziendali ” in rev. 4 of 23.09.2021, emergency list EL 2.16.2 updated rev.1 of 23.098.2021, with annual food defence risk assessment document “IO 2.16.1 “Analisi sicurezza del sito” last review no. 2 of 23.09.2021 with identification of sensible points and indication risks and mitigation measures. Visitors are registered systematically. All staff enter in the facility by electronic badge control at the security gate. Some silos of flour and salt were in external area inside the facility but are secured by padlock and sealed. As by EU/Italian legislation, company has authorization from Public Health Authority as food producing company. Supplier Vigilance service contract SECURITAS dated 23.12.2020 and annually renewed. Security/food defence procedure and alert system to be tested on October 14, by confidential relationship violation by one service supplier. Staff training for food defence was carried out systematically, seen training for all staff since May-July 2021 e.g. on 7.6.2021 and ongoing with groups (10 staff maximum for each training due to anti-Covid measures) of working staff.

4.3 Layout, product flow and segregation

Layout documented and process flow of one-way type. Raw material intake separates from finished product delivery. Internal movement external yard routes clearly indicated. Different levels of risk areas have been correctly identified. Plan of site designates areas as enclosed products areas for the storage areas and low risk areas for the production zone. Dedicated washing areas.

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Equipment washed close to despatch and separated from production. All external warehouses are locked with list of authorized people to enter.
There was a plan “Analisi sicurezza del sito” last review no. 2 of 23.9.2021 which designates areas and detailed flow charts for production flow updated on 30.06.2021. on as following. high-risk areas – not present. high-care areas – not present. ambient high-care areas – not present, low-risk areas – mixing ingredients, storage and cutting the defrosted products (meat, fishery). enclosed product areas – cooking phase, storage and dispatch FP non-product areas – staff facilities, office, maintenance area, reflue water external area.

4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas

The buildings are in good state and recently painted. Good facilities. Floors are constructed of coated concrete and whilst some areas show minor wear there is evidence of adequate maintenance. No glass windows in the storage and processing areas. Existing glass windows fitted with shatter retaining plastic film. Roof glazing are polycarbonate. Doors are in good condition. Adequate lighting in site. Map of drains updated 17.06.2019. The maintenance of the air filters is made with adequate different frequency depending on the activity. No visible condensation on ceilings and walls. Technical entries only by external parts. External roof voids for inspection.

4.5 Utilities – water, ice, air and other gases

The water is monitored with chemical and micro biological analyses by external laboratory ACCREDIA approved (ref. water plant and HACCP sample plan). Water is from 2 private wells. Presence of treatment equipment for arsenic and chlorine treatment with automatic monitoring. Planned n. 8 analysis per year for Chemical and microbiological parameters including heavy metals and radionuclides, the last analysis (report 21/432969) done by Merieux Nutriscience (ISO 17025 approved n. 0051) was dated 20.9.2021 and monitoring referring to Law Decree D.L. 31/2001.
Daily monitoring was made on content of Chlorine registered (schedule SMCP00) by on line workers for each shift. There is also continuous recording on informatics system. The water plant sample point updated 03.10.2017. No ice used. No filtered air in use. The air compressor was oil free. No steam in food contact, only on closed system for heat generation. Conform results from lab analysis since previous year.

4.6 Equipment

Equipment for preparation of raw material and for mixing raw material and ingredients (semolina, flour, salt, milk, liquid eggs, vegetable, sea products, meat, dairy); n. 5 pots for sauces, n. 5 pots for “Besciamella” and other sauces for crepes filling, n. 3 cookers for pasta, n. 1 tunnel freezer for sauces, n. 3 freezers for pasta, n. 2 freezers for crepes, n. 3 packaging lines for Pasta and rice and n. 2 packaging lines for crepes. Tools and mobile components of equipment stored in clean and safe way. There are 9 processing lines: 3 pastas/rice processing lines,1 soups/sauces processing line, 3 packing lines for ready meal products, 2 lines for production and packaging of crepes. Main equipment was well maintained under routine maintenance systems. Equipment contact surfaces in SS 316, with certification, or in plastic with approval for food use. Engineers aware of the need of "food contact approval for new equipment". Verified conformity of lines and equipment e.g. crepes robot automatic transferring equipment with conformity declaration of

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20.01.2017 by producer SCH….. Checked the preliminary documentation of the equipment soon to be installed in the new crepes production area with 1 production and packing line (St…).

4.7 Maintenance

Maintenance activity done according to procedure PRO 2.7 rev. 1 of 11.06.2021. Maintenance program for current year DB Maintenance rev. 1 of 29.09.2021 (dynamic and continuous update). Maintenance facility in independent building separate from production area. N. 15 in-house maintenance employees report to General Manager who operates maintenance. No major breakdowns in last 12 months. List of lubricants updated to 16.2.2021 with risk assessment and indication about the points of use (e.g. non-toxic lubricant FOOD GREASE spray classed NSF H1, to be used when contact is possible). Specific hygiene rules for maintenance staff are defined in "IO 2.11.1 issue 3, rev. 0 of 2.09.2021.

4.8 Staff facilities

2 dedicated staff facility areas separated from production areas (ready meals and crepes). Facility areas include changing rooms for man and women with personnel lockers, douches and bath rooms. 2 catering rooms inside the plant (ready meals and crepes), segregated from production area and equipped with lockers for personnel food, refrigerator and microwave oven. Catering facilities are suitably controlled to prevent contamination of product. The staff facility area cleaned by cleaning service provider. Dedicated smoking rooms are present outside due to Covid measures. All areas checked during audit and found clean and in good order. Risk assessment documented none sensitive areas identification. Personnel enter via a specially designated changing facility at the internal of main building with arrangements which incorporate the standard requirements. Footwear wash systems and hand free cleaning and sanitizing devices on entrance to the production departments. The same in place for visitors and contractors. Monthly internal audit of staff facility areas (e.g. report on 25.6.2021 done by trained operators independent from area T.P.) Overview of canteen facilities provided and their control. 10 hand free washing and disinfection devices.

4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas

4.9.1 Chemical control

Processes are in place to manage the use, storage and handling of non-food chemicals to prevent chemical contamination; procedure PRO 3.7 rev. 0 of 28.11.2019. All chemicals labelled and stored in dedicated locked areas/lockers with list of authorized people to open. Safety and technical sheets of every product are present in the storage area and in the production department where are used. Seen mod. Amb 33 “Elenco schede di sicurezza” updated to 16.2.2021 with list of all approved chemicals (159 products at all).
Checked during assessment samples of safety sheet documents of:
-Diverclean Enduroclor VE5, rev. 8 of 21.2.2021 (alkaline foamy detergent)
-Divoperoxy VB70, rev. 3.1 of 25.1.2018 (detergent).

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4.9.2 Metal control

Based on HACCP study results and implementation of GMP/GHPs. Documented knife, clips and staples policy (IO 2.11.1 rev. 0 of 20.09.2021) – The knife was used on packaging area, the monitoring was documented on “GMP audit”. No clips, staples used.

4.9.3 Glass, brittle plastic, ceramics and similar materials

The procedure IO 2.11.1 rev. 0 of 20.09.2021 defines the management of breaking glass and hard plastic on production area. Glass and brittle plastic properly managed by procedure “PRO 2.13 Prevenzione contaminazione cruciate issue 1 rev. 0 of 28.08.2019. Documented register “ELENCO PLASTICHE E VETRO” rev. 7 of 14.07.2021 on crepes dept. Daily checks recorded on preoperative checklist (seen CHECK LIST PASTA Corta/Riso "BOEMA" Mod.1.6.0.5 rev.0 of 30.09.19). No product packed in glass or hard plastic. The procedures for handling glass, brittle or hard plastic, ceramic or other materials include the requirement to inspect on a frequency of every day or week or month and every line start on the line. Not present glass incidents to date. Staff well trained (last on 5.7.2021) in process and mock incident has taken place for training.

4.9.4 Products packed into glass or other brittle containers

N/A. No such a case

4.9.5 Wood

Procedure IO 2.11.1 rev. 0 of 20.09.2021 in place. The presence of wood is limited in defined areas according to HACCP plan. Wooden pallets segregated in special areas (undressing) and prohibited the production area. The company shift about all internal palletization on plastic pallets.

4.9.6 Other physical contaminants

The procedure IO 2.11.1 manage these aspects. Only detectable tools (pens, cutter, marker, other) are allowed in production area. Presence of undressing rooms for incoming raw material where de-boxing is done according to GMP/GHPs.

4.10 Foreign-body detection and removal equipment

4.10.1 Selection and operation of foreign-body detection and removal equipment

Risk assessment for foreign bodies in the "Individuazione pericoli Piatti pronti issue 2 Rev 1 of 30.6.2021 2020 and Individuazione pericoli Crepes Rev 1 of 30.6.20212020" documents. The metal detectors were installed on every packaging lines. Methods for MD monitoring are defined on the HACCP plans and specific procedures (seen I.O. 2.3.36 updated on 06.06.2019 and IO 138 – rev. 12 of 19.11.2018). Sieves of 2 mm installed on receiving and powder production. 8 MDs installed in processing lines.

4.10.2 Filters and sieves

Filters installed to prevent online equipment machine on production pasta, crepes, sauce. The filters were installed by the constructor of the machine. Installed sieves on flour loading line (1-3 mm dimension) and filters on fresh egg pasta (1-1,18 mm dimension for semolina and flour). Filters and sieves integrity were daily checked.

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4.10.3 Metal detectors and X-ray equipment

The metal detectors were installed on every packaging lines. Methods for MD monitoring are defined on the HACCP and specific procedures (seen IO. 2.3.36 updated on 06.06.2019 and IO 138 – rev. 12 updated on 19.11.2018).
CCP 2-3-4: metal detector efficiency (packed units), (testers for Ready Meals: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm; monitored every hour, record on SM CCP by packing line operator.
CCP 5-6-8: metal detector efficiency (Crepes), (testers: Ferrous 1,5 mm, No ferrous 1,5 mm, stainless steel 1,8 mm; monitored on start-hourly-end, record on SM CCP.
CCP 7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 4 mm, Non-ferrous 4 mm, stainless steel 4 mm; start-hourly-end, record on SM CCP.
CCP 15 and 20: metal detector efficiency (semi-processed products - when the products was packed on Aluminium film), (testers for: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm); monitored on start-hourly-end of shift by packing operator, record on SM CCP.
CCP 19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 4 mm, No ferrous 4 mm, stainless steel 4 mm; monitoring start-hourly-end, record on SM CCP. CL for MDs defined the failure of non-detection even of one of three testers used by production, product block until last positive control.

During audit the staff showed good knowledge of procedures and all rejection test were positive. Line Tagliatelle funghi (Mushroom tagliatelle) Aldi R.I. date 30.09.2021, 570600 code

No X-ray equipment installed.

4.10.4 Magnets

The magnets were installed on RM Semolina loading lines. Weekly control was documented on site by production and maintenance workers on schedule Mod. PCC03.
One minor NC raised.

4.10.5 Optical sorting equipment

N/A. No optical sorting equipment present.

4.10.6 Container cleanliness – glass jars, cans and other rigid containers

N/A. No such a case.

4.11 Housekeeping and hygiene

The cleaning procedures are detailed in the following documents: PRO 2.9 Pulizie e Sanificazioni rev. 0 of 6/6/19 with general overview of cleaning management by Gelit.
Cleaning of production plants was managed by internal employers. Cleaning of offices and buildings was managed by external people (Company GEST FOOD ITALIA seen contract dated 09.01.2019 validity of 31.12.2021)
Details of cleaning procedure for each component of each production equipment are in "Procedure di sanificazione - PRO PS01 rev. 18 of 21.09.2021" and in attached document " EL 2.9.1 rev. 0 of 28.5.2020 “Codifica punti" for samplings for ATP and Bioluminometer and proteic residue as well TVC and allergen swab samplings. After-cleaning checks for every production line are:
-after every cleaning on several points by visual inspection (seen reports Mod.1.6.0.4: Sauce line of 28.09.21; Mod.1.6.0.2 NNFS packing line B 28.09.21; Mod.1.6.0.1 NNSF packing line A

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28.09.21) and by ATP swabs (seen reports: Sauce line 03.09.20; Long pasta line 02.09.20; NSF packing line 04.09.20);
-weekly protein swabs (seen reports: sauce line 21.09.21; short pasta line 23.09.21; crepes line 18.09.21)
-monthly microbiological swabs (CBT only, seen reports: 16.09.21 for sauce line, 15.09.21 for short pasta line, 08.09.21 for NNSF packing line A)
Every value out of range requires cleaning repetition. Positive trend requires revision of cleaning procedure.
Trends analysis is in place and result are presented in Quality and HACCP team quarterly meetings.
Trend analysis show no issues in the last 6 months except two points for long pasta and sauce belts with due CA. Training of internal and external employers started by May – July 2021 and done in continuous during all the year.
Adequate cleaning level highlighted at the audit time

4.11.7 Cleaning in place (CIP)

All CIP systems are under continuous recording on PC with all parameters under control (seen validation reports: sauce line 16.6.2021, filled pasta 19.06.2021 and crepes line 15.6.2021). CIP layout incorporated in equipment monitoring system. CIP system are used for Sauce line, pasta lines and crepes line. After-cleaning checks on equipment with CIP are the same that in previous point.

4.11.8 Environmental monitoring

Details of environmental monitoring program based on risk assessment are in the following documents:
"IO 2.9.4 VERIFICHE MICROBIOLOGICHE AMBIENTALI" rev. 0 of 22.07.19 that details typical sampling areas (Z1, Z2, Z3), microorganisms being assessed (Enterobacteriaceae, Listeria, Salmonella) and sampling methods; "CODIFICA E REGISTRO PUNTI AMBIENTALI" updated on 21.06.201
with list of all sampling points (126) and register of results (last registration: Z1 on sauce line point 227 on 22.9.2021 micro and bio luminescence controls). "Piano controllo Ambientale rev. 0" of 21.06.2019 with acceptability criteria and frequency of sampling.
"I.O. 1.3.2 PROCEDURA DI RIPRISTINO DELLE CONDIZIONI IGIENICHE Rev. 0 of 29.07.2019" with detailed procedures to manage out of specification results. Trend review done with evaluation of data.
The last review of the environmental monitoring programme done during meeting "Riesame qualità 2021" of 18.05.2021. Considering the kind of product (ready to cook) and the overall condition of plant the environmental program resulted being adequate.

4.12 Waste

Procedure on PRO 3.6 rev. 0 updated 28.11.2019. Waste is collected in specific containers and systematically removed from production areas. Waste containers are clearly identified to prevent the accidental use of unfit materials. Waste from the site operation is bagged, the bags then being placed into a lidded container outside of the factory. Waste are categorized according to legislative requirements, segregated and collected in appropriate designated waste containers. Waste

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disposal meets legislative requirements. Waste is removed by licensed contractors. External waste collection containers are in good condition and well managed; they are covered and the surrounding area kept clean and free from spillage. Unsafe product or packaging is disposed of through the normal waste contractor, who supplies a certificate of disposal.

4.13 Management of surplus food and products for animal feed

N/A. No surplus product due to production organization according to customer order.
The procedure “PRO 2.8 Gestione proprietà dei clienti rev.0 of 12.9.2019” defines the management of surplus products. According the law the company has to prepare mass balance for each disposal. Product for animal feed is stored properly. Surplus products are removed from client packaging. Only possible packaging in excess is duly disposed of.

4.14 Pest management

A specific procedure is clearly defined in "PRO 2.10 Gestione Pest Control rev. 1 of11.09.20". Main pest managed are rodents and insects and birds. There is a contract in place dated 01.06.2021 with external services company Anticimex to manage pest control on site (12 inspections/year by external provider for rodents, crawling and flying insects. Weekly internal qualified people verify catches in the traps). The location of all pest control measures is identified in a map of the site available on line on Anticimex site and continuously updated (Plans 1361315 1377150 for internal traps and 1362544-1359355 for external ones seen on 22.03.2021). The baits are identified. External (using toxic products or attractive with mechanical trapping) and internal (with glue only) baits are used. Specifications and MSDS of pest control products are present (seen MSDS of Brocum paraffinato by Colkim rev5 updated 6.11.2018). Electrical lamps installed for the insects catching are correctly sited and they are inspected weekly. Full records of inspections were available, seen monthly reports dated 27.09.2021 by external pest control service. Weekly internal control with records PC 05 rev.1. The internal inspector has documented training on 13.03.2019. Technical expert in depth pest survey planned every year. Seen report dated 10.06.2021 done by Dr. A. Tenca. Pest control awareness training of staff during annual HACCP trainings, last on 27.01.2021. The pest management is adequate and correctly executed. No evidence of infestation was found or had recently been reported. No issues highlighted through trending reports. Only one case of infestation limits exceeds with presence of Anobiid in a batch of floor, eliminated and are disinfestation on 15 day sequences (3 intervention). Problem communicated to supplier. Bird control based closed structures and nets installed.

4.15 Storage facilities

The procedure Pro 2.6 rev. 0 “Movimentazione, immagazzinamento e consegna” updated on 10.12.2019 defines storage management. The storage areas and the facilities are adequate. Finish products are stored in a frozen warehouse with automatic control and temperature recording. All raw materials are stored packed in frozen, refrigerated (with automatic control and temperature recording) or room temperature warehouses. The access to warehouses is controlled with specific devices (remote control or keys) with list of authorized people. The company have third-party storage service for raw material finished product. BRS (IFS logistics certified) on contract located in Latina Scalo, contract dated 01.12.2020. Last audit carried out on 15.10.2020. The external warehouse was audited by Gelit auditors. Gelit manages all materials with FEFO criteria.

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4.16 Dispatch and transport

The Pro 2.12 rev. 0 “Trasporti, spedizioni e consegna” updated 10.12.2019" also defines dispatch. During audit observed loading of some truck of shuttling that was accurate and complient with procedure. Cleaning of truck and loading temperature are registered (seen MOD 1.6.8.2 of 24.09.20). The Company use transport contracted or arranged by customers. The maintenance, temperature and hygiene procedures are also mentioned in the contract with transport company. Transport contracts include vehicle breakdown procedures. Traceability of temperature was ensured during transportation (seen documented monitoring on supplier Giancane dated 13.09.2021) and the equipment are yearly calibrated (seen calibration Report of Giancane dated 02.09.2021). Loading and delivery process both with control records was followed during audit days. Verified during the audit, Tonnarelli cacio e pepe “I cuochi di ninfa” lot 1266, load with all shipping controls on 28/09/2021.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
4.3.5	No temporary structures present.
4.4.6	No elevated walkways present.
4.7.3	No temporary repairs were found during the site inspection
4.7.6	No engineering workshops present.
4.9.1.2	No strongly scented or taint-forming materials present.
4.9.4	No products packed into glass or other brittle containers.
4.10.5	No optical sorting equipment installed.
4.10.6	No container cleanliness – glass jars, cans and other rigid containers.
4.14.3	No internal pest activity is performed by the company
4.15.4	No controlled atmosphere storage is present
4.15.5	No outside storage.

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5. Product control

5.1 Product design/development

In the procedure "PRO 2.3 Progettazione e sviluppo em. 1 rev. 0 updated 12.09.19" all steps to manage product innovation or customer/market requirements are detailed.

Procedure gives details of all phases of a project. Top management also organizes every two months meetings with all managers involved in management of new/updated product.

For every project/product are evaluated: customer requirements; needs of materials or equipment; HACCP analysis; legal requirements (seen."Registro Progetti Mod. Q10-01. rev.1 updated 16.09.21 with : Pasta chips and minicalzoni). Then every project is managed with follow up of mains phases (samples, customer approval, specifications, industrial trials, final customer approval, follow-up of first 3 production runs, etc.) and periodically revised (seen report 16/09/21: Tortiglioni Carbonara for R.I.).

The validation of cooking time and temperature (before eating) was carried out internal and by external accredited lab (seen report INTERTEK Test report Nr. 23684 - 19 dated 19.07.19 on Penne Arrabbiata). Shelf life trial test was carried by R&D (seen shelf life study for Gnocchi sorrentina CRF on August 2020)

The packaging and labelling approval is from customers but is supervised by internal staff (seen email of final approval of crepes "Iper" 21.09.21) forwarded by P. Carpentieri.

5.2 Product labelling

Staff of Technical Customer Service and Packaging & Picking departments support the process of checking the labels. Final approval is always from customer (seen email " PDF CREPES IPER 250GR" dated 16.09.21, approved by customer). The procedure in place confirms that labelling of the product or other forms of customer information meet legislation for the designated country of use and in accordance with the appropriate product specification; performed with the support of sales organization in the destination country and approved by the customer (in the specification). Nutritional information are also updated based on analysis and sent to the customer for approval (seen email "Sk tecnica fettuccine alfredo with truffle Cost../Garof…" dated 01.07.2021 with nutrition facts for American customer). No nutritional claims are present.

5.3 Management of allergens

The Procedure "PRO 2.14 Gestione generale allergeni em. 1 rev. 0 updated 06.06.19" details all activities and complies with the standard requirement on HACCP plan.
Allergens presence milk, eggs, gluten, fish, crustaceans, molluscs, nuts, SO2, celery.
Cross contamination well managed on equipment with specific cleaning and sequential production runs.

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All raw materials containing allergens stored packed and identified by color code. Highlighted in all recipes the presence of allergens.
Labels on finished products checked and registered before use. Allergens based on EU regulation.
Allergen policy on site communicated and posted in all production areas – Staff may not bring allergen containing products on site.
Production scheduled from product without allergens to allergen-containing ones with scheduled cleaning at any change of allergens.
Systematic Operational control by ATP swabs after cleaning and weekly protein swabs (seen reports: sauce line 23.09.21; short pasta line 23.09.21; crepes line 24.09.21).
Moreover, periodic analysis for validation the absence of allergen was carried out systematically by external Laboratory (approved ISO 17025).
Seen reports:
-Filled pasta line - Egg 18.08.2021, Casein 19.08.2021
-Sauce freezer - Cashew 31.05.2021, Egg 28.05.2021
-Finished products; Casein on Penne Arrabbiata 18.05.2021, Crustacean on Gnocchi Gorgonzola 07.07.21. Egg on Mushroom Risotto 23.09.2021.
Last allergens staff training on 26.07.2021

5.4 Product authenticity, claims and chain of custody

The risk assessment and vulnerability risk assessment of RM and ingredients was documented on HACCP plan Annex "Valutazione rischio frodi su mm. pp." updated on 30.06.2021; Any risk on the raw material is assessed for economic, counterfeiting, adulteration, sophistication, and is mitigated by a targeted control plan and preventive actions. Area involved economic factor, historic data, ingredient typology, supply chain, detectability
Critical fraud assessment resulted for methanol in wine and adulteration on salmon. No increased risk resulted during current year compared to previous period. In the document are defined control measures for risk mitigation. Last annual review based on evaluation results during meeting "Riesame qualità 2020" of 18.05.2021.
Claim present: Uova da galline allevate a terra, vegan and cheese Pecorino Romano DOP.
First claim based on documentation received from egg suppliers and their certifications in possess as well as documentation control during raw material intake process. Second claim based on customer request and evaluation of all specifications of raw material and ingredients used as well as production records. Last claim based on certification of the supplier registered with the consortium, and on the authorization of the consortium issued to Gelit, complete with registrations.
No raw material derives from GMOs. This risk is assessed by “valutazione rischio frodi” and verified in the control plan. A declaration GMO-free is required from all suppliers.

5.5 Product packaging

Plastic film is used for ready meals and crepes while carton polythene boxes are used for crepes.

All packaging material are stored protected by plastic coverage in a dedicated warehouse. The access to the warehouse is controlled and protected with alarm. All material supplied to production are inspected and stored in covered anterooms.

Production staff inspect packaging material before use and register the specific identification code for each product. Samples of packaging are retained for the CQ archive.

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For all materials are available conformity declaration (seen: certificate 30.07.2021 of Trader Giotto's - Gnocchi Sorrentina film by Rotofilm supplier, certificate 25.08.21 of Bofrost spaghetti cacio e pepe film by Netpack, and certificate 12.07.21 Esselunga crepes mozz. e prosc. boxes by Tonygraf) and migration tests (seen: report 1904929 dated 03.12.2019 by Tonygraf on boxes and report 21E14527-It-0 dated 06.07.2021 by Rotofilm on plastic film). The test used meet packaging specific use.

All packaging suppliers are BRCGS certified.

5.6 Product inspection and laboratory testing

5.6.1 Product inspection and testing

Routine microbiological analyses for raw materials, intermediate and finished products are carried out by the internal laboratory in accordance with "PIANO DI CONTROLLO MMPP e MMCC Em. 2 Rev 2" updated 30/06/21 and "PIANO DI CONTROLLO PRODOTTI FINITI - SEMILAVORATI PASTA (corta, lunga, fresca, ripiena) - SEMILAVORATI SUGHI - SCREENING ALL. 3 HACCP em.2 rev.1" upated on 30.06.2021.

For finished products (e.g. for stir fry = Enterobacter and E. coli 3/lot, TVC e Staphylococci, salmonella e listeria 1/month/packing line); Seen report for Ravioli pomodoro tre mulini dated 24.09.21 and for Stuzzicotti pomodoro e mozzarella Bo frost (Crepes) dated 14.09.21; report dated 27.07.2021 for Gnocchi Gorgonzola Trader joe's lot 1208.

Microbiological (TCA, total coliforms, E. coli, moulds, yeasts, Staphylococci, Enterobacter, salmonella and listeria) and chemical analysis (mycotoxin, heavy metals, pesticides, sulphites) are performed on ingredients, raw materials and finished products by external laboratories (ACCREDIA Approved e.g. LE MERIEUX "LAB N° 0051 L", EUROFINS "LAB N° 490L L", PALMER, NEOTRON, GRUPPO MAURIZI, SICURAL). The frequency is respected.

Seen report LE MERIEUX 21/000230650 dated 24.05.2021 for Gnocchi semolina precooked LOT L21126 and report N. 21/000206190 dated 10.05.2021 for Fettuccine Funghi TJ lot 1113

Nutritional analyses are performed by internal and external lab (seen report Eurofins AR-21-ID-053325-01 / 121-2021-00051673 dated 20.05.2021 on Picard Penne aux Champignons a la crème.

Shelf life tests are documented and archived. Verified shelf life report of Gnocchi Sorrentina CRF on 03.08.2020.

5.6.2 Laboratory testing

The microbiological qualitative pathogen analysis was carried out by internal laboratory located in a different building from the factory.
All the External laboratories used by Gelit are ISO 17025 accredited (e.g. Merieux Nutrisciences, Eurofins, NEOTRON, Sicural).
Ring test done with LGC Standard and HPA-OXOID circuit for following parameters:

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-On Organic Sample: TMC, Enterobacter, Salmonella, Listeria, Staphylococcus, E. Coli; seen record of 26.04.2021.
-On Swabs sample: Salmonella, Listeria, ATP; seen record 04.05.2021.
-On Organic Sample; protein, fats, Salt, Ash, moisture, pH; seen record 21.06.2021.

5.7 Product release

Product released by QA after completion of the tests required by the Control plan reported in PRO 1.6 "Prove, controlli e collaudi" em,1 rev.0 dated 12.09.2019 (process control results and analysis for every lot of finished products). The finished product can be unlocked on informatics system by staff QC only. Seen the registration of the lock and unlock status, after the end of the planned checks.

5.8 Pet Food

N/A. No such a case.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
5.2.3	No claims made to satisfy a consumer group (no nutritional claims)
5.8	No pet food is produced at this site

6. Process control

6.1 Control of operations

Process controls include: cooked semi-processed products temperature checks (every batch), storage temperature checks (daily), weight control (as below), label checks (every item), and date coding checks (every batch). Audible alarm on cookers and freezers for low/high temperature. Specific operating instructions are in place for every production area (seen e.g. "IO 138 - Controllo bilance MD precucinati rev 12 date 19.11.18" and "155 Disposizione semilavorati mix ingredienti NEW" rev.6 04.03.2021)
Seen also monitoring of frying oil TPM (Tasso di Polarizzazione Medio - standard <20%) – MOD 2.4.0.1 dated 12.09.19 with TPM value of 10.0

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"Start-up" control is documented every shift and after every cleaning. Seen pre-operative checklist Mod.1.6.0.7 rev.0, control of 27.09.2021 Pasta Lunga department (sanitization pre-requisites)
CCP 1: raw material storage temperature (refrigerated raw materials limit <+4°c) monitored in continuous with automatic SW/alarm; Seen record on SMCCP01 date 27.09.2021
CCP 2-3-4: metal detector efficiency (packed units), (testers for Ready Meals: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm; monitored every hour, record on SM CCP by packing line operator. Seen record on SMCCP04 NNSF linea A date 27.09.2021 and seen metal detector test with positive outcome.
CCP 5-6-8: metal detector efficiency (Crepes), (testers: Ferrous 1,5 mm, no ferrous 1,5 mm, stainless steel 1,8 mm; monitored on start-hourly-end, record on SM CCP. Seen record on SMCCP05 Crepes in box date 29.09.2021
CCP 7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 4 mm, Non-ferrous 4 mm, stainless steel 4 mm; start-hourly-end, record on SM CCP.
CCP 15 and 20: metal detector efficiency (semi-processed products - when the products was packed on Aluminium film), (testers for: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm); monitored on start-hourly-end of shift by packing operator, record on SM CCP.
CCP 19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 4 mm, No ferrous 4 mm, stainless steel 4 mm; monitoring start-hourly-end, record on SM CCP. CL for MDs defined the failure of non-detection even of one of three testers used by production, product block until last positive control.

CL for MDs defined the failure of non detection even of one of three testers used by production, product block until last positive control.
PRPOs defined on site was the following: frozen raw materials and FP <-18°C, Cooking Temperature, Frozen temperature, receiving RM temperature, pH of Crepes Batter, Frying temperature.

6.2 Labelling and pack control

Checks (data, code etc.) on packing lines are carried out before production start and at every change of product by on line workers. During audit seen CP28 check on "Scheda Prodotto" Tagliatelle Funghi Aldi R.I. date 30.09.2021, with correct label identified with 570600 code and 010010866 lot by Netpack supplier
During production runs the staff check many parameters (weight, coding, sealing, composition) and every hour do the metal detectors efficiency test using specific samples. Seen I.O. 2.4.10 "Verifica stampe mobili" of line A NNSF, check date 30.09.2021.
Only the labelling which is used is stored near the line.
During the audit have been followed the labelling and pack control of these product changeover:
- from Tagliatelle Funghi Aldi art. 653071 to Tagliatelle Funghi R.I. art. 652085 on 30.09.21 in NNSF packing dep.t.
All the observed operation meets the provided procedures.

6.3 Quantity, weight, volume and number control

The Company documented the quantity control for every single finished pack product. Every line have automatic scales with automatic ejection for underweight bags; Defined procedure I.O. 155 rev. 6. dated 04.03.2021. for weight and composition of every product. Weight control tests are performed at the start of production with underweight sample and ejection verification. The

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statistical weight control is recorded for each product on the ticket that is filed with the module I.O. 2.4.10 “verifica stampe mobili”, seen 01.07.2021 document of Penne arrabbiata Specialità di Beppe. Composition and weight are also check every hour. Seen MOD 2.4.0.3 “scheda controllo mix ingredienti” on 01.07.2021.
The Checks performed respect on refer Italian legislative requirements DPR 690. The weight rejection limits meet country and customer requirements. During audit verified rejection of low weight sample Ravioli funghi Trader Joe’s lot 1270.
Company use the “℮” mark on packaging.

6.4 Calibration and control of measuring and monitoring devices

The procedure "PRO 1.7 Apparecchiature di prova, controllo e collaudo rev.0 dated 12.09.19 " details all calibration activity for the equipment used for process control.
Register of instrument submitted of calibration updated at 15.09.2021.
-Thermometers SONDA 0131 - T°C CCP01 – seen report 21/064-022 Calibrated on 26.08.2021 by external supplier BOTTARI with Primary Thermometer CP063-2 UKAS certificate 210130-1.
-Metal Detector CCP04 on NNSF line A packaging line calibrated by external supplier IDECON 28.04.2021
-Scale N. 371 for finished products in NNSF line A packaging line, Calibrate on 19.01.21 by external supplier Bottari.
Calibration is performed in an interval suitable for the type of monitoring in progress.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
6.2.4	No on-line vision equipment used to check product labels and printing
6.3.2	No bulk quantities packed

7. Personnel

7.1 Training: raw material handling, preparation, processing, packing and storage areas

Training is provided to the staff in accordance with "PRO 1.5 -Gestione risorse umane- rev.0 dated 28.08.19. The training program is approved annually (see meeting report "Riesame qualità 2020" of 18.05.21); the last training event was on 26.07.2021. Every year, for all production staff, are planned specific training sessions on HACCP, CCP management, Allergens, GMP, Cleaning Procedure and Food Defence (seen reports of 31.05.21, 14.06.21, 12.07.21 with annexes individual questionnaires for final evaluation)
For all new recruitments is provided base training (16 hours) on HACCP, GMP, Allergens, food defence, pest control, safety (seen report of 20.09.2021 for 1 new person).

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Specific training is also done at every significant updating of procedures or equipment (seen training on new machine check lists in pasta department on 17.02.21). Trainings also performed for pest control, food defence and other issues.
The people in the departments are knowledgeable and know the processes and procedures well.

7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas

Gelit defined all GMP need in "PRO 2.11 Igiene del personale e produzioni rev.0 dated 12.09.19" Specific GMP standards are available and applied to all staff, visitors and contractors in a specific instruction (I.O. 2.11.1 updated 20.09.2021 “NORME GMP”) that is communicated to all staff. Monthly GMP audit are carried out to verify compliance to the procedure, the good condition of the structures, any deficiency (seen report 09.09.21 in Sauce Dept. and report 24.09.21 in Crepes dept.). General compliance to the rules was observed during the audit. Detectable plasters are available and checks are done in case of new lot. All main tools in production are detectable (pens, markers, cutters, scissors, other). Hand and shoe cleaning points are installed at each department entrance. Toilets and changing rooms are suitable for staff. Specific indications are prepared for the uniforms to wear and the hair caps, with illustrative photographs. Clothing are laundered by an validated external service provider.
The frequency of Personal hygiene audits is adequate (daily by line leader, monthly monitoring on GMP audit carried out by production staff under CQ supervision). No issues seen regarding compliance to documented hygiene policies.

7.3 Medical screening

Medical Screening according to Italian law requirements in place (seen I.O. 2.11.1 updated 20.09.2021 “NORME GMP”), all staff are subject to a health surveillance plan. Visitors and contractors are requested to confirm that they are not suffering from a condition which may put product safety at risk, prior to entering the processing areas. Auditor was requested to sign for acceptance of health status parameters and hygienic rules during audit. After long illness staff restart working based on surgeon health certificate evaluated by QA and production responsible.

7.4 Protective clothing: employees or visitors to production areas

5 or 7 sets of clothing are available (production areas based) for a week. The supply and cleaning are by validated external company (ALSCO- seen contract renewal on 08.11.2018), seen validation approved during Quality Team meeting date 29.06.2021.

White t-shirts and, trousers with hat provided to all production staff. Disposable hood and mask provided. Safety shoes also provided. Disposable visitor coats and hood provided. The Procedure I.O. 2.11.1 dated 20.09.2021 “NORME GMP” and "IO.261 rev. 3 dated 06.09.2019" define clothing and gloves utilization rules. Protective clothing removed on leaving the production areas; disposable worker coats and hat provided for smoking area. The compliance of the uniform is checked at each shift.

Details of non-applicable clauses with justification

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Clause/Section Ref	Justification
7.4.6	No items of personal protective clothing that are not suitable for laundering are provided

Template control	Food	Version	1.0

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8. High-Risk, High-Care and Ambient High-Care Production Risk Zones
8.1 Layout product flow and segregation in high-risk, high-care and ambient high-care zones
Not applicable
8.2 Building fabric in high-risk and high-care zones
Not applicable
8.3 Maintenance in high-risk and high-care zones
Not applicable
8.4 Staff facilities for high-risk and high-care zones
Not applicable
8.5 Housekeeping and hygiene in the high-risk high-care zones
Not applicable
8.6 Waste/Waste disposal in high risk, high care zones
Not applicable
8.7 Protective clothing in the high-risk high-care zones
Not applicable

Details of non-applicable clauses with justification

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Clause/Section Ref	Justification

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9 - Traded Products

9.1 Approval and performance monitoring of manufacturers/packers of traded food products

Not applicable

9.2 Specifications

Not applicable

9.3 Product inspection and laboratory testing

Not applicable

9.4 Product legality

Not applicable

9.5 Traceability

Not applicable

Module 11: Meat supply chain assurance

Scope	Click or tap here to enter text.

11.1 Traceability

Click or tap here to enter text.

11.2 Approval of meat supply chain

Click or tap here to enter text.

11.3 Raw material receipt and inspection

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Click or tap here to enter text.
11.4 Management of cross-contamination between species
Click or tap here to enter text.
11.5 Product testing
Click or tap here to enter text.
11.6 Training
Click or tap here to enter text.

Module 12: AOECS Gluten-free Foods

Scope	Click or tap here to enter text.
12.1 Senior management	
Click or tap here to enter text.	
12.2 Management of suppliers of raw materials and packaging	
Click or tap here to enter text.	
12.3 Outsourced production	
Click or tap here to enter text.	
12.4 Specifications	
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12.5 Management of gluten cross-contamination
Click or tap here to enter text.
12.6 Management of incidents, product withdrawal and product recall
Click or tap here to enter text.
12.7 Labelling
Click or tap here to enter text.
12.8 Product inspection and laboratory testing
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Additional Specifier requirements

14.1 Traceability
Click or tap here to enter text.
14.2 Finished goods microbial test and hold program
Click or tap here to enter text.
14.3 Gloves
Click or tap here to enter text.

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Module 13 FSMA Preventive Controls Preparedness Module Version 2 July 2018			
Clause	Module item	Conforms Y/N	Comments
13.1.1	Handwashing areas, dressing and locker rooms, and toilet rooms must have adequate lighting.		
13.1.2	Water distribution system must prevent backflow from, or cross-connection between, piping systems that discharge waste water or sewage.		
13.1.3	All food contact surfaces of plant equipment and utensils used in manufacturing, processing, packing, or holding food must be corrosion resistant. Seams on food-contact surfaces must be smoothly bonded or maintained so as to minimize accumulation of food particles, dirt, and organic matter and thus minimize the opportunity for growth of microorganisms and allergen cross-contact.		
13.1.4	Ice used in contact with food must be manufactured in accordance with Good Manufacturing Practice (GMP) requirements of 21 CFR 117.		
13.1.5	Where defect action levels (DAL) are established for a food, quality control operations must reduce defects to the lowest level possible. Defect levels rendering the food adulterated may not be reduced by mixing the food with another lot.		
13.1.6	The hazard analysis must additionally identify and evaluate the following known or reasonably foreseeable hazards, which are associated with the food or facility: • Economic adulterants which affect food safety • Environmental pathogens where ready-to-eat (RTE) food is exposed to the environment prior to packaging and the packaged food does not receive a kill step • Radiological hazards • Unintentional adulterants which affect food safety		
13.1.7	All identified known or reasonably foreseeable hazards must be evaluated to determine “hazards requiring a preventive control” (i.e., significant hazards).		
13.1.8	Establish one or more preventive control(s) for each identified “hazard requiring a preventive control” (i.e., significant hazard) such that the control significantly minimizes or prevents the food manufactured, processed, packed, or held by the facility from being adulterated under section 402 of the Federal Food, Drug, and Cosmetic Act or misbranded under section 403(w) of the Federal Food, Drug and Cosmetic Act.		

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13.1.9	Evaluate and update the recall and withdrawal procedure as necessary to ensure it contains procedures and responsibility for the following: • Notifying consignees of how to return or dispose of recalled product • Conducting effectiveness checks to verify recall is carried out • Appropriate disposal (i.e., destroy, divert, repurpose) of recalled product		
13.1.10	Establish monitoring activities and a written procedure for each preventive control consistent with the requirements of BRC section 2.10.		
13.1.11	Establish corrective action procedures when preventive controls are not implemented consistent with the requirements of BRC sections 2.11 and 3.7. Corrective action procedures must be established and implemented when the presence of a pathogen (or indicator organism) is detected as a part of verification activities (i.e., product testing and/or environmental monitoring).		
13.1.12	Validate all established process controls prior to implementation of the food safety plan, upon changes requiring re-validation or within 90 calendar days of the first food production. Validate allergen, sanitation and supply-chain controls as appropriate to the nature of the hazard, control and facility.		
13.1.13	The PCQI (or authorized designee) reviews monitoring and corrective action records within 7 days. Where an alternate timeframe exceeding 7 days is used, the PCQI must document justification. The PCQI (or authorized designee) reviews verification records for all preventive controls (e.g., calibration records, product testing, supply-chain audits) within a reasonable timeframe after the record is created.		
13.1.14	Where product testing for a pathogen (or indicator organism) or other hazard is used as a verification activity, a scientifically valid and written testing procedure must identify the following: • Sampling procedure to include method, quantity, frequency, and number of samples • Analytical method • Laboratory conducting analysis • Corrective action procedure where pathogen is detected		
13.1.15	Where environmental monitoring for a pathogen (or indicator organism) is used as a verification activity, a scientifically valid and written testing procedure must identify the following: • Adequate number and location of sample sites • Timing and frequency of sampling • Analytical method • Laboratory conducting analysis • Corrective action procedure where pathogen is detected		

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13.1.16	Devices used to verify preventive controls must be calibrated.		
13.1.17	Identify a Preventive Controls Qualified Individual (PCQI) responsible for developing the food safety plan, validating preventing controls, review of records, and reanalysis of the plan. Document the PCQI's training and qualification via job experience.		
13.1.18	All records required by 21 CFR § 117 must include: • Date and time of activity being documented • Signature/ initials of individual performing activity or conducting record review • Information to identify the facility (e.g., name and location) • Identity of the product and lot code where applicable		
13.1.19	The owner, operator or agent in charge of facility must sign and date the written food safety plan initially and then upon any changes following reanalysis.		
13.1.20	All documents and records relating to the food safety plan (i.e., all records required by 21 CFR § 117) must be retained at the facility for 2 years after the record is created. Where records are stored offsite, they must be retrievable within 24 hours with the exception of the food safety plan, which must remain onsite.		
13.1.21	Where a hazard requiring a supply-chain-applied control is identified in the hazard analysis, the receiving facility must establish and implement specific supplier approval and verification activities. Where a hazard requiring a supply-chain-applied control is identified AND the control is applied by an entity other than the receiving facility's supplier, the receiving facility is responsible for verifying implementation of the control.		
13.1.22	Supplier approval must be documented before receiving and using raw materials and ingredients. Verification activities must be conducted before receiving and using raw materials and ingredients on a temporary basis from unapproved suppliers.		
13.1.23	One or more supplier verification activities (defined in § 117.410(b)) must be conducted for each supplier before using raw materials and ingredients AND periodically thereafter at an adequate frequency.		
13.2.1	Human food by-products held for distribution as animal food must be held under conditions that will protect against contamination, including the following: - During holding, human food by-products for use as animal food must be accurately identified. * Labeling that identifies the product by the common or usual name must be affixed to or accompany the human food by-products for use as animal food when distributed. * Shipping containers (e.g., totes, drums, and tubs) and bulk vehicles used to distribute human food by-products for use as animal food must be examined prior to use to protect against the contamination of animal food from the container or vehicle when the facility is responsible for		

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	transporting the human food by-products for use as animal food itself or arranges with a third party to transport the human food by-products for use as animal food.		
13.3.1	A Qualified Individual (QI) is responsible for developing the site's food defense plan, conducting a vulnerability assessment, identifying mitigation strategies, and conducting a reanalysis of the plan. The QI responsible for developing the food defense plan shall be identified on the site's organizational chart. One or more QI's shall be responsible for implementing mitigation strategies at actionable process steps.		
13.3.2	The site shall have a written food defense plan, which includes the following: • A vulnerability assessment identifying significant vulnerabilities and actionable process steps • Mitigation strategies appropriate to reduce the vulnerability • Procedures for food defense monitoring, corrective action and verification		
13.3.3	A written vulnerability assessment shall be prepared for each food type manufactured, processed, packed, or held, which evaluates the following key criteria (at a minimum): • Scale and severity of threat if a contaminant is added to product • Degree of physical access to the product • Ability of an attacker to successfully contaminate product—including consideration of an inside attacker A vulnerability assessment shall be documented for each food type regardless of the outcome and provide justification as to why each point, step or procedure in the operation was or was not identified as an actionable process step.		
13.3.4	Written mitigation strategies shall be established and implemented for each actionable process step identified in the vulnerability assessment. Justification shall be documented explaining how the strategy significantly minimizes or prevents the vulnerability.		
13.3.5	Written monitoring procedures shall be established and implemented to include the activity and frequency for monitoring food defense mitigation strategies. Procedures shall include recordkeeping requirements for all monitoring activities.		
13.3.6	Written corrective action procedures shall be established and implemented when mitigation strategies are not properly implemented. The procedure shall include the following criteria: • Method for identifying and correcting a lack of implementation • Method for reducing the likelihood of recurrence		

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	• Recordkeeping requirements for corrective actions		
13.3.7	Written verification procedures shall be established and implemented to ensure that food defense monitoring and corrective action are performed according to procedures. Verification procedures shall describe activities to verify implementation of mitigation strategies. Verification procedures shall include: • A review of monitoring and corrective action records within an appropriate timeframe (e.g., 7 days) • Other verification activities as appropriate (e.g., internal audit) • Method for verifying that reanalysis of the food defense plan was conducted • Frequency for verification activities • Recordkeeping requirements of all verification activities		
13.3.8	Reanalysis of the food defense plan shall be documented and performed every three years or whenever • A change in facility operations which creates a new significant vulnerability • Knowledge about a new threat applicable to the food or facility becomes known • Mitigation strategies are not implemented as intended • FDA requires reanalysis based on new threats or scientific evidence		
13.3.9	All records required by 21 CFR § 121 must include: • Date and time of activity being documented • Signature/ initials of individual performing activity or conducting record review • Information to identify the facility (e.g., name and location) • Identity of the product and lot code where applicable		
13.3.10	The owner, operator or agent in charge of facility must sign and date the written food defense plan initially and then upon any changes following reanalysis.		
13.3.11	All documents and records relating to the food defense plan (i.e., all records required by 21 CFR § 121) must be retained at the facility for 2 years after the record is created. Where records are stored offsite, they must be retrievable within 24 hours with the exception of the food defense plan, which must remain onsite.		
13.4.1	Vehicles and transportation equipment must be maintained and stored in a sanitary condition appropriate for the intended use to prevent food from becoming unsafe during transportation. Where inspection reveals that vehicles or containers are not in a clean condition, they shall not be used. A documented procedure shall describe cleaning and storage practices of all vehicles and transportation equipment maintained by the site whether leased or owned		

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	and as appropriate for the intended use. The procedures shall be fully implemented. Cleaning activities shall be recorded.		
13.4.2	The site shall ensure that contracts with U.S. shippers, receivers, loaders, and carriers specify their responsibility for compliance with FSMA's Sanitary Transportation rule. Where the site acts as the shipper or receiver, it shall ensure compliance with the rule. Responsibilities shall ensure transportation operations are conducted in a manner to prevent food from becoming unsafe during transport (i.e., apply controls) and that responsibility for compliance with the regulation is assigned to competent supervisory personnel.		
13.4.3	Where the site arranges transportation, it shall document sanitary design requirements and cleaning procedures of vehicles appropriate for the type of food to be transported. These requirements shall be communicated to the loader and carrier. Where the site does not arrange transportation, the above provision shall be documented in the shipping service contract to ensure the shipper documents sanitary specifications of vehicles for the loader and carrier, which are appropriate for the type of food.		
13.4.4	Contracts with loaders shall specify that the loader is responsible for following sanitary specifications provided by shipper.		
13.4.5	Where the site receives temperature controlled product immediately following transportation, it shall conduct an assessment to determine whether the food was subject to temperature abuse.		
13.4.6	Contracts with carriers shall specify that the carrier is responsible for the following sanitary activities where agreed to in writing with shipper. • Sanitary condition of vehicles and transportation equipment • Following shipper's sanitary specifications (including pre-cooling requirements where applicable) • Recording compliance with operating temperature where critical to food safety • Procedures for the use of bulk vehicles, which includes recording the previous cargo and most recent cleaning for the shipper		
13.4.7	Contracts with carriers shall specify that the carrier implements a training program for all personnel engaged in transportation activities, which covers • Awareness of potential food safety problems that may occur during food transportation • Basic sanitary transportation practices to address those potential problems • Responsibilities of the carrier		
13.4.8	The site shall keep all records related to U.S. transportation operations and transportation service contracts as original or electronic records for a minimum of 12 months beyond	NA	

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	termination of the activity or contract. Offsite records shall be retrievable within 24 hours.		
13.4.9	The recordkeeping policy shall ensure all sanitary design requirements and cleaning procedures for vehicles are maintained onsite and all offsite records are retrievable within 24 hours.	NA	
13.5.1	Personnel (permanent and temporary) who handle produce or food contact surfaces must receive additional training on the following: • Principles of food hygiene and food safety Produce safety standards applicable to an individual's job	NA	
13.5.2	Personnel (permanent and temporary) who conduct harvest activities (including washing and cooling) must receive additional training on the following: • Recognizing produce contaminated with known or reasonably foreseeable hazards • Inspecting harvest containers and equipment to ensure that they are clean, maintained and do not contaminate produce with hazards • Correcting problems with harvest containers or equipment	NA	
13.5.3	One or more supervisors or individuals responsible for the operation must have successfully completed food safety training equivalent to standardized curriculum recognized by the FDA.	NA	
13.5.4	A supervisor shall be identified with responsibility for the operation and ensuring compliance with Produce Safety regulation. This individual shall be identified on the site's organizational chart.	NA	
13.5.5	Personnel (permanent and temporary) shall avoid contact with animals or take measures such as hand washing and protective clothing to prevent contamination of produce and food contact surfaces following contact with worker animals.	NA	
13.5.6	The water distribution system supplying agricultural water used for harvest, packing, holding—and associated equipment—shall be maintained, regularly inspected and equipment properly stored to prevent the system from being a source of contamination to produce and food contact surfaces. The system shall be inspected for conditions, which could introduce known or foreseeable hazards into or onto produce. Where testing of the water source or system inspection reveals contamination, deficiencies shall be corrected such as the repair of well caps or sanitary seals.	NA	
13.5.7	Agricultural water treatment must be delivered and monitored at a frequency that ensures water is safe, of adequate sanitary quality, and meets the microbial quality criteria of no detectable generic Escherichia coli (E. coli) in 100mL.	NA	
13.5.8	Potable water quality standards used shall ensure the microbial quality criterion is met, which is no detectable generic E. coli in 100 mL.	NA	
13.5.9	Where agricultural water does not meet microbial quality criteria or is determined to be unsafe and not of adequate sanitary quality, water use must be discontinued along with	NA	

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	treatment or other correction that reestablishes sanitary quality and microbial criteria. Where water treatment is not performed, re-inspection of the entire affected agricultural water system shall be conducted followed by the identification of conditions leading to the introduction of hazards into or onto produce or food contact surfaces, correction, and verification of correction to ensure water meets microbial quality criteria.		
13.5.10	Agricultural water testing may be performed by the site (or site representative) or by a third party provided representative samples of the site's water source is secured. Aseptic water sampling must be performed. The method of analysis for water testing is U.S. Environmental Protection Agency (EPA), ‘‘Method 1603: Escherichia coli (E. coli) in Water by Membrane Filtration Using Modified membrane-Thermotolerant Escherichia coli Agar (Modified mTEC), EPA–821–R–09–007),’’ December, 2009 or equivalent method.	NA	
13.5.11	During harvest, packing and holding operations (e.g., hydrocooling, washing), manage water to maintain its safety and sanitary quality and prevent contamination of produce to include establishing and following a water-change schedule for recirculated water. Visually monitor the water quality of water used for harvest, packing, and holding activities for organic build-up (e.g., soil, plant debris). Maintain and monitor the temperature of water used for harvest, packing, and holding activities as appropriate to the commodity and operation to minimize infiltration of pathogens into produce.	NA	
13.5.12	Dropped produce (i.e., produce that comes in contact with the ground prior to harvest) where the produce would not normally touch the ground as a part of growing and harvest (e.g., cantaloupe, almonds, etc.) shall not be distributed.	NA	
13.5.13	Sewage disposal and septic systems shall be controlled and appropriate for the site to prevent the contamination of produce and food contact surfaces.	NA	
13.5.14	Plumbing shall not allow backflow or cross-connection between waste and potable water lines.	NA	
13.5.15	All produce safety related records must be reviewed, dated, and signed within a reasonable timeframe after being made by the supervisor or responsible party.	NA	
13.5.16	All produce safety documents and records must be retained at the site for 2 years after the record is created. Where records are stored offsite, they must be retrievable within 24 hours. Records related to equipment or processes used by the site for analyses, sampling, or action plans—including the results of scientific studies, tests, and evaluations—shall be retained at the site for at least 2 years after their use is discontinued.	NA	
13.5.17	Specific additional requirements for the harvesting, packing, and holding of sprouts. Establish and implement a written Environmental Monitoring plan for the testing of Listeria spp or Listeria monocytogenes.	NA	

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	The environmental monitoring plan shall include the following criteria: • Target test (i.e., Listeria spp. or L. mono) • Sample frequency (no less monthly) • Sample timing (i.e., when in the process are samples collected) • Sample sites where the number of samples and location are sufficient to determine the efficacy of controls (includes food contact and non-food contact surfaces) The plan shall describe aseptic methods for sample collection and testing according to FDA's ''Testing Methodology for Listeria species or L. monocytogenes in Environmental Samples,'' Version 1, October 2015 (or equivalent).		
13.5.18	Specific additional requirements for the harvesting, packing, and holding of sprouts. The environmental monitoring plan shall include a corrective action plan if any samples are positive for Listeria spp. or L. mono. If Listeria spp. or L mono are identified in the harvesting, packing, holding area, the following activities shall occur as a part of the corrective action process: • Resample positive surfaces and the surrounding area to determine the extent of contamination • Clean and sanitize the affected and surrounding areas • Resample and re-test to confirm the elimination of Listeria spp. or L. mono • Conduct finished product testing as appropriate • Take additional action to prevent recurrence and to prevent adulterated food from entering commerce	NA	

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IFS Food Version 7
OCTOBER 2020

Final IFS Assessment Report

Main certification audit

Announced

Assessed company: GELIT S.R.L.

Date of Assessment: 2021-09-27 until 2021-09-30

GS1 GLN(s): 8002891000000

Sanitary legal authorisation number: IT 819 L CE

Name and address of certification body

SGS-International Certification Services GmbH
Heidenkampsweg 99, D-20097 Hamburg (Germany)
t +49 (0)40 30.101.361 - f +49 (0)40 33.04.098 - www.sgsgroup.de

Accreditation number of the certification body

D-ZE-16090-01-00

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Assessment Overview

IFS Food Version 7, OCTOBER 2020

Assessment details

Lead auditor: Dr. Kujtim Duhanxhiu ***Co-auditor:*** - ***Trainee(s):*** - ***Witness auditor:*** - ***Interpreter:*** - ***Technical expert:*** -		***Date/time:*** 2021-09-27 (09:30-18:00) 2021-09-28 (09:00-18:30) 2021-09-29 (09:00-18:30) 2021-09-30 (09:00-17:30)	***Date of previous Assessment:*** 2020-10-01 ***Certification body and auditor of previous Assessment:*** SGS-International Certification Services GmbH Kujtim Duhanxhiu
Reviewer: Sandra Lopez Rodriguez			
Name and address of the company (or head office):		***Name and address of the assessed site:*** GELIT S.R.L. Via Ninfina II km 2,700 04013 Cisterna di Latina (LT) Italy	
		COID: 12536 Contact person in case of emergency (e.g. recall): Name: Francesco Buonincontro E-Mail: francesco.buonincontro@gelit.it Phone: +390696105917 Fax: +390696105931	
Phone:	***Fax:***	***Phone:*** (+39)0696105917	***Fax:*** (+39)0696105931
Website:	***E-Mail:***	***Website:*** www.gelit.it	***E-Mail:*** francesco.buonincontro@gelit.it

Scope of the Assessment

Production of frozen ready meals (pasta, rice and vegetable based soups, crepes) and frozen ready meals solutions (pasta, rice and sauces) packed in plastic bags inside carton box as well as in plastic bag inside carton bin.

Product scope(s): 5, 6, 7

Technology scope(s): C, D, E, F

Additional information

Exclusions:	No
Partly outsourced processes:	No
Decentralised structure(s):	No

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Assessment Overview

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Multi-location production sites: No

Final result of the Assessment

As a result of the Assessment performed on 2021-09-27 until 2021-09-30, “SGS-International Certification Services GmbH” found that the processing activities of **GELIT S.R.L.** for the above-mentioned scope of Assessment comply with the requirements set out in the IFS Food Standard, Version 7, **at Higher Level**, with a score of 98,06%.	Recertification Assessment between 31.07.2022 and 09.10.2022 in case of announced Assessment and between 05.06.2022 and 09.10.2022 in case of unannounced Assessment.

Observations regarding non-conformities (D evaluation of KO requirements and Majors)

Description of follow-up on corrections and corrective actions from previous Assessment

2.2.3.7: The CL for verification of CCP1 has been clearly defined The consistency of all CL's defined for all CCP's will be considered at every yearly revaluation HACCP plans. The consistency of all CL's defined for all CCP's is considered at every yearly revaluation HACCP plans.
3.4.4: The shoes have been put into the locker and the operator has been rebuked. All production staff have been retrained about correct use of lockers in the changing rooms.
4.2.1.2: The cream specification of supplier IPA has been updated. Planned specific yearly meetings between R&D and QA to evaluate updating of specifications and to manage possible delay in updating.

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Company Profile

Company data

Year of construction of the assessed site(s):	1987
If the site was fully reconstructed, enter the year:	2020
Area of the production site:	12035
Number of buildings:	5
Number of floors:	1
Number of production lines:	9
Decentralised structure(s):	No
Maximum number of employees at peak season within a calendar year and explanation:	240

182 internal full time, 58 external personnel working in the site (logistic activities)

Detailed description of product groups and products per scope produced in the company. Full view of the company's on-site processes:

P4 (acidifying), P6 (refrigerated and frozen storage, Quick freezing, Cooling), P9 disinfection of equipment and controlled working room temperature, P10 (potable water treatment), P11 (cooking, frying, roasting), P12 (manipulation, battering, cutting, recipe mixing, packaging).

Does the assessed site have seasonal production?	No
Seasonal breaks more than one week?	No
Does the assessed site have fully outsourced products in addition to the main processes/products?	No
Does the assessed site have traded products in addition to main processes/products?	No

Description about key investments made by the company related to the production and product safety and quality in the last 12 months (construction changes, machinery, etc.)

Construction under course of new dedicated area of crepes production still to be completed, completed the building, under installation the equipment.

Does the company fulfil the requirements about the use of the IFS (Food) Logo, as defined in the IFS Food Certification protocol (Part 1)?	Yes

Working language of the site and language in which the food safety and quality management system is written:

Italian

If the site is certified for other standards, specify the name(s) of the standard(s):

IFS Standards: No

GFSI Standards: No

Other standards: No

Additional information:

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Company Profile

GELIT S.R.L. is a private company specialized in the production and marketing of ready frozen dishes and crepes. The Company was founded in 1977 and, since May 2019 became part of Concilium and Progressio Group. The plant is located 50 Km south of Rome, in Agropontino Lands. Annual production volume of 18.000 tons of finished product.
Product range is composed of (based on production recipes) with frozen ready meals (e.g. pasta with sauce) destined to retail and frozen ready meal solutions (pasta and sauce separately) destined to horeca (last one on company brand Gelit Professional):
1) Deep frozen rice and soups, meal and snack packed units (pastic bag) as well as in bins, with 4 products, 70% of volume (destined to major retailers).
2) Deep frozen pasta with/without egg, meal and snack packed units (pastic bag) as well as in bins, with 35 products, counting for 6% of volume (destined to horeca chain).
3) Deep frozen sauces, including recipes with meat and/or fish, meal and snack packed units (plastic bag) as well as in bins, with 70 products, 3% of volume (horeca chain)
4) Deep frozen Crepes, including 7 recipes with different kind of filling (e.g. “Pizzaiola”, Ham, Cheese, Mushroom), in plastic bags, 21% of volume.
Product brands: 13% company’s brands, 87% customer brands, Markets: 60% domestic, 40% foreign one (USA, EU, Japan, South Africa),

Product scope 5: vegetable based sauces (e.g. arrabiata, ai funghi, pomodoro), with mushroom, tomato, celery, onion, garlic, basil, parsley, spicy pepper, 70 products
Product scope 6: pasta, rice, 30 products
Product scope 7: stuffed pasta and crepes, sauces with vegetal and animal origin ingredients, 80 products.
Regarding combined product scope, ingredient scopes 1, 2 and 4 considered for audit time calculation only.
- Overview of processes: P4 (acidifying), P6 (refrigerated and frozen storage, Quick freezing, Cooling), P9 disinfection of equipment and controlled working room temperature, P10 (potable water treatment), P11 (cooking, frying, roasting), P12 (manipulation, battering, cutting, recipe mixing).

Assessment data

Language in which the IFS Food Assessment was conducted:	Italian
Assessment duration (only for IFS Food Assessment):	36h (calculated Assessment time: 26h)

Increasing time reasons:

Others

Combined IFS/BRCGS assessment and ingredients scope consideration regarding combined products scope 7 (combined product) product scopes 1, 2, and 4 were considered for assessment time calculation only.
Processing step 4 applicable for acidifying and pH control of pastella used in crepes, total assessment audit time 4,25 MD.

Which products were produced and which processes have been running during the on-site evaluation?

Pasta, rice, crepes and sauces.

Additional information:

Combined IFS/BRCGS audit of 4,25 MD. Regarding product scope 7 (combined product) product scopes 1, 2, 4, 5 were considered for assessment time calculation only.

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Summary table of all chapters and result (in percentage) per chapter

	Chapter 1	Chapter 2	Chapter 3	Chapter 4	Chapter 5	Chapter 6
	Governance & commitment	Food safety and quality management system	Resource management	Operational processes	Measurements, analyses, improvements	Food defence plan
A	11	26	25	127	33	4
B	0	0	0	0	0	0
C	1	0	0	3	2	0
D	0	0	0	0	0	0
N/A	0	0	0	4	1	0
Major non-conformities	0	0	0	0	0	0
KO non-conformities	0	0	0	0	0	0
Result per chapter (%)	93,75	100	100	98,27	95,71	100

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Overall summary:

Table of compulsory fields for specific defined IFS Food Assessment requirements and key elements

Part of the IFS Assessment report	N° of IFS Food v7 requirement	Explanation
Policy	1.1.1	Company policy, rev. of 12.09.20219, and objectives set and approved on document IO 1.2.1 rev. 2 of 03.08.2021 and defined during management review. Policy signed by GM and presented during training and affixed in main production areas and staff facilities.
Corporate structure	1.2.1	The organisation structure was defined in organisation chart rev 3 of 1.4.2021 signed by GM S. De Santis.
	1.2.3	Organigram of 19.04.2021. Deputies indicated in organigram bis of 27.08.2018. Deviation: The organigram of deputies not updated for area responsible.
	1.2.5	The company has an updating and potential emergency information system in place for continuous update regarding legislative requirements, industry code of practice and scientific and technology developments by membership to food associations, website and magazines, Regional and National Health Ministry normative, EU web site consultation, RASSF and EFSA periodic consultation, advice of external consultant.
	1.2.6	Competent "One Health" Authority is ASL of SudEst Toscana, last Authority audit of 28.05.2021, 4 hours.
Management review	1.4.1	Annual management review, last of 18.05.2021.
Document management	2.1.1.3	Procedure PO 4.2.0 rev.2 of 12.5.2021 in place.
Records and documented information	2.1.2.2	Procedure PO 4.2.0 rev.2 of 12.5.2021 in place. Kept for 3 years, being max shelf life of 2 years.

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HACCP analysis	2.2.3.7	Specified CCPs: Foreign body detection Metal detector Cooling Freezing Others: refrigerated storage Foreign body detection Metal detector Foreign body separation Magnet Sieve Heat Treatment Others: cooking Cooling Freezing Foreign body detection Metal detector Foreign body separation Magnet Sieve Heat Treatment Roasting / Frying Cooling Freezing pH value Further explanation: The CCPs has been determined as follows: CCP 1: refrigerated raw material storage temperature, regimen temperature set at ≤+4°C, CL over 4°C for prolonged period, monitored in continuous with automatic SW/alarm, paper record per shift. CCP 2-3-4: metal detector efficiency (packed units), (testers for Ready Meals: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm; monitored every hour, record on SM CCP by packing line operator. CCP 15 and 20: metal detector efficiency (semi-processed products - when the products was packed on aluminium film), (testers for: Ferrous 2,5 mm, No ferrous 2,8 mm, stainless steel 4 mm; monitored on start-hourly-end of shift by packing operator, record on SM CCP. CCP 5-6-8: metal detector efficiency (Crepes), (testers: Ferrous 1,5 mm, No ferrous 1,5 mm, stainless steel 1,8 mm; monitored on start-hourly-end, record on SM CCP. CCP 7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 4 mm, Non-ferrous 4 mm, stainless steel 4 mm; start-hourly-end, record on SM CCP. CCP 19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 4 mm, No ferrous 4 mm, stainless steel 4 mm; monitoring start-hourly-end, record on SM CCP. CL for MDs defined the failure of non-detection even of one of three testers used by production, product block until last positive control. Critical limits had been agreed and signed off by team. The critical limit was validated, for temperature on storage phase, based on industry best practice and scientific literature; documented validation by challenge test on 14.01.2019 for liquid egg. Validation of metal detector carried out on 28.04.2021 in collaboration with CEIA service (21.2.2020 MD of line B of new stir fry area).

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Establish a monitoring system for each CCP	2.2.3.8.1	CCPs monitored as following: CCP 1: refrigerated raw material storage temperature, monitored in continuous with automatic SW/alarm, paper record per shift. CCP 2-3-4: metal detector efficiency (packed units), monitored every hour, record on SM CCP by packing line operator. CCP 15 and 20: metal detector efficiency (semi-processed products - when the products was packed on aluminium film), monitored on start-hourly-end of shift by packing operator, record on SM CCP. CCP 5-6-8: metal detector efficiency (Crepes), monitored on start-hourly-end, record on SM CCP. CCP 7: metal detector efficiency (rice/short pasta in bins), start-hourly-end, record on SM CCP. CCP 19: metal detector efficiency (long pasta in bins), monitoring start-hourly-end, record on SM CCP.
HACCP analysis	2.2.3.10	Procedures of verification are established to confirm that the HACCP plan, including CCPs are effective. HACCP plan is reviewed every year during Management Review and/or in case of a production change in ingredients or technology. Last HACCP system verification of 10.05.2021. HACCP plan review no. 5 of 24.06.2021.
Personal hygiene	3.2.1	The hygienic requirements inside the production departments have been defined and communicated to the staff HYgiene Manual, rev.2 of 05.10.2020.
	3.2.2	Gelit defined all GMP need in "PRO 2.11 Igiene del personale e produzioni rev.0 dated 12.09.19" Specific GMP standards are available and applied to all staff, visitors and contractors in a specific instruction (I.O. 2.11.1 updated 20.09.2021 “NORME GMP”) that is communicated to all staff. Monthly GMP audit are carried out to verify compliance to the procedure, the good condition of the structures, any deficiency (seen report 09.09.21 in Sauce Dept. and report 24.09.21 in Crepes dept.). General compliance to the rules was observed during the audit. Detectable plasters are available and checks are done in case of new lot. All main tools in production are detectable (pens, markers, cutters, scissors, other). Hand and shoe cleaning points are installed at each department entrance. Toilets and changing rooms are suitable for staff. Specific indications are prepared for the uniforms to wear and the hair caps, with illustrative photographs. Clothing are laundered by an validated external service provider. The frequency of Personal hygiene audits is adequate (daily by line leader, monthly monitoring on GMP audit carried out by production staff under CQ supervision). No issues seen regarding compliance to documented hygiene policies.
	3.2.8	5 or 7 sets of clothing are available (production areas based) for a week. The supply and cleaning are by validated external company (ALSCO- seen contract renewal on 08.11.2018), seen validation approved during Quality Team meeting date 29.06.2021. White t-shirts and, trousers with hat provided to all production staff. Disposable hood and mask provided. Safety shoes also provided. Disposable visitor coats and hood provided. The Procedure I.O. 2.11.1 dated 20.09.2021 “NORME GMP” and "IO.261 rev. 3 dated 06.09.2019" define clothing and gloves utilization rules. Protective clothing removed on leaving the production areas; disposable worker coats and hat provided for smoking area. The compliance of the uniform is checked at each shift.
Training and instruction	3.3.1	Training program of 18.05.2021. Training procedure PRO 1.5 -Gestione risorse umane- rev.0 dated 28.08.19

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Training and instruction	3.3.2	Three training records checked and last training event was on 26.07.2021. Every year, for all production staff, are planned specific training sessions on HACCP, CCP management, Allergens, GMP, Cleaning Procedure and Food Defence (seen reports of 31.05.21, 14.06.21, 12.07.21 with annexes individual questionnaires for final evaluation) For all new recruitments is provided base training (16 hours) on HACCP, GMP, Allergens, food defence, pest control, safety (seen report of 20.09.2021 for 1 new person). Specific training is also done at every significant updating of procedures or equipment (seen training on new machine check lists in pasta department on 17.02.21). Trainings also performed for pest control, food defence and other issues.
Staff Facilities	3.4.1	2 dedicated staff facility areas separated from production areas (ready meals and crepes). Facility areas include changing rooms for man and women with personnel lockers, douches and bath rooms. 2 catering rooms inside the plant (ready meals and crepes), segregated from production area and equipped with lockers for personnel food, refrigerator and microwave oven. Catering facilities are suitably controlled to prevent contamination of product. The staff facility area cleaned by cleaning service provider. Dedicated smoking rooms are present outside due to Covid measures. All areas checked during audit and found clean and in good order. Risk assessment documented none sensitive areas identification. Personnel enter via a specially designated changing facility at the internal of main building with arrangements which incorporate the standard requirements. Footwear wash systems and hand free cleaning and sanitizing devices on entrance to the production departments. The same in place for visitors and contractors. Monthly internal audit of staff facility areas (e.g. report on 25.6.2021 done by trained operators independent from area T.P.) Overview of canteen facilities provided and their control. 10 hand free washing and disinfection devices.
	3.4.5	The hand washing facilities were in sufficient number, 5 inside production areas, one on entrance to production area, one in mixing area. All hand free, detergent, warm water, air dryer, disinfectant dispenser.
Specifications	4.2.1.1	There are around 320 finished product specifications, several of them checked during audit, e.g.: -private label product (P.M.) “Crepes Prosciutto Cotto e Mozzarella” 250 g, deep frozen, shelf life of 18 months, specification of 9.5.2019 -Sugo Ragù, brand Gelit Professional, 1000g in plastic bag, shelf life 9 months, deep frozen, specification of 12.11.2019 -Penne Pomodoro e mozzarella e basilico, deep frozen 550 g in plastic bag, private label C…., shelf life 15 months, specification of 21.5.2020 -Linguine allo scoglio, deep frozen, 450 g, shelf life of 15 months, private label “Allegri Sapori” of customer P.M., specification of 17.05.2019, - Paella di pesce surgelata 600 g, shelf life 15 months, specification of 10.05.2018 shared with customer, private label E…. in case of retail brands specifications are shared and approved with customers.

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Specifications	4.2.1.3	Defined criteria and responsibilities for creation, verification and validation of technical specification. QA department in charge for specifications preparation, verification and approval. Specifications are reviewed or confirmed at least every 3 years. The raw materials specifications checked during the audit are follows: -IPA (cream), specification of 10.1.2015, DoC of 10.09.2020. -Ground cheese (SOSTER), specification of 13.5.2020, DoC29.7.2020 -Molino Casillo (wheat flour), specification of 20.06.2019, DoC of 24.08.2020, CoA of 24.01.2020 including soy absence. -Reire (milk in powder), specification of 01.2019, DoC of 17.12.2018 -ADEA (potato flake), FSSspecification of 13.09.2018, DoC of 11.5.2018 -Parmovo (liquid egg), specification of 21.1.2019, DoC of 11/04/2019 -Italia Alimentari (cooked ham) specification of 14.12.2017, DoC of 13.2.2018 -Alimentha (Fish and molluscs), specification of 06.12.2018, DoC of 07.02.2019 Packaging specifications: 90% of product is packed in plastic bag of 150 g – 1000 g, 9% in 200-250 g box with internal polyethylene layer , 1% in plastic film bag inside carton big box (bin). Packaging: -Rotofilm (film roller for plastic bag packaging), specification of 11.09.2017, last review of 03.2020, DoC of 26.04.2019 -TonyGraf (cartoncino riciclato politenato), specification of 26.1.2018, DoC of 29.6.2020, migration test of 3.12.2019 -Famaplast (bin polyethylene plastic bag) specification and DoC 28.09.2021.
	4.2.1.5	Claim present: Uova da galline allevate a terra, vegan and cheese Pecorino Romano DOP. First claim based on documentation received from egg suppliers and their certifications in possess as well as documentation control during raw material intake process. Second claim based on customer request and evaluation of all specifications of raw material and ingredients used as well as production records. Last claim based on certification of the supplier registered with the consortium, and on the authorization of the consortium issued to Gelit, complete with registrations. This risk is assessed by “valutazione rischio frodi” and verified in the control plan. A declaration GMO-free is required from all suppliers. The company doesn't use the products consisting of GMOs, containing GMOs or produced from GMOs. No GMO-free label.
Formulas/Recipes	4.2.2.1	Finished product brand share: 13% company’s brands, 87% customer brands. Product specifications shared by countersigned specification and technical agreements as well as loading specification in customer portal for final approval. Consulted several agreements e.g.: -Trad..J… “Master Vendor Agreement” of 01.09.2021 followed by shared specifications on GORP system, agreement for 10 finished product recipes (pasta, rice, plain and stuffed). Last customer audit of 18.12.2018 with site re-approval by the customer. -BoF… agreement of 24.8.2020 signed by both parties and valid for 7 finished product references e.g. stuzzicotti ai formaggi (crepes). Recent customer requirements for product formula modifications (e.g. semolina to be replaced with potato in gnocchi by C…..). No technologic requirements since previous audit.

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Product development/ Product modification/ Modification of production processes	4.3.2	For every project/product are evaluated: customer requirements; needs of materials or equipment; HACCP analysis; legal requirements (seen."Registro Progetti Mod. Q10-01. rev.1 updated 16.09.21 with : Pasta chips and minicalzoni). Project is managed with follow up of mains phases (samples, customer approval, specifications, industrial trials, final customer approval, follow-up of first 3 production runs, etc.) and periodically revised (seen report 16/09/21: Tortiglioni Carbonara for R.I.). The validation of cooking time and temperature (before eating) was carried out internal and by external accredited lab (seen report INTERTEK Test report Nr. 23684 - 19 dated 19.07.19 on Penne Arrabbiata). Shelf life trial test was carried by R&D (seen shelf life study for Gnocchi sorrentina CRF on August 2020)
	4.3.4	The packaging and labelling approval is from customers but is supervised by internal staff (seen email of final approval of crepes "Ip..." 21.09.21) forwarded by P. C.

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Purchasing	4.4.1	Supplier approval and monitoring as by procedure PRO 1.4 rev. 1 of 18.12.2019. The risk and vulnerability assessment of RM, ingredients and packaging was documented on HACCP plan Attachment 1 updated on rev. 2 of 30.6.2021. The assessment based on hygiene risk and quality impact to the product with suppliers / raw materials. Based on details from a raw material questionnaire. The suppliers are subject to raw material questionnaire before approval (every tree year). The assessment based on hygiene risk and quality impact to the product with suppliers / raw materials. This based on details from a raw material questionnaire. The suppliers were subject to questionnaire before approval (every three years). Raw material assessments at analysis form part of the ongoing review of supplier performance. New suppliers are requested to complete the questionnaire and to evidence GFSI certifications in possess. BRCG/IFS/FSSC 2200-ISO 22000 report requested to certified suppliers. Specifications and GMO and allergen declarations in collaboration with R&D staff. Score system applied with value up to 50 and over 50. Low risk suppliers: salt, starch, flavours, brandy, pasta. Other medium risk level suppliers: extra virgin oil, chilly, saffron, fish, wine and for cream, gnocchi, asparagus, rice, flour, tomato (last cases for possible other suppliers in case on unavailability of principal approved one) During assessment randomly consulted supplier approval practice of suppliers of sauce recipe code 360022 and other specifications e.g.: -IPA (cream), ISO 22000 certified, soon BRCGS audit, specification of 02.01.2019 DoC of 22.09.2021. -Ground cheese (SOSTER), BRCGS certified, specification of 13.5.2020, DoC of 20.09.2021 -Molino Casillo (wheat flour), BRCGS certified, audit of 19.11.2010, specification rev. 2 of 20.06.2019, DoC of 22.04.2021, CoA of 22.04.2021 including soy absence. -Reire (milk in powder), broker, ISO 22005 certified, specification of 01.2019, DoC of 17.12.2018 -Parmovo (liquid egg), BRCGS certified, audited on 30.11.2018, specification of 21.1.2019, DoC of 22.09.2021 -Italia Alimentari (cooked ham) BRCGS/IFS certified, specification of 14.02.2020, DoC of 25.01.2021 -Alimentha (Fish and molluscs), BRCGS certified, audited on 02.04.2019, specification of 14.09.2021, DoC of 13.09.2021 -Rotofilm (film roller), BRCGS packaging certified, specification of 27.10.2020, DoC of 26.03.2021 -TonyGraf (cartoncino riciclato politenato), specification of 27.10.2020, DoC of 24.06.2021 migration test of 15.12.2020 -Famaplast (bin polyethylene plastic bag)) specification and DoC 21.2.2019, DoC of 30.05.2018, last review of 15.09.2021. All suppliers of products and services approved by the Technical Department and entered onto the Documented risk assessment “ELENCO MATERIE PRIME E FORNITORI QUALIFICATI” mod. Q 07-02 before they can be used (ref. procedure PRO 1.4). No exceptions applied since previous audit. No agents in use since previous audit.
	4.4.2	Supplier approval and monitoring as by procedure PRO 1.4 rev. 1 of 18.12.2019.
	4.4.3	All suppliers of products and services have to be approved by the Technical Department. Supplier list updated in dynamic, last on 12.07.2021.

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Purchasing	4.4.5	Qualification of supplier services done by commercial, QA, operation departments and approved suppliers are inserted into the list MOD 1.4.6 “Qualified service suppliers”. Consulted approval process of several services, e.g. certified laundry ALSCO on 01.01.2021, pest control Anticimex on 01.06.2021, external staff service GEST FOOD on 09.01.2019, external lab Merieux Nutrisciences on 03.02.2021, calibration service Bottari Tecnologie on 01.01.2021.
Product packaging	4.5.1	Packaging specifications: 90% of product is packed in plastic bag of 150 g – 1000 g, 9% in 200-250 g box with internal polyethylene layer , 1% in plastic film bag inside carton big box (bin). Packaging: -Rotofilm (film roller for plastic bag packaging), specification of 11.09.2017, last review of 03.2020, DoC of 26.04.2019. BRCGS packaging certified. -TonyGraf (cartoncino riciclato politenato), specification of 26.1.2018, DoC of 29.6.2020, migration test of 3.12.2019. Not GFSI certified. -Famaplast (bin polyethylene plastic bag) specification and DoC 28.09.2021. Not GFSI certified.
Factory location	4.6.1	The buildings are on good condition and there are many evidences of adequate maintenance. All building are surrounded by clean and excellent external areas with good separation from green areas. Good disposal of waste that are stored in a dedicated area in containers. In progress building of a new waste water treatment plant far from the production area. The facility is quite far from urban areas. No local activities that would risk product contamination. Process flow is of one-way type. No risk or negative impact on product safety and/or quality. No additional dormitories, canteens, power plants buildings inside the plant.
Plant layout and process flows	4.8.2	Layout documented and process flow of one-way type. Raw material intake separates from finished product delivery. Internal movement external yard routes clearly indicated. Different levels of risk areas have been correctly identified. Plan of site designates areas as enclosed products areas for the storage areas and low risk areas for the production zone. Dedicated washing areas. Equipment washed close to despatch and separated from production. All external warehouses are locked with list of authorized people to enter. There was a plan “Analisi sicurezza del sito” last review no. 2 of 23.9.2021 which designates areas and detailed flow charts for production flow updated on 30.06.2021. on as following. high-risk areas – not present. high-care areas – not present. ambient high-care areas – not present, low-risk areas – mixing ingredients, storage and cutting the defrosted products (meat, fishery). enclosed product areas – cooking phase, storage and dispatch FP non-product areas – staff facilities, office, maintenance area, reflue water external area.
Constructional requirements	4.9.1.1	The factory is suitable for the intended purpose. The buildings are in good state and recently painted. Good facilities. Floors are constructed of coated concrete and whilst some areas show minor wear there is evidence of adequate maintenance. No glass windows in the storage and processing areas. Existing glass windows fitted with shatter retaining plastic film. Roof glazing are polycarbonate. Doors are in good condition. Adequate lighting in site. Map of drains updated 17.06.2019. The maintenance of the air filters is made with adequate different frequency depending on the activity. No visible condensation on ceilings and walls. Technical entries only by external parts. External roof voids for inspection.

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Water	4.9.9.1	The water is monitored with chemical and micro biological analyses by external laboratory ACCREDIA approved (ref. water plant and HACCP sample plan). Water is from 2 private wells. Presence of treatment equipment for arsenic and chlorine treatment with automatic monitoring. Planned n. 8 analysis per year for Chemical and microbiological parameters including heavy metals and radionuclides, the last analysis (report 21/432969) done by Merieux Nutriscience (ISO 17025 approved n. 0051) was dated 20.9.2021 and monitoring referring to Law Decree D.L. 31/2001. Daily monitoring was made on content of Chlorine registered (schedule SMCP00) by on line workers for each shift. There is also continuous recording on informatics system. The water plant sample point updated 03.10.2017. No ice used. No filtered air in use. The air compressor was oil free. No steam in food contact, only on closed system for heat generation. Conform results from lab analysis since previous year.
Compressed air and gases	4.9.10.1	No filtered air in use. The air compressor was oil free. No steam in food contact, only on closed system for heat generation. Conform results from lab analysis since previous year. Hazard analysis rev. 5 of 30.06.2021
Cleaning and disinfection	4.10.1	Internal cleaning activity by trained operators in all production areas. Cleaning of offices and buildings was managed by external people (Company GEST FOOD ITALIA seen contract dated 09.01.2019 validity of 31.12.2021) The cleaning procedures are detailed in the following documents: PRO 2.9 Pulizie e Sanificazioni rev. 0 of 6/6/19 with general overview of cleaning management by Gelit. Details of cleaning procedure for each component of each production equipment are in "Procedure di sanificazione - PRO PS01 rev. 18 of 21.09.2021" and in attached document " EL 2.9.1 rev. 0 of 28.5.2020 “Codifica punti" for samplings for ATP and bioluminometer and proteic residue as well TVC and allergen swab samplings. After-cleaning checks for every production line are: -after every cleaning on several points by visual inspection (seen reports Mod.1.6.0.4: Sauce line of 28.09.21; Mod.1.6.0.2 NNFS packing line B 28.09.21; Mod.1.6.0.1 NNSF packing line A 28.09.21) and by ATP swabs (seen reports: Sauce line 03.09.20; Long pasta line 02.09.20; NSF packing line 04.09.20); -weekly protein swabs (seen reports: sauce line 21.09.21; short pasta line 23.09.21; crepes line 18.09.21), -monthly microbiological swabs (CBT only, seen reports: 16.09.21 for sauce line, 15.09.21 for short pasta line, 08.09.21 for NNSF packing line A). Every value out of range requires cleaning repetition. Positive trend requires revision of cleaning procedure. Trends analysis is in place and result are presented in Quality and HACCP team quarterly meetings. Trend analysis show no issues in the last 6 months except two points for long pasta and sauce belts with due CA. Training of internal and external employers started by May – July 2021 and done in continuous during all the year.
	4.10.8	Checked during assessment samples of safety sheet documents of: -Diverclean Enduroclor VE5, rev. 8 of 21.2.2021 (alkaline foamy detergent) -Divoperoxy VB70, rev. 3.1 of 25.1.2018 (detergent).
	4.10.9	Processes are in place to manage the use, storage and handling of non-food chemicals to prevent chemical contamination; procedure PRO 3.7 rev. 0 of 28.11.2019. All chemicals labelled and stored in dedicated locked areas/lockers with list of authorized people to open. Safety and technical sheets of every product are present in the storage area and in the production department where are used. Seen mod. Amb 33 “Elenco schede di sicurezza” updated to 16.2.2021 with list of all approved chemicals (159 products at all).
	4.10.11	Cleaning of offices and buildings was managed by external people (Company GEST FOOD ITALIA seen contract dated 09.01.2019 validity of 31.12.2021)
Waste management	4.11.1	Procedure PRO 3.6 rev. 0 updated 28.11.2019.

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Foreign material risk mitigation	4.12.2	Based on HACCP study results and implementation of GMP/GHPs. Documented knife, clips and staples policy (IO 2.11.1 rev. 0 of 20.09.2021) – The knife was used on packaging area, the monitoring was documented on “GMP audit”. No clips, staples used. Risk assessment for foreign bodies in the "Individuazione pericoli Piatti pronti issue 2 Rev 1 of 30.6.2021 2020 and Individuazione pericoli Crepes Rev 1 of 30.6.20212020" documents. Filters installed to prevent on line equipment machine on production pasta, crepes, sauce. The filters were installed by the constructor of the machine. Installed sieves on flour loading line (1-3 mm dimension) and filters on fresh egg pasta (1-1,18 mm dimension for semolina and flour). Filters and sieves integrity was daily checked. The metal detectors were installed on every packaging lines. Methods for MD monitoring are defined on the HACCP plans and specific procedures (seen I.O. 2.3.36 updated on 06.06.2019 and IO 138 – rev. 12 of 19.11.2018). Sieves of 2 mm installed on receiving and powder production. 8 MDs installed in processing lines. The metal detectors were installed on every packaging lines. Methods for MD monitoring are defined on the HACCP and specific procedures (seen IO. 2.3.36 updated on 06.06.2019 and IO 138 – rev. 12 updated on 19.11.2018). CCP2-3-4: metal detector efficiency (ready meals packed units), (testers : Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm); automatic ejection system in a locked basket and full stop of packing line. When the products was packed on metallic film, CCP 15 and 20: metal detector efficiency (semi-processed products just before bag filling), (testers for: Ferrous 2,5 mm, No ferrous 3 mm, stainless steel 3 mm; full stop of packing line. CCP 5-6: metal detector efficiency (crepes packed units), (testers: Ferrous 1,5 mm, No ferrous 1,5 mm, stainless steel 2 mm automatic ejection system in a locked basket and full stop of packing line; CCP7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 3 mm, No ferrous 4 mm, stainless steel 4 mm; full stop of packing line. CCP19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 3 mm, No ferrous 4 mm, stainless steel 4 mm; full stop of packing line. During audit the staff showed good knowledge of procedures and all rejection test were positive. No X-ray equipment installed.
	4.12.10	No such a case despite GMP/GHPs.

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Pest monitoring and control	4.13.2	A specific procedure is clearly defined in "PRO 2.10 Gestione Pest Control rev. 1 of11.09.20". Main pest managed are rodents and insects and birds. There is a contract in place dated 01.06.2021 with external services company Anticimex to manage pest control on site (12 inspections/year by external provider for rodents, crawling and flying insects. Weekly internal qualified people verify catches in the traps). The location of all pest control measures is identified in a map of the site available on line on Anticimex site and continuously updated (Plans 1361315 1377150 for internal traps and 1362544-1359355 for external ones seen on 22.03.2021). The baits are identified. External (using toxic products or attractive with mechanical trapping) and internal (with glue only) baits are used. Specifications and MSDS of pest control products are present (seen MSDS of Brocum paraffinato by Colkim rev5 updated 6.11.2018). Electrical lamps installed for the insects catching are correctly sited and they are inspected weekly. Full records of inspections were available, seen monthly reports dated 27.09.2021 by external pest control service. Weekly internal control with records PC 05 rev.1. The internal inspector has documented training on 13.03.2019. Technical expert in depth pest survey planned every year. Seen report dated 10.06.2021 done by Dr. A. Tenca. Pest control awareness training of staff during annual HACCP trainings, last on 27.01.2021. The pest management is adequate and correctly executed. No evidence of infestation was found or had recently been reported. No issues highlighted through trending reports. Only one case of infestation limits exceed with presence of Anobiid in a batch of floor, eliminated and are disinfestation on 15 day sequences (3 intervention). Problem communicated to supplier. Bird control based closed structures and nets installed.
Receipt and storage of goods	4.14.1	Raw material acceptance controls are in place following operative instruction HACCP Plan Annex 1 rev. 2 of 30.06.2021 Piano di controllo: Valutazione rischi raw material and packaging. CONTROLLI MP ACCETTAZIONE", IO 1.6.8 rev. 0 of 28.7.2020.
	4.14.2	The procedure Pro 2.6 rev. 0 "Movimentazione, immagazzinamento e consegna" updated on 10.12.2019 defines storage management. The storage areas and the facilities are adequate. Finish products are stored in a frozen warehouse with automatic control and temperature recording. All raw materials are stored packed in frozen, refrigerated (with automatic control and temperature recording) or room temperature warehouses. The access to warehouses is controlled with specific devices (remote control or keys) with list of authorized people. Gelit manages all materials with FEFO criteria.
	4.14.5	During assessment followed the intake process cream, intake of 28.9.2021, supplier I.P.A., DDT 24041, quantity 4000 Kg, lot 06-10-21. Conform result recorded on Module MOD 1.6.8.1 then written also in informatics file. Sampling is done also on arrival for counter-sample and for analysis for a period of minimum 2 years. Analysis done by internal lab as well external labs.
Transport	4.15.1	Traceability of temperature was ensured during transportation (seen documented monitoring on supplier Giancane dated 13.09.2021) and the equipment are yearly calibrated (seen calibration Report of Giancane dated 02.09.2021). Loading and delivery process both with control records was followed during audit days. Verified during the audit, Tonnarelli cacio e pepe "I cuochi di ninfa" lot 1266, load with all shipping controls on 28/09/2021.
Maintenance and repair	4.16.1	Maintenace program for current year DB Maintenance rev. 1 of 29.09.2021 (dynamic and continuous update).
Equipment	4.17.1	Verified conformity of lines and equipment e.g. crepes robot automatic transferring equipment with conformity declaration of 20.01.2017 by producer SCH….. Checked the preliminary documentation of the equipment soon to be installed in the new crepes production area with 1 production and packing line (St…).

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Traceability	4.18.1	Traceability system operates through paperwork enables trace of raw materials and packaging from supplier through processes, to packing and despatch; a SW computer data system was implemented for storage and dispatch of finished products. Procedure PRO 2.5 rev. 2 of 25.8.2020. During assessment the traceability test was performed by the auditor for the finished product “PENNETTE ARRABBIATA LE SPECIALITA’ DI BEPPE” 500 g, lot 1182, produced on 01.07.2021, finished product volume of 1.200 boxes, 4.800 Kg, fully delivered to the customer on 13-28.07.2021. Consulted all production and process control records and specification documents. Accurate results including mass balance check with test completed in 2 hours.
	4.18.2	Consulted traceability tests done by the company, minimum 4 tests annually, e.g.: -upstream test of 21.06.2021 for the finished product Gnocchi Sorrentina pl BF, lot 1147, produced on 27.05.2021, total quantity of 5.193 Kg, fully in stock at the moment of test. Identified and counted also the 5 counter samples of the lot. -downstream test of 20.05.2021 for the raw material cream, lot S45200421, intake of 12.04.2021, quantity of 1.945 Kg, fully processed and followed until finished products lots, e.g. “Fettuccine alfredo TJ”, lot 1109 Raw material fully used at test date with accurate 100 mass balance. Accurate results including mass balance within 2,5 hours.
Allergen risk mitigation	4.19.2	The Procedure "PRO 2.14 Gestione generale allergeni em. 1 rev. 0 updated 06.06.19" details all activities and complies with the standard requirement on HACCP plan. Allergens presence milk, eggs, gluten, fish, crustaceans, molluscs, nuts, SO2, celery. Cross contamination well managed on equipment with specific cleaning and sequential production runs. All raw materials containing allergens stored packed and identified by color code. Highlighted in all recipes the presence of allergens. Labels on finished products checked and registered before use. Allergens based on EU regulation. Allergen policy on site communicated and posted in all production areas – Staff may not bring allergen containing products on site. Production scheduled from product without allergens to allergen-containing ones with scheduled cleaning at any change of allergens. Systematic Operational control by ATP swabs after cleaning and weekly protein swabs (seen reports: sauce line 23.09.21; short pasta line 23.09.21; crepes line 24.09.21). Moreover periodic analysis for validation the absence of allergen was carried out systematically by external Laboratory (approved ISO 17025). Seen reports: -Filled pasta line - Egg 18.08.2021, Casein 19.08.2021 -Sauce freezer - Cashew 31.05.2021, Egg 28.05.2021 -Finished products; Casein on Penne Arrabbiata 18.05.2021, Crustacean on Gnocchi Gorgonzola 07.07.21. Egg on Mushroom Risotto 23.09.2021. Last allergens staff training on 26.07.2021

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Food Fraud	4.20.2	The company conducted a vulnerability assessment: Yes Raw material groups/ product groups identified: 2 Fish & Seafood Fish Degree of processing 11 Alcoholic Beverages Wine Degree of processing Description why the identified raw materials are vulnerable to food fraud: The risk assessment and vulnerability risk assessment of RM and ingredients was documented on HACCP plan Annex "Valutazione rischio frodi su mm. pp." updated on 30.06.2021; Any risk on the raw material is assessed for economic, counterfeiting, adulteration, sophistication, and is mitigated by a targeted control plan and preventive actions. Critical fraud assessment resulted for methanol in wine and adulteration on salmon. No increased risk resulted during current year compared to previous period in the document are defined control measures for risk mitigation. Last annual review based on evaluation results during meeting "Riesame qualità 2020" of 18.05.2021. Explanation which criteria were selected: Any risk on the raw material is assessed for economic, counterfeiting, adulteration, sophistication, and is mitigated by a targeted control plan and preventive actions. Details of the assessment: Critical fraud assessment resulted for methanol in wine and adulteration on salmon. No increased risk resulted during current year compared to previous period in the document are defined control measures for risk mitigation. Further explanation: Claims present: gluten free, with Italina cream, No GMO, Italian product. Claims are validated and supported by production and traceability data including all process controls from intake to delivery. Mass balance regularly done on purpose. Conformity declarations in place.
	4.20.3	Mitigation plan , last revision 18.05.2021
	4.20.4	Food Fraud Vulnerability assessment "Valutazione rischio frodi su mm. pp." updated on 30.06.2021
Internal audits	5.1.1	Internal audit based on check-list and report issued. Consulted several internal audit reports e.g.: -30.10.2020 for maintenance -11.11.2020 for measuring instruments and calibration, -23.11.2020 for HACCP system process controls in ready meal packaging process -26.11.2020 cleaning and sanitation program -11.12.2020 hazardous compounds control (chemical products) -22.12.2020 GMP and potable water system -08.01.2021 Internal audit program and activities -24.02.2021 for logistics -10.02.2021 transport and delivery process -18.2.2021 Allergen control -23.8.2021 Traceability test on crepes for top management commitment and responsibility, -20.5.2021 for top management commitment and responsibility -19.01.2021 on food defence and entrance rules in the plant, auditor S. Dottori Reports on module MOD 1.9.0.2
	5.1.2	The frequency is defined with different steps during the year on relation of risk associated; e.g. Claims, NC of products critical to food safety (e.g. foreign body) and NC of standard process to product specifications opened on monthly inspection; e.g. products organoleptic defect (every 12 month).

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Site factory inspections	5.2.1	Audit on structure and GMP/GHP monthly planned. Inspections on building/equipment performed monthly by line responsible in collaboration with a colleague of another production department based on check-list Mod 2.11.1.1 e.g. of 9.9.2021 in pasta area. Preoperative controls done daily by production responsible. Deviation: Daily pre-operative check Module 1.6.0.4 doesn't include control for personnel and protective clothing hygiene and equipment integrity e.g long pasta metallic net baskets.
Process and working environment validation and control	5.3.1	Details of environmental monitoring program based on risk assessment are in the following documents: "IO 2.9.4 VERIFICHE MICROBIOLOGICHE AMBIENTALI" rev. 0 of 22.07.19 that details typical sampling areas (Z1, Z2, Z3), microorganisms being assessed (Enterobatteriaceae, Listeria, Salmonella) and sampling methods; "CODIFICA E REGISTRO PUNTI AMBIENTALI" updated on 21.06.201 with list of all sampling points (126) and register of results (last registration: Z1 on sauce line point 227 on 22.9.2021 micro and bio luminescence controls). "Piano controllo Ambientale rev. 0" of 21.06.2019 with acceptability criteria and frequency of sampling. "I.O. 1.3.2 PROCEDURA DI RIPRISTINO DELLE CONDIZIONI IGIENICHE Rev. 0 of 29.07.2019" with detailed procedures to manage out of specification results. Trend review done with evaluation of data. The last review of the environmental monitoring programme done during meeting "Riesame qualità 2021" of 18.05.2021. Considering the kind of product (ready to cook) and the overall condition of plant the environmental program resulted being adequate
	5.3.2	No rework.
Calibration, adjustment and checking of measuring and monitoring devices	5.4.1	The procedure "PRO 1.7 Apparecchiature di prova, controllo e collaudo rev.0 dated 12.09.19 " details all calibration activity for the equipment used for process control. Register of instrument submitted of calibration updated at 15.09.2021.
	5.4.2	Register of instrument submitted of calibration updated at 15.09.2021. -Thermometers SONDA 0131 - T°C CCP01 – seen report 21/064-022 Calibrated on 26.08.2021 by external supplier BOTTARI with Primary Thermometer CP063-2 UKAS certificate 210130-1. -Metal Detector CCP04 on NNSF line A packaging line calibrated by external supplier IDECON 28.04.2021 -Scale N. 371 for finished products in NNSF line A packaging line, Calibrate on 19.01.21 by external supplier Bottari. Calibration is performed in an interval suitable for the type of monitoring in progress.

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Quantity control monitoring	5.5.1	The Company documented the quantity control for every single finished pack product. Every line have automatic scales with automatic ejection for underweight bags; Defined procedure I.O. 155 rev. 6. dated 04.03.2021. for weight and composition of every product. Weight control tests are performed at the start of production with underweight sample and ejection verification. The statistical weight control is recorded for each product on the ticket that is filed with the module I.O. 2.4.10 “verifica stampe mobili”, seen 01.07.2021 document of Penne arrabbiata Specialità di Beppe. Composition and weight are also check every hour. Seen MOD 2.4.0.3 “scheda controllo mix ingredienti” on 01.07.2021. The Checks performed respect on refer Italian legislative requirements DPR 690. The weight rejection limits meet country and customer requirements. During audit verified rejection of low weight sample Ravioli funghi Trader Joe’s lot 1270. Company use the “℮” mark on packaging.
Product and process analysis	5.6.1	Routine microbiological analyses for raw materials, intermediate and finished products are carried out by the internal laboratory in accordance with "PIANO DI CONTROLLO MMPP e MMCC Em. 2 Rev 2” updated 30/06/21 and “PIANO DI CONTROLLO PRODOTTI FINITI - SEMILAVORATI PASTA (corta, lunga, fresca, ripiena) - SEMILAVORATI SUGHI - SCREENING ALL. 3 HACCP em.2 rev.1" upated on 30.06.2021. For finished products (e.g. for stir fry = Enterobacter and E. coli 3/lot, TVC e Staphylococci, salmonella e listeria 1/month/packing line); Seen report for Ravioli pomodoro tre mulini dated 24.09.21 and for Stuzzicotti pomodoro e mozzarella Bo frost (Crepes) dated 14.09.21; report dated 27.07.2021 for Gnocchi Gorgonzola Trader joe’s lot 1208. Microbiological (TVC, total coliforms, E. coli, moulds, yeasts, Staphylococci, Enterobacter, salmonella and listeria) and chemical analysis (mycotoxin, heavy metals, pesticides, sulphites) are performed on ingredients, raw materials and finished products by external laboratories (ACCREDIA Approved e.g. LE MERIEUX “LAB N° 0051 L”, EUROFINS “LAB N° 490L L”, PALMER, NEOTRON, GRUPPO MAURIZI, SICURAL). The frequency is respected. Seen report LE MERIEUX 21/000230650 dated 24.05.2021 for Gnocchi semolina precooked LOT L21126 and report N. 21/000206190 dated 10.05.2021 for Fettuccine Funghi TJ lot 1113 Nutritional analyses are performed by internal and external lab (seen report Eurofins AR-21-ID-053325-01 / 121-2021-00051673 dated 20.05.2021 on Picard Penne aux Champignons a la crème. Shelf life tests are documented and archived. Verified shelf life report of Gnocchi Sorrentina CRF on 03.08.2020.
	5.6.2	The microbiological qualitative pathogen analysis was carried out by internal laboratory located in a different building from the factory. All the External laboratories used by Gelit are ISO 17025 accredited (e.g. Merieux Nutrisciences 0051L, Eurofins 490L , NEOTRON 0026L, Sicural 0126L). Ring test done with LGC Standard and HPA-OXOID circuit for following parameters: -On Organic Sample: TMC, Enterobacter, Salmonella, Listeria, Staphylococcus, E. Coli; seen record of 26.04.2021. -On Swabs sample: Salmonella, Listeria, ATP; seen record 04.05.2021. -On Organic Sample; protein, fats, Salt, Ash, moisture, pH; seen record 21.06.2021.
Product release	5.7.1	PRO 1.6 "Prove, controlli e collaudi" em,1 rev.0 dated 12.09.2019

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Management of complaints from authorities and customers	5.8.1	The complaints management is carried out in accordance with the Quality System procedure PRO 2.1 rev. 0 of 12.09.2019. No product withdrawal/recall following complaints. -39 cases for foreign bodies (flexible plastic, hair, insects, small metallic wire). - 3 cases for underweight product and missing piece in packaging unit - 1 for organoleptic issue Deviation: Complaints target not clearly set for consumers and authorities despite records and analysis done.
	5.8.2	Complaints are duly detailed and analysed being object of monthly and quarterly meetings with direction and QA team. Furthermore, complaints are a target objective. No complaints from Authorities. Part of complaints from consumers. Checked complaint samples regarding flexible plastic pieces e.g. of 10.2.2021 no. 8 raised by customer S…, for presence of blue plastic film piece in crepes mozzarella e formaggio. Foreign body was part of mozzarella sachet. Defined cutting procedure, fixed a inox plan for mozzarella unboxing before use instead of immediate pouring in the batch. No relevant complaints since CA and complaint closure including staff training of 14.10.2020.
Management of incidents, product withdrawal, product recall	5.9.1	The procedures for the management of incidents and contingency plan (ref. IO 2.16.2 “PIANO GESTIONE EMERGENZE AZIENDALI” rev. 4 of 23.09.2021) and recall/withdrawal (ref. PRO 2.1 rev. 0 of 12.09.2019) were adequate.
	5.9.2	Number of withdrawals: 0 Reasons: Foreign objects detected in final product Number of recalls: 0 Further explanation: The process was tested on 20.05.2021 for the finished product “Fettuccine Alfredo TJ and H”, 2 lots: 1109 and 1110, 993 boxes of finished product. Scenario defined as presence of milk ingredient with Salmonella spp. presence in the cream. Collaboration with customers TJ and records on file Mock Recall and simulation of FDA communication and media communication “warning product recall” including phone call to US customer. Doc of 20.05.2021. Test completed within 1,5 hours.
		Number of withdrawals: 0 Reasons: Foreign objects detected in final product Number of recalls: 0 Further explanation: The process was tested on 20.05.2021 for the finished product “Fettuccine Alfredo TJ and H”, 2 lots: 1109 and 1110, 993 boxes of finished product. Scenario defined as presence of milk ingredient with Salmonella spp. presence in the cream. Collaboration with customers TJ and records on file Mock Recall and simulation of FDA communication and media communication “warning product recall” including phone call to US customer. Doc of 20.05.2021. Test completed within 1,5 hours.
Management of non-conformities and non-conforming products	5.10.1	Procedure PRO 1.3 of 28.08.2019.
Corrective actions	5.11.1	Procedure PRO 1.8 rev. 0 of 12.9.2019, “REGISTRO NC/AC/AP” last update of 25.08.2021

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Corrective actions	5.11.2	Since the previous audit was opened about n. 18 CAs. Consulted CA records. Seen CA of 27.11.2020 regarding the presence of traces of protein residues in sanitized belt in packaging aree. Cause analysis indicated inappropriate hot washing water pressure, resolved by replacement of dispenser head and some of belts followed by swab sampling and analysis by ELISA kit with conform result after the CA implemented. CA closed on 13.7.2021. Records complete including description and root cause analysis. Consulted PA record regarding pallet management by replacing wood pallets with plastic ones in all production areas including last the palletizing area.
Food defence plan	6.2	Site EU code CE IT 819 L. FDA registration n. 12202710852. Enclosed site with 24-hour security, by external qualified supplier Vigilance service and 33 CCTV's, with continuous recording, that cover all site area. Emergency plan IO 2.16.2 “Piano gestione emergenze aziendali ” in rev. 4 of 23.09.2021, emergency list EL 2.16.2 updated rev.1 of 23.098.2021, with annual food defence risk assessment document “IO 2.16.1 “Analisi sicurezza del sito” last review no. 2 of 23.09.2021 with identification of sensible points and indication risks and mitigation measures. Visitors are registered systematically. All staff enter in the facility by electronic badge control at the security gate. Some silos of flour and salt were in external area inside the facility but are secured by padlock and sealed. As by EU/Italian legislation, company has authorization from Public Health Authority as food producing company. Supplier Vigilance service contract SECURITAS dated 23.12.2020 and annually renewed. Security/food defence procedure and alert system to be tested on October 14, by confidential relationship violation by one service supplier. Staff training for food defence was carried out systematically, seen training for all staff since May-July 2021 e.g. on 7.6.2021 and ongoing with groups (10 staff maximum for each training due to anti-Covid measures) of working staff.

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Summary of all deviations and non-conformities found for each chapter and requirement:

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart shall be available, showing the structure of the company.	C	Organigram of 19.04.2021. Deputies indicated in organigram bis of 27.08.2018. Deviation: The organigram of deputies not updated for area responsible.
2	4.4.6	Where a company outsources part of product processing and / or primary packaging and/or labelling, the company shall have it documented in the food safety and quality management system and ensure control over such processes to guarantee that food safety and product quality are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that he has been informed and has agreed to such outsourced process.	NA	No such a case.
3	4.4.7	A written agreement shall be in place, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, sampling and analyses.	NA	No such a case.
4	4.4.8	The company shall approve the supplier of the outsourced processes through: - certification against IFS Food or other GFSI recognised food safety certification standard or - documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	NA	No such a case.
5	4.9.3.1	Floor covering shall be designed to meet production requirements and shall be in good condition and easy to clean. Surfaces shall be impervious and wear-resistant.	C	Few floor imperfections in the area giving access to packing one.

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N°	Reference	IFS requirement	Evaluation	Explanation
6	4.12.4	The adequate accuracy of all equipment and methods designed to detect and/or eliminate foreign material, shall be specified. Functionality checks of such equipment and methods shall be carried out regularly. In case of malfunction or failure, corrective actions shall be defined, implemented and documented.	C	The installed magnet strength (in semolina feeding lines) not fully documented and tested.
7	4.12.10	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.	NA	No such a case despite GMP/GHPs.
8	4.16.2	Product requirements and prevention of contamination shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	C	During assessment seen an unfixed non-MD white wire binder in packing machine, possibly remained from precedent maintenance activity. No direct food safety risk being the binder after already packed product.
9	5.2.1	Site and factory inspections shall be planned and carried out for topics such as: - constructional status of production and storage premises - external areas - product control during processing - hygiene during processing and within the infrastructure - foreign material hazards - personnel hygiene. The frequency of inspections shall be justified by risk assessment and be based on the history of previous experience.	C	Audit on structure and GMP/GHP monthly planned. Inspections on building/equipment performed monthly by line responsible in collaboration with a colleague of another production department based on check-list Mod 2.11.1.1 e.g. of 9.9.2021 in pasta area. Preoperative controls done daily by production responsible. Deviation: Daily pre-operative check Module 1.6.0.4 doesn't include control for personnel and protective clothing hygiene and equipment integrity e.g long pasta metallic net baskets.
10	5.3.2	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	NA	No rework.

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N°	Reference	IFS requirement	Evaluation	Explanation
11	5.8.1	A procedure shall be in place for the management of product complaints and of any written notification from the competent authorities –within the framework of official controls-, any ordering action or measure to be taken when non-compliance is indetified.	C	The complaints management is carried out in accordance with the Quality System procedure PRO 2.1 rev. 0 of 12.09.2019. No product withdrawal/recall following complaints. -39 cases for foreign bodies (flexible plastic, hair, insects, small metallic wire). - 3 cases for underweight product and missing piece in packaging unit - 1 for organoleptic issue Deviation: Complaints target not clearly set for consumers and authorities despite records and analysis done.

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Summary of points of attention:

N°	Reference	IFS requirement	Evaluation	Explanation

No points of attention found

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Detailed IFS Assessment report:

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: - food safety and product quality - customer focus - food safety culture. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments.	A	Company policy, rev. of 12.09.20219, and objectives set and approved on document IO 1.2.1 rev. 2 of 03.08.2021 and defined during management review. Policy signed by GM and presented during training and affixed in main production areas and staff facilities.
2	1.1.2	All relevant information related to food safety, product quality and authenticity shall be communicated effectively and in a timely manner to the relevant personnel.	A	
3	1.2.1	KO n°1: The senior management shall ensure that employees are aware of their responsibilities related to food safety and product quality and that mechanisms are in place to monitor the effectiveness of their operation. Such mechanisms shall be clearly identified and documented.	A	The organisation structure was defined in organisation chart rev 3 of 1.4.2021 signed by GM S. De Santis.
4	1.2.2	The senior management shall provide sufficient and relevant resources to meet the product and process requirements.	A	
5	1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart shall be available, showing the structure of the company.	C	Organigram of 19.04.2021. Deputies indicated in organigram bis of 27.08.2018. Deviation: The organigram of deputies not updated for area responsible.
6	1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	A	

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7	1.2.5	The senior management shall have a system in place to ensure that the company is kept informed of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and that they are aware of factors that can influence food defence and food fraud risks.	A	The company has an updating and potential emergency information system in place for continuous update regarding legislative requirements, industry code of practice and scientific and technology developments by membership to food associations, website and magazines, Regional and National Health Ministry normative, EU web site consultation, RASSF and EFSA periodic consultation, advice of external consultant.
8	1.2.6	The senior management shall ensure that the certification body is informed of any changes that may affect the company's ability to conform to the certification requirements. This shall include, at a minimum: - any legal entity name change - any production site location change. For the following specific situations: - any product recall - any product recall and / or withdrawal by official order for food safety and / or food fraud reasons - any visit from health authorities which results in notifications and / or penalties issued by authorities the certification body shall be informed within three (3) working days.	A	Competent "One Health" Authority is ASL of SudEst Toscana, last Authority audit of 28.05.2021, 4 hours.
9	1.3.1	A process shall be in place to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company's continuous improvement.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
10	1.4.1	The senior management shall ensure that the food safety and quality management system is reviewed at least annually, or more frequently if significant changes occur. Such reviews shall include, at a minimum: - a review of objectives and policies including elements of food safety culture - results of audits and site inspections - positive and negative customer feedback - process compliance - authenticity and conformity issues - status of corrections and corrective actions - notifications from authorities.	A	Annual management review, last of 18.05.2021.
11	1.4.2	Actions from the management review shall be clearly aimed at supporting improvement. The management review shall assess follow-up actions from previous management reviews and any change that could affect the food safety and quality management system. The management review shall be fully documented.	A	
12	1.4.3	The senior management shall identify and regularly review (e.g. by internal audits or on-site verification) the infrastructure and work environment needed to conform to product requirements. This shall include, at a minimum: - buildings - supply systems - machines and equipment - transport - staff facilities - environmental conditions - hygienic conditions - workplace design - external influences (e.g. noise, vibration). The results of the review shall be considered, with due consideration to risks, for investment planning.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
13	2.1.1.1	The food safety and quality management system shall be documented and implemented, and shall be kept in one location (food safety and quality manual or electronic documented system).	A	
14	2.1.1.2	All documents shall be clearly legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	A	
15	2.1.1.3	A documented procedure shall exist for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements shall be available in their latest version. The reason for any amendments to documents, critical to the product requirements, shall be recorded.	A	Procedure PO 4.2.0 rev.2 of 12.5.2021 in place.
16	2.1.2.1	Records and documented information shall be legible and genuine. They shall be maintained in a way that subsequent revision or amendment is prohibited. If records are documented electronically, a system shall be in place to ensure that only authorised personnel have access to create or amend those records (e.g. password protection).	A	
17	2.1.2.2	All records and documented information shall be kept in accordance with legal and customer requirements. If no such requirements exist, records and documented information shall be kept for a minimum of one year after the specified shelf life. For products which have no shelf life, the duration of record and documented information keeping shall be justified and this justification shall be documented.	A	Procedure PO 4.2.0 rev.2 of 12.5.2021 in place. Kept for 3 years, being max shelf life of 2 years.
18	2.1.2.3	Records and documented information shall be securely stored and easily accessible.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
19	2.2.1.1	The basis of the company's food safety management system shall be a fully implemented, systematic and comprehensive HACCP based plan, following the Codex Alimentarius principles and any legal requirements of the production and destination countries which may go beyond such principles. The HACCP plan shall be specific and implemented at the production site.	A	
20	2.2.1.2	The HACCP plan shall cover all raw materials, packaging materials, products or product groups as well as every process from incoming goods up to dispatch of finished products, including product development.	A	
21	2.2.1.3	The company shall ensure that the HACCP plan is based upon scientific literature, or expert advice obtained from other sources, which may include: trade and industry associations, independent experts and regulatory authorities. This information shall be maintained in line with any new technical process development.	A	
22	2.2.1.4	The company shall ensure that in the event of changes to raw materials, packaging materials, processing methods, infrastructure and/or equipment, the HACCP plan is reviewed to assure that product safety requirements are complied with.	A	
23	2.2.2.1	Assemble HACCP Team: The HACCP team shall have the appropriate specific knowledge and expertise and be a multidisciplinary team which includes operational staff.	A	

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24	2.2.2.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received adequate training in the application of the HACCP principles and specific knowledge of the product and processes.	A	
25	2.2.3.1	Describe product: A full description of the product including all relevant information on product safety shall exist, such as: - composition - physical, organoleptic, chemical and microbiological characteristics - legal requirements for the food safety of the product - methods of treatment, packaging, durability (shelf life) - conditions for storage, method of transport and distribution.	A	
26	2.2.3.2	Identify intended use: The intended use of the product shall be described in relation to the expected use of the product by the end consumer, taking vulnerable groups of consumers into account .	A	
27	2.2.3.3	Construct flow diagram: A flow diagram shall exist for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram shall be dated, and after the determination of control measures, clearly identify each CCP and other control measures. In the event of any changes, the flow diagram shall be updated.	A	
28	2.2.3.4	On-site confirmation of the flow diagram: Representatives of the HACCP team shall verify the flow diagram, by on-site verifications, at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made.	A	

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29	2.2.3.5	Conduct a hazard analysis for each step: A hazard analysis shall be conducted for all possible and reasonably expected physical, chemical (including radiological and allergens) and biological hazards. The analysis shall also include hazards linked to materials in contact with food, packaging materials and hazards related to the work environment.. The hazard analysis shall consider the likely occurrence of hazards and the severity of their adverse health effects. Consideration shall be given to the specific control measures that shall be applied to control each hazard. to control each hazard.	A	
30	2.2.3.6	Determine critical control points and other control measures: The determination of relevant CCPs and other control measures shall be facilitated by the application of a decision tree or other tool(s), which demonstrates a logical reasoned approach.	A	
31	2.2.3.7	Establish critical limits for each CCP: For each CCP, the appropriate critical limits shall be defined and validated to clearly identify when a process is out of control.	A	Specified CCPs: Foreign body detection Metal detector Cooling Freezing Others: refrigerated storage Foreign body detection Metal detector Foreign body separation Magnet Sieve Heat Treatment Others: cooking Cooling Freezing Foreign body detection Metal detector Foreign body separation Magnet Sieve Heat Treatment Roasting / Frying Cooling Freezing pH value Further explanation: The CCPs has been determined as follows:

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N°	Reference	IFS requirement	Evaluation	Explanation
				CCP 1: refrigerated raw material storage temperature, regimen temperature set at ≤ +4°C, CL over 4°C for prolonged period, monitored in continuous with automatic SW/alarm, paper record per shift. CCP 2-3-4: metal detector efficiency (packed units), (testers for Ready Meals: Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm; monitored every hour, record on SM CCP by packing line operator. CCP 15 and 20: metal detector efficiency (semi-processed products - when the products was packed on aluminium film), (testers for: Ferrous 2,5 mm, No ferrous 2,8 mm, stainless steel 4 mm; monitored on start-hourly-end of shift by packing operator, record on SM CCP. CCP 5-6-8: metal detector efficiency (Crepes), (testers: Ferrous 1,5 mm, No ferrous 1,5 mm, stainless steel 1,8 mm; monitored on start-hourly-end, record on SM CCP. CCP 7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 4 mm, Non-ferrous 4 mm, stainless steel 4 mm; start-hourly-end, record on SM CCP. CCP 19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 4 mm, No ferrous 4 mm, stainless steel 4 mm; monitoring start-hourly-end, record on SM CCP. CL for MDs defined the failure of non -detection even of one of three testers used by production, product block until last positive control. Critical limits had been agreed and signed off by team. The critical limit was validated, for temperature on storage phase, based on industry best practice and scientific literature; documented validation by challenge test on 14.01.2019 for liquid egg. Validation of metal detector carried out on 28.04.2021 in collaboration with CEIA service (21.2.2020 MD of line B of new stir fry area).

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32	2.2.3.8.1	KO N° 2: Specific monitoring procedures in terms of method, frequency of measurement or observation and recording of results, shall be established for each CCP to detect any loss of control at that CCP. Each defined CCP shall be under control. Monitoring and control of each CCP shall be demonstrated by records.	A	CCPs monitored as following: CCP 1: refrigerated raw material storage temperature, monitored in continuous with automatic SW/alarm, paper record per shift. CCP 2-3-4: metal detector efficiency (packed units), monitored every hour, record on SM CCP by packing line operator. CCP 15 and 20: metal detector efficiency (semi-processed products - when the products was packed on aluminium film), monitored on start-hourly-end of shift by packing operator, record on SM CCP. CCP 5-6-8: metal detector efficiency (Crepes), monitored on start-hourly-end, record on SM CCP. CCP 7: metal detector efficiency (rice/short pasta in bins), start-hourly-end, record on SM CCP. CCP 19: metal detector efficiency (long pasta in bins), monitoring start-hourly-end, record on SM CCP.
33	2.2.3.8.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	A	
34	2.2.3.8.3	The operative personnel in charge of the monitoring of CCPs and other control measures shall have received specific training/ instruction.	A	
35	2.2.3.8.4	Control measures, other than CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.	A	
36	2.2.3.9	Establish corrective actions: In the event that the monitoring indicates that a particular CCP or control measure other than CCP is not under control, adequate corrective actions shall be taken and documented. Such corrective actions shall also take into account any action taken relating to non-conforming products and identify the root cause for the loss of control of CCPs.	A	

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37	2.2.3.10	Establish verification procedures: Procedures of verification shall be established to confirm that the HACCP plan is working correctly. Verification of the HACCP plan shall be performed at least once a year. Examples of verification activities include: - internal audits, - analyses - sampling - deviations - complaints The results of this verification shall be incorporated into the HACCP plan.	A	Procedures of verification are established to confirm that the HACCP plan, including CCPs are effective. HACCP plan is reviewed every year during Management Review and/or in case of a production change in ingredients or technology. Last HACCP system verification of 10.05.2021. HACCP plan review no. 5 of 24.06.2021.
38	2.2.3.11	Establish documentation and record keeping Documentation related to the HACCP plan shall be in place. Examples of documentation include: - hazard analysis - determination of CCPs and other control measures - determination of critical limits - processes, procedures Examples of records include: - outcome of CCPs and other control measures monitoring activities - observed deviations and implemented corrective actions.	A	
39	3.1.1	All personnel performing work that affects product safety, quality and legality shall have the required competence appropriate to their role as a result of education, work experience and/ or training.	A	
40	3.1.2	The responsibilities, competencies and job descriptions for all job titles, with an impact on food safety and product quality shall be clearly defined, documented and in place. Assignment of key roles shall be defined.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
41	3.2.1	Documented requirements relating to personal hygiene shall be in place and shall include, at a minimum, the following areas: - hair and beards - protective clothing (including their conditions of use in staff facilities) - hand washing, disinfection and hygiene - eating, drinking and smoking - actions to be taken in case of cuts or skin abrasions - fingernails, jewellery and personal belongings (including medicine) - notification of infectious diseases and conditions impacting food safety via a medical screening procedure. The requirements shall be based on hazard analysis and assessment of associated risks.	A	The hygienic requirements inside the production departments have been defined and communicated to the staff HYgiene Manual, rev.2 of 05.10.2020.
42	3.2.2	KO N° 3: The requirements for personal hygiene shall be in place and applied by all relevant personnel, contractors and visitors.	A	Gelit defined all GMP need in "PRO 2.11 Igiene del personale e produzioni rev.0 dated 12.09.19" Specific GMP standards are available and applied to all staff, visitors and contractors in a specific instruction (I.O. 2.11.1 updated 20.09.2021 “NORME GMP”) that is communicated to all staff. Monthly GMP audit are carried out to verify compliance to the procedure, the good condition of the structures, any deficiency (seen report 09.09.21 in Sauce Dept. and report 24.09.21 in Crepes dept.). General compliance to the rules was observed during the audit. Detectable plasters are available and checks are done in case of new lot. All main tools in production are detectable (pens, markers, cutters, scissors, other). Hand and shoe cleaning points are installed at each department entrance. Toilets and changing rooms are suitable for staff. Specific indications are prepared for the uniforms to wear and the hair caps, with illustrative photographs. Clothing are laundered by an validated external service provider. The frequency of Personal hygiene audits is adequate (daily by line leader, monthly monitoring on GMP audit carried out by production staff under CQ supervision). No issues seen regarding compliance to documented hygiene policies.

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43	3.2.3	Compliance with personal hygiene requirements shall be checked regularly.	A	
44	3.2.4	Visible jewellery (including piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated by hazard analysis and assessment of associated risks and shall be effectively managed.	A	
45	3.2.5	Cuts and skin abrasions shall be covered with a coloured plaster/bandage different from the product colour. Where appropriate: - plasters / bandages shall contain a metal strip - single use gloves shall be worn.	A	
46	3.2.6	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	A	
47	3.2.7	Clearly defined usage rules shall exist for work areas/ activities where it is required to wear gloves (coloured differently from the product colour).	A	
48	3.2.8	Suitable protective clothing shall be available and in sufficient quantity for each employee.	A	5 or 7 sets of clothing are available (production areas based) for a week. The supply and cleaning are by validated external company (ALSCO- seen contract renewal on 08.11.2018), seen validation approved during Quality Team meeting date 29.06.2021. White t-shirts and, trousers with hat provided to all production staff. Disposable hood and mask provided. Safety shoes also provided. Disposable visitor coats and hood provided. The Procedure I.O. 2.11.1 dated 20.09.2021 “NORME GMP” and "IO.261 rev. 3 dated 06.09.2019" define clothing and gloves utilization rules. Protective clothing removed on leaving the production areas; disposable worker coats and hat provided for smoking area. The compliance of the uniform is checked at each shift.

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N°	Reference	IFS requirement	Evaluation	Explanation
49	3.2.9	All protective clothing shall be thoroughly and regularly laundered in-house or by approved contractors or by employees. This decision shall be justified by risk assessment. Defined requirements shall ensure, at a minimum: - sufficient segregation between dirty and clean clothing at all times - defined laundering conditions on water temperature and detergent dosage - avoidance of contamination until use. The effectiveness of the laundering shall be appropriately monitored.	A	
50	3.2.10	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken in order to minimise contamination risks.	A	
51	3.3.1	The company shall implement documented training and/or instruction programs with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: - training contents - training frequency - employee's task - languages - qualified trainer/tutor.	A	Training program of 18.05.2021. Training procedure PRO 1.5 -Gestione risorse umane- rev.0 dated 28.08.19

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52	3.3.2	The documented training and/or instruction shall apply to all personnel, including seasonal and temporary workers and employees from external companies, employed in the respective work area. Upon employment, and before commencing work, they shall be trained/instructed in accordance with the documented training/instruction programs.	A	Three training records checked and last training event was on 26.07.2021. Every year, for all production staff, are planned specific training sessions on HACCP, CCP management, Allergens, GMP, Cleaning Procedure and Food Defence (seen reports of 31.05.21, 14.06.21, 12.07.21 with annexes individual questionnaires for final evaluation) For all new recruitments is provided base training (16 hours) on HACCP, GMP, Allergens, food defence, pest control, safety (seen report of 20.09.2021 for 1 new person). Specific training is also done at every significant updating of procedures or equipment (seen training on new machine check lists in pasta department on 17.02.21). Trainings also performed for pest control, food defence and other issues.
53	3.3.3	Records of all training/instruction events shall be available, stating: - list of participants (including their signature) - date - duration - contents of training - name of trainer/tutor. A procedure or program shall be in place to prove the effectiveness of the training and/or instruction programs.	A	
54	3.3.4	The contents of training and/or instruction shall be regularly reviewed and updated when necessary. Special consideration shall be given, at a minimum, to these specific issues: - food safety - food fraud - product quality - food defence - food related legal requirements - product/process modifications - feedback from the previous documented training/instruction programs.	A	

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55	3.4.1	The company shall provide suitable staff facilities, which shall be proportional in size, equipped for the number of personnel, designed and controlled so to minimise food safety risks. Such facilities shall be kept in a clean and good condition.	A	2 dedicated staff facility areas separated from production areas (ready meals and crepes). Facility areas include changing rooms for man and women with personnel lockers, douches and bath rooms. 2 catering rooms inside the plant (ready meals and crepes), segregated from production area and equipped with lockers for personnel food, refrigerator and microwave oven. Catering facilities are suitably controlled to prevent contamination of product. The staff facility area cleaned by cleaning service provider. Dedicated smoking rooms are present outside due to Covid measures. All areas checked during audit and found clean and in good order. Risk assessment documented none sensitive areas identification. Personnel enter via a specially designated changing facility at the internal of main building with arrangements which incorporate the standard requirements. Footwear wash systems and hand free cleaning and sanitizing devices on entrance to the production departments. The same in place for visitors and contractors. Monthly internal audit of staff facility areas (e.g. report on 25.6.2021 done by trained operators independent from area T.P.) Overview of canteen facilities provided and their control. 10 hand free washing and disinfection devices.
56	3.4.2	Product contamination risks by food and drink and/or foreign materials shall be minimised. Consideration shall be given to food and drink from vending machines, canteen and/or brought to work by personnel.	A	
57	3.4.3	Changing rooms shall be located to allow direct access to the areas where food products are handled. If this is not possible, preventive measures shall be in place to minimise product contamination risks. Where necessary, outdoor clothing and protective clothing shall be stored separately.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
58	3.4.4	Toilets shall neither have direct access nor pose contamination risks to an area where food products are handled. Toilets shall be equipped with adequate hand washing facilities. Sanitary facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.	A	
59	3.4.5	Hand hygiene facilities shall be provided and shall adress, at a minimum: - adequate number of wash basins - suitably located at access points to and/or within production areas - sole use for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on hazard analysis and assessment of associated risks.	A	The hand washing facilities were in sufficient number, 5 inside production areas, one on entrance to production area, one in mixing area. All hand free, detergent, warm water, air dryer, disinfectant dispenser.
60	3.4.6	Hand hygiene facilities shall provide: - running potable water at an appropriate temperature - appropriate cleaning and disinfection equipment - appropriate means for hand drying.	A	
61	3.4.7	Where the processes require a higher standard of hygiene, the hand washing equipment shall provide, in addition: - hand contact-free fittings - hand disinfection - waste container with hand contact-free opening.	A	
62	3.4.8	Based on hazard analysis and assessment of associated risks, a program shall be in place to control effectiveness of hand hygiene.	A	
63	3.4.9	Where it is justified by risk assessment, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
64	4.1.1	All requirements related to food safety and product quality, within the defined agreement with customers, and any revision of these clauses, shall be communicated to and implemented by each relevant department.	A	
65	4.1.2	In accordance with customer requirements, the senior management shall inform their affected customers, as soon as possible, of any issue related to product safety or legality, including non-conformity/ies identified by competent authorities.	A	
66	4.2.1.1	Specifications shall be available and in place for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	A	There are around 320 finished product specifications, several of them checked during audit, e.g.: -private label product (P.M.) “Crepes Prosciutto Cotto e Mozzarella” 250 g, deep frozen, shelf life of 18 months, specification of 9.5.2019 -Sugo Ragù, brand Gelit Professional, 1000g in plastic bag, shelf life 9 months, deep frozen, specification of 12.11.2019 -Penne Pomodoro e mozzarella e basilico, deep frozen 550 g in plastic bag, private label C…., shelf life 15 months, specification of 21.5.2020 -Linguine allo scoglio, deep frozen, 450 g, shelf life of 15 months, private label “Allegri Sapori” of customer P.M., specification of 17.05.2019, - Paella di pesce surgelata 600 g, shelf life 15 months, specification of 10.05.2018 shared with customer, private label E…. in case of retail brands specifications are shared and approved with customers.

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N°	Reference	IFS requirement	Evaluation	Explanation
67	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be in place and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specification in case of any modification related to: - raw materials - formulas/recipes - processes which impact the finished products - packaging materials which impact the finished products.	A	

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68	4.2.1.3	KO N° 4: Specifications shall be available and in place for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and be in compliance with legal requirements and, if existing, with customer requirements.	A	Defined criteria and responsibilities for creation, verification and validation of technical specification. QA department in charge for specifications preparation, verification and approval. Specifications are reviewed or confirmed at least every 3 years. The raw materials specifications checked during the audit are follows: -IPA (cream), specification of 10.1.2015, DoC of 10.09.2020. -Ground cheese (SOSTER), specification of 13.5.2020, DoC29.7.2020 -Molino Casillo (wheat flour), specification of 20.06.2019, DoC of 24.08.2020, CoA of 24.01.2020 including soy absence. -Reire (milk in powder), specification of 01.2019, DoC of 17.12.2018 -ADEA (potato flake), FSSspecification of 13.09.2018, DoC of 11.5.2018 -Parmovo (liquid egg), specification of 21.1.2019, DoC of 11/04/2019 -Italia Alimentari (cooked ham) specification of 14.12.2017, DoC of 13.2.2018 -Alimentha (Fish and molluscs), specification of 06.12.2018, DoC of 07.02.2019 Packaging specifications: 90% of product is packed in plastic bag of 150 g – 1000 g, 9% in 200-250 g box with internal polyethylene layer , 1% in plastic film bag inside carton big box (bin). Packaging: -Rotofilm (film roller for plastic bag packaging), specification of 11.09.2017, last review of 03.2020, DoC of 26.04.2019 -TonyGraf (cartoncino riciclato politenato), specification of 26.1.2018, DoC of 29.6.2020, migration test of 3.12.2019 -Famaplast (bin polyethylene plastic bag) specification and DoC 28.09.2021.
69	4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.	A	

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70	4.2.1.5	Where customers specifically require that products are “free from” certain substances or ingredients (e.g. gluten, pork, etc.), or that certain methods of treatment or production are excluded (e.g. GMOs), verifiable procedures shall be in place.	A	Claim present: Uova da galline allevate a terra, vegan and cheese Pecorino Romano DOP. First claim based on documentation received from egg suppliers and their certifications in possess as well as documentation control during raw material intake process. Second claim based on customer request and evaluation of all specifications of raw material and ingredients used as well as production records. Last claim based on certification of the supplier registered with the consortium, and on the authorization of the consortium issued to Gelit, complete with registrations. This risk is assessed by “valutazione rischio frodi” and verified in the control plan. A declaration GMO-free is required from all suppliers. The company doesn't use the products consisting of GMOs, containing GMOs or produced from GMOs. No GMO-free label.
71	4.2.2.1	KO N° 5: Where there are customer agreements related to: - product recipe (including raw materials characteristics) - process - technological requirements - packaging - labelling these shall be complied with.	A	Finished product brand share: 13% company’s brands, 87% customer brands. Product specifications shared by countersigned specification and technical agreements as well as loading specification in customer portal for final approval. Consulted several agreements e.g.: -Trad..J… “Master Vendor Agreement” of 01.09.2021 followed by shared specifications on GORP system, agreement for 10 finished product recipes (pasta, rice, plain and stuffed). Last customer audit of 18.12.2018 with site re-approval by the customer. -BoF… agreement of 24.8.2020 signed by both parties and valid for 7 finished product references e.g. stuzzicotti ai formaggi (crepes). Recent customer requirements for product formula modifications (e.g. semolina to be replaced with potato in gnocchi by C…..). No technologic requirements since previous audit.
72	4.3.1	For each new development or modification of products, a hazard analysis and assessment of associated risks shall be conducted.	A	

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73	4.3.2	The product development/ modification process shall result in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. This includes factory trials and product testing. The progress and results of product development/modification shall be recorded.	A	For every project/product are evaluated: customer requirements; needs of materials or equipment; HACCP analysis; legal requirements (seen."Registro Progetti Mod. Q10-01. rev.1 updated 16.09.21 with : Pasta chips and minicalzoni). Project is managed with follow up of mains phases (samples, customer approval, specifications, industrial trials, final customer approval, follow-up of first 3 production runs, etc.) and periodically revised (seen report 16/09/21: Tortiglioni Carbonara for R.I.). The validation of cooking time and temperature (before eating) was carried out internal and by external accredited lab (seen report INTERTEK Test report Nr. 23684 - 19 dated 19.07.19 on Penne Arrabbiata). Shelf life trial test was carried by R&D (seen shelf life study for Gnocchi sorrentina CRF on August 2020)
74	4.3.3	Shelf-life tests or adequate validation through microbiological, chemical and organoleptic evaluation, shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. In accordance with this evaluation, the shelf-life shall be established.	A	
75	4.3.4	A procedure shall be in place to ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	A	The packaging and labelling approval is from customers but is supervised by internal staff (seen email of final approval of crepes "Ip..." 21.09.21) forwarded by P. C.
76	4.3.5	Recommendations for preparation and/ or use of food product instructions shall be established, where appropriate.	A	
77	4.3.6	The company shall demonstrate through studies and/ or perform relevant tests to validate nutritional information or claims which are declared on labelling, throughout the shelf life of the products.	A	

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78	4.3.7	In the event of changes to process characteristics or product formulation, including rework and/or packaging materials, the company shall ensure that the food safety and product quality requirements are complied with. Labelling shall be reviewed and adapted when necessary.	A	
79	4.4.1	The company shall control purchasing processes to ensure that all externally sourced raw materials, semi-finished products, packaging materials and services, which have an impact on food safety and product quality, conform to defined requirements.	A	Supplier approval and monitoring as by procedure PRO 1.4 rev. 1 of 18.12.2019. The risk and vulnerability assessment of RM, ingredients and packaging was documented on HACCP plan Attachment 1 updated on rev. 2 of 30.6.2021. The assessment based on hygiene risk and quality impact to the product with suppliers / raw materials. Based on details from a raw material questionnaire. The suppliers are subject to raw material questionnaire before approval (every tree year). The assessment based on hygiene risk and quality impact to the product with suppliers / raw materials. This based on details from a raw material questionnaire. The suppliers were subject to questionnaire before approval (every three years). Raw material assessments at analysis form part of the ongoing review of supplier performance. New suppliers are requested to complete the questionnaire and to evidence GFSI certifications in possess. BRCG/IFS/FSSC 2200-ISO 22000 report requested to certified suppliers. Specifications and GMO and allergen declarations in collaboration with R&D staff. Score system applied with value up to 50 and over 50. Low risk suppliers: salt, starch, flavours, brandy, pasta. Other medium risk level suppliers: extra virgin oil, chilly, saffron, fish, wine and for cream, gnocchi, asparagus, rice, flour, tomato (last cases for possible other suppliers in case on unavailability of principal approved one) During assessment randomly consulted supplier approval practice of suppliers of sauce recipe code 360022 and other specifications e.g.: -IPA (cream), ISO 22000 certified, soon BRCGS audit, specification of 02.01.2019 DoC of 22.09.2021. -Ground cheese (SOSTER), BRCGS certified, specification of 13.5.2020, DoC of 20.09.2021 -Molino Casillo (wheat flour), BRCGS certified, audit of 19.11.2010, specification rev. 2 of 20.06.2019, DoC of 22.04.2021,

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				CoA of 22.04.2021 including soy absence. -Reire (milk in powder), broker, ISO 22005 certified, specification of 01.2019, DoC of 17.12.2018 -Parmovo (liquid egg), BRCGS certified, audited on 30.11.2018, specification of 21.1.2019, DoC of 22.09.2021 -Italia Alimentari (cooked ham) BRCGS/IFS certified, specification of 14.02.2020, DoC of 25.01.2021 -Alimentha (Fish and molluscs), BRCGS certified, audited on 02.04.2019, specification of 14.09.2021, DoC of 13.09.2021 -Rotofilm (film roller), BRCGS packaging certified, specification of 27.10.2020, DoC of 26.03.2021 -TonyGraf (cartoncino riciclato politenato), specification of 27.10.2020, DoC of 24.06.2021 migration test of 15.12.2020 -Famaplast (bin polyethylene plastic bag)) specification and DoC 21.2.2019, DoC of 30.05.2018, last review of 15.09.2021. All suppliers of products and services approved by the Technical Department and entered onto the Documented risk assessment “ELENCO MATERIE PRIME E FORNITORI QUALIFICATI” mod. Q 07-02 before they can be used (ref. procedure PRO 1.4). No exceptions applied since previous audit. No agents in use since previous audit.
80	4.4.2	A procedure for the approval and monitoring of suppliers (internal and external) shall be in place. The approval and monitoring procedure shall contain clear assessment criteria, such as: - audits performed by an experienced and competent person - certificates of analyses - supplier reliability - complaints - required performance standards.	A	Supplier approval and monitoring as by procedure PRO 1.4 rev. 1 of 18.12.2019.
81	4.4.3	The results from the supplier assessments shall be reviewed regularly and this review shall be justified by risk assessment. Records of the reviews and the consequential actions of assessment shall be documented.	A	All suppliers of products and services have to be approved by the Technical Department. Supplier list updated in dynamic, last on 12.07.2021.

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82	4.4.4	The purchased raw materials, semi-finished products and packaging materials shall be checked in accordance with the existing specifications and, justified by risk assessment, for their authenticity. The schedule of these checks shall take into account, at a minimum, defined food safety and product quality risks. The frequency and/or scope of sampling shall be based on: - the impact of the raw materials, semi-finished products and packaging materials on the finished product - the supplier's status.	A	
83	4.4.5	The purchased services shall be checked in accordance with the existing specifications. The schedule of these checks shall take into account, at a minimum: - the defined service requirements - the supplier's status (according to its assessment) - the impact of the service on the finished product.	A	Qualification of supplier services done by commercial, QA, operation departments and approved suppliers are inserted into the list MOD 1.4.6 "Qualified service suppliers". Consulted approval process of several services, e.g. certified laundry ALSCO on 01.01.2021, pest control Anticimex on 01.06.2021, external staff service GEST FOOD on 09.01.2019, external lab Merieux Nutrisciences on 03.02.2021, calibration service Bottari Tecnologie on 01.01.2021.
84	4.4.6	Where a company outsources part of product processing and / or primary packaging and/or labelling, the company shall have it documented in the food safety and quality management system and ensure control over such processes to guarantee that food safety and product quality are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that he has been informed and has agreed to such outsourced process.	NA	No such a case.
85	4.4.7	A written agreement shall be in place, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, sampling and analyses.	NA	No such a case.

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86	4.4.8	The company shall approve the supplier of the outsourced processes through: - certification against IFS Food or other GFSI recognised food safety certification standard or - documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	NA	No such a case.
87	4.5.1	Based on hazard analysis, assessment of associated risks and intended use, the company shall define the key parameters for the packaging materials in detailed specifications complying with the current relevant legislation and other relevant hazards or risks. The company shall check and verify the suitability and existance of functional barrier(s) of the consumer unit packaging material for each relevant product tests/analysis such as: - organoleptic tests - storage tests - chemical analyses - migration test results.	A	Packaging specifications: 90% of product is packed in plastic bag of 150 g – 1000 g, 9% in 200-250 g box with internal polyethylene layer , 1% in plastic film bag inside carton big box (bin). Packaging: -Rotofilm (film roller for plastic bag packaging), specification of 11.09.2017, last review of 03.2020, DoC of 26.04.2019. BRCGS packaging certified. -TonyGraf (cartoncino riciclato politenato), specification of 26.1.2018, DoC of 29.6.2020, migration test of 3.12.2019. Not GFSI certified. -Famaplast (bin polyethylene plastic bag) specification and DoC 28.09.2021. Not GFSI certified.
88	4.5.2	For all packaging materials which could have an impact on products, certificates of conformity shall exist which attest conformance with legal requirements. In the event that no specific legal requirements are applicable, evidence shall be available to demonstrate that packaging materials are suitable for use. This applies for packaging materials which could have an influence on raw materials, semi-finished and finished products	A	
89	4.5.3	The company shall ensure that the used packaging and labelling corresponds to the product being packed and comply with agreed customer product specifications. This shall be regularly checked and documented.	A	

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90	4.6.1	The company shall investigate the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and/or quality could be compromised, appropriate control measures shall be implemented. The effectiveness of the implemented measures shall be periodically reviewed (e.g. extremely dusty air, strong smells).	A	The buildings are on good condition and there are many evidences of adequate maintenance. All building are surrounded by clean and excellent external areas with good separation from green areas. Good disposal of waste that are stored in a dedicated area in containers. In progress building of a new waste water treatment plant far from the production area. The facility is quite far from urban areas. No local activities that would risk product contamination. Process flow is of one-way type. No risk or negative impact on product safety and/or quality. No additional dormitories, canteens, power plants buildings inside the plant.
91	4.7.1	All external areas of the factory shall be clean, tidy and maintained in good condition. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	
92	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be justified by risk assessment to ensure that there are no contamination risks or adverse effects on food safety and quality.	A	
93	4.8.1	A site map covering all buildings of the facility shall be available. Plans shall be in place that clearly describe the process flows of: - finished products - packaging materials - raw materials - personnel - waste - water	A	

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94	4.8.2	The process flow, from receipt of goods to dispatch, shall be established, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging material, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	A	Layout documented and process flow of one-way type. Raw material intake separates from finished product delivery. Internal movement external yard routes clearly indicated. Different levels of risk areas have been correctly identified. Plan of site designates areas as enclosed products areas for the storage areas and low risk areas for the production zone. Dedicated washing areas. Equipment washed close to despatch and separated from production. All external warehouses are locked with list of authorized people to enter. There was a plan “Analisi sicurezza del sito” last review no. 2 of 23.9.2021 which designates areas and detailed flow charts for production flow updated on 30.06.2021. on as following. high-risk areas – not present. high-care areas – not present. ambient high-care areas – not present, low-risk areas – mixing ingredients, storage and cutting the defrosted products (meat, fishery). enclosed product areas – cooking phase, storage and dispatch FP non-product areas – staff facilities, office, maintenance area, reflue water external area.
95	4.8.3	In the case of areas sensitive to microbiological, chemical and physical risk(s) which is/are justified by risk assessment, they shall be designed and operated to ensure product safety is not compromised.	A	
96	4.8.4	Laboratory facilities and in-process controls shall not affect product safety.	A	

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97	4.9.1.1	Premises where food products are prepared, treated, processed and stored shall be designed and constructed to ensure food safety.	A	The factory is suitable for the intended purpose. The buildings are in good state and recently painted. Good facilities. Floors are constructed of coated concrete and whilst some areas show minor wear there is evidence of adequate maintenance. No glass windows in the storage and processing areas. Existing glass windows fitted with shatter retaining plastic film. Roof glazing are polycarbonate. Doors are in good condition. Adequate lighting in site. Map of drains updated 17.06.2019. The maintenance of the air filters is made with adequate different frequency depending on the activity. No visible condensation on ceilings and walls. Technical entries only by external parts. External roof voids for inspection.
98	4.9.2.1	Walls shall be designed and constructed to prevent the accumulation of dirt, reduce condensation and mould growth, and facilitate cleaning.	A	
99	4.9.2.2	The surfaces of walls shall be in good condition and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	A	
100	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning.	A	
101	4.9.3.1	Floor covering shall be designed to meet production requirements and shall be in good condition and easy to clean. Surfaces shall be impervious and wear-resistant.	C	Few floor imperfections in the area giving access to packing one.
102	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be easy to clean and designed to minimise the product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants).	A	
103	4.9.3.3	Water or other liquids shall reach drainage, using appropriate measures without difficulties. Puddles shall be avoided.	A	

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104	4.9.3.4	In food handling areas, machinery and piping shall be arranged so that waste water, if possible, to flow directly into a drain.	A	
105	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps etc.) shall be constructed to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	A	
106	4.9.4.2	Where false ceilings are used, an access to the vacant area shall be provided in order to facilitate cleaning, maintenance and inspections for pest control.	A	
107	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in good condition.	A	
108	4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.	A	
109	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easily removable, good condition pest screens or other measures to avoid any contamination.	A	
110	4.9.5.4	In areas where unpackaged products are handled, windows shall be protected against breakage.	A	
111	4.9.6.1	Doors and gates shall be in good condition and easy to clean. They shall be constructed of non-absorbent materials to avoid: - splintering parts - flaking paint - corrosion.	A	

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112	4.9.6.2	External doors and gates shall be constructed to prevent the access of pests; they shall be self-closing, unless non-essentiality is justified by risk assessment.	A	
113	4.9.6.3	Plastic strip curtains, separating the internal areas shall be in good condition and easy to clean.	A	
114	4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.	A	
115	4.9.8.1	Adequate natural and/or artificial ventilation shall be in place in all areas.	A	
116	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and checked, cleaned or replaced as necessary.	A	
117	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	A	
118	4.9.8.4	Dust extraction equipment shall be installed in areas where considerable amounts of dust are generated.	A	

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119	4.9.9.1	Water which is used as an ingredient in the production process, or for cleaning, shall be of potable quality at the point of use and supplied in sufficient quantity; this also applies to steam and ice used within the production area.	A	The water is monitored with chemical and micro biological analyses by external laboratory ACCREDIA approved (ref. water plant and HACCP sample plan). Water is from 2 private wells. Presence of treatment equipment for arsenic and chlorine treatment with automatic monitoring. Planned n. 8 analysis per year for Chemical and microbiological parameters including heavy metals and radionuclides, the last analysis (report 21/432969) done by Merieux Nutriscience (ISO 17025 approved n. 0051) was dated 20.9.2021 and monitoring referring to Law Decree D.L. 31/2001. Daily monitoring was made on content of Chlorine registered (schedule SMCP00) by on line workers for each shift. There is also continuous recording on informatics system. The water plant sample point updated 03.10.2017. No ice used. No filtered air in use. The air compressor was oil free. No steam in food contact, only on closed system for heat generation. Conform results from lab analysis since previous year.
120	4.9.9.2	Recycled water which is used in the process, shall not pose a contamination risks.	A	
121	4.9.9.3	The quality of water (including recycled water), steam or ice shall be monitored following a sampling plan on hazard analysis and assessment of associated risks.	A	
122	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the drinking water system nor allow the possibility of reflux, to avoid contamination of potable water sources or factory environment.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
123	4.9.10.1	The quality of compressed air that comes in direct contact with food or primary packaging material shall be monitored based on hazard analysis and assessment of associated risks. If gases are used, they shall demonstrate adequate safety and quality through a declaration of compliance and shall be suitable for the intended use.	A	No filtered air in use. The air compressor was oil free. No steam in food contact, only on closed system for heat generation. Conform results from lab analysis since previous year. Hazard analysis rev. 5 of 30.06.2021
124	4.9.10.2	Compressed air shall not pose contamination risks.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
125	4.10.1	Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be available and implemented. These shall specify: - objectives - responsibilities - the products used and their instructions for use - dosage of cleaning and disinfection chemicals - the areas to be cleaned and/ or disinfected - cleaning and disinfection frequency - documentation requirements - hazard symbols (if necessary).	A	Internal cleaning activity by trained operators in all production areas. Cleaning of offices and buildings was managed by external people (Company GEST FOOD ITALIA seen contract dated 09.01.2019 validity of 31.12.2021) The cleaning procedures are detailed in the following documents: PRO 2.9 Pulizie e Sanificazioni rev. 0 of 6/6/19 with general overview of cleaning management by Gelit. Details of cleaning procedure for each component of each production equipment are in "Procedure di sanificazione - PRO PS01 rev. 18 of 21.09.2021" and in attached document " EL 2.9.1 rev. 0 of 28.5.2020 “Codifica punti" for samplings for ATP and bioluminometer and proteic residue as well TVC and allergen swab samplings. After-cleaning checks for every production line are: -after every cleaning on several points by visual inspection (seen reports Mod.1.6.0.4: Sauce line of 28.09.21; Mod.1.6.0.2 NNFS packing line B 28.09.21; Mod.1.6.0.1 NNSF packing line A 28.09.21) and by ATP swabs (seen reports: Sauce line 03.09.20; Long pasta line 02.09.20; NSF packing line 04.09.20); -weekly protein swabs (seen reports: sauce line 21.09.21; short pasta line 23.09.21; crepes line 18.09.21), -monthly microbiological swabs (CBT only, seen reports: 16.09.21 for sauce line, 15.09.21 for short pasta line, 08.09.21 for NNSF packing line A). Every value out of range requires cleaning repetition. Positive trend requires revision of cleaning procedure. Trends analysis is in place and result are presented in Quality and HACCP team quarterly meetings. Trend analysis show no issues in the last 6 months except two points for long pasta and sauce belts with due CA. Training of internal and external employers started by May – July 2021 and done in continuous during all the year.
126	4.10.2	Cleaning and disinfection shall result in effectively cleaned premises, facilities and equipment. Defined methods shall be adequately implemented, documented and monitored.	A	All CIP systems are under continuous recording on PC with all parameters under control (seen validation reports: sauce line 16.6.2021, filled pasta 19.06.2021 and crepes line 15.6.2021). CIP layout incorporated in equipment monitoring system. CIP system are used for Sauce line, pasta lines and crepes line. After-cleaning checks on equipment with CIP are the same that in previous point.

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N°	Reference	IFS requirement	Evaluation	Explanation
127	4.10.3	Monitoring records for cleaning and disinfection shall be available.	A	
128	4.10.4	Only qualified personnel shall be allowed to undertake cleaning and disinfection. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	A	
129	4.10.5	The effectiveness of the cleaning and disinfection measures shall be verified and justified by risk assessment. The verification shall be based on an appropriate sampling schedule and shall consider: - visual inspection - rapid testing - analytical testing methods. Resultant corrective actions shall be documented.	A	
130	4.10.6	Cleaning and disinfection schedules shall be reviewed and modified, in the event that changes occur products to products, processes or cleaning and disinfection equipment, if necessary.	A	
131	4.10.7	The intended use of cleaning and disinfection utensils shall be clearly identified. Cleaning and disinfection utensils shall be used in a way that avoids contamination.	A	
132	4.10.8	Safety Data Sheets and instructions for use shall be available for chemicals and cleaning and disinfection agents. Personnel responsible for cleaning and disinfection shall be able to demonstrate their knowledge of such instructions, which shall always be available on site.	A	Checked during assessment samples of safety sheet documents of: -Diverclean Enduroclor VE5, rev. 8 of 21.2.2021 (alkaline foamy detergent) -Divoperoxy VB70, rev. 3.1 of 25.1.2018 (detergent).

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133	4.10.9	Cleaning and disinfection chemicals shall be clearly labelled, used and stored appropriately, to avoid contamination.	A	Processes are in place to manage the use, storage and handling of non-food chemicals to prevent chemical contamination; procedure PRO 3.7 rev. 0 of 28.11.2019. All chemicals labelled and stored in dedicated locked areas/lockers with list of authorized people to open. Safety and technical sheets of every product are present in the storage area and in the production department where are used. Seen mod. Amb 33 “Elenco schede di sicurezza” updated to 16.2.2021 with list of all approved chemicals (159 products at all).
134	4.10.10	Cleaning and disinfection activities shall be carried out in periods of non-production. If this is not possible, these operations shall be controlled in order not to affect the products.	A	
135	4.10.11	Where a company hires a third-party service provider for cleaning and disinfection activities, all requirements specified above shall be clearly defined in the service contract.	A	Cleaning of offices and buildings was managed by external people (Company GEST FOOD ITALIA seen contract dated 09.01.2019 validity of 31.12.2021)
136	4.11.1	A waste management procedure shall be in place to avoid cross contamination.	A	Procedure PRO 3.6 rev. 0 updated 28.11.2019.
137	4.11.2	All local legal requirements for waste disposal shall be met.	A	
138	4.11.3	Food waste and other waste shall be removed as quickly as possible from areas where food is handled. The accumulation of waste shall be avoided.	A	
139	4.11.4	Waste collection containers shall be clearly marked, suitably designed, in a good state of repair, easy to clean, and where necessary disinfected.	A	
140	4.11.5	If a company decides to separate food waste and to reintroduce them into the feed supply chain, adequate measures or procedures shall be implemented to prevent a contamination or deterioration of this material.	A	

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141	4.11.6	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorised third parties only. Records of waste disposal shall be kept by the company.	A	
142	4.12.1	The products being processed shall be protected against physical contamination, which includes but is not limited to: - environmental contaminants - oils or dripping liquids from machinery - dust spills. Special consideration shall also be given to product contamination risks caused by: - equipment and utensils - pipes - walkways - platforms - ladders. If, for technological characteristics and/or needs, it is not possible to protect the products, appropriate control measures shall be defined and applied.	A	
143	4.12.2	KO N° 6 Based on hazard analysis and assessment of associated risks, procedures shall be in place to avoid contamination with foreign material. Contaminated products shall be treated as non-conforming products.	A	Based on HACCP study results and implementation of GMP/GHPs. Documented knife, clips and staples policy (IO 2.11.1 rev. 0 of 20.09.2021) – The knife was used on packaging area, the monitoring was documented on “GMP audit”. No clips, staples used. Risk assessment for foreign bodies in the "Individuazione pericoli Piatti pronti issue 2 Rev 1 of 30.6.2021 2020 and Individuazione pericoli Crepes Rev 1 of 30.6.20212020" documents. Filters installed to prevent on line equipment machine on production pasta, crepes, sauce. The filters were installed by the constructor of the machine. Installed sieves on flour loading line (1-3 mm dimension) and filters on fresh egg pasta (1-1,18 mm dimension for semolina and flour). Filters and sieves integrity was daily checked. The metal detectors were installed on every packaging lines. Methods for MD monitoring are defined on the HACCP plans and specific procedures (seen I.O. 2.3.36 updated on 06.06.2019 and IO 138 – rev. 12 of 19.11.2018). Sieves of 2 mm installed on receiving and powder production. 8 MDs installed in processing lines.

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				The metal detectors were installed on every packaging lines. Methods for MD monitoring are defined on the HACCP and specific procedures (seen IO. 2.3.36 updated on 06.06.2019 and IO 138 – rev. 12 updated on 19.11.2018). CCP2-3-4: metal detector efficiency (ready meals packed units), (testers : Ferrous 2 mm, No ferrous 2,5 mm, stainless steel 3 mm); automatic ejection system in a locked basket and full stop of packing line. When the products was packed on metallic film, CCP 15 and 20: metal detector efficiency (semi-processed products just before bag filling), (testers for: Ferrous 2,5 mm, No ferrous 3 mm, stainless steel 3 mm; full stop of packing line. CCP 5-6: metal detector efficiency (crepes packed units), (testers: Ferrous 1,5 mm, No ferrous 1,5 mm, stainless steel 2 mm automatic ejection system in a locked basket and full stop of packing line; CCP7: metal detector efficiency (rice/short pasta in bins), (testers for: Ferrous 3 mm, No ferrous 4 mm, stainless steel 4 mm; full stop of packing line. CCP19: metal detector efficiency (long pasta in bins), (testers for: Ferrous 3 mm, No ferrous 4 mm, stainless steel 4 mm; full stop of packing line. During audit the staff showed good knowledge of procedures and all rejection test were positive. No X-ray equipment installed.
144	4.12.3	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection in order to avoid subsequent contamination. Detectors shall be subjected to regular maintenance to avoid malfunction.	A	
145	4.12.4	The adequate accuracy of all equipment and methods designed to detect and/or eliminate foreign material, shall be specified. Functionality checks of such equipment and methods shall be carried out regularly. In case of malfunction or failure, corrective actions shall be defined, implemented and documented.	C	The installed magnet strength (in semolina feeding lines) not fully documented and tested.

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146	4.12.5	Potentially contaminated products shall be isolated. Access and actions for the further handling or checking of these isolated products shall be carried out only by authorised personnel according to defined procedures. After this check, contaminated products shall be treated as non-conforming products.	A	
147	4.12.6	In areas where raw materials, semi-finished and finished products are handled, the use of glass and/or brittle materials shall be excluded; however where the presence of glass and/or brittle materials cannot be avoided, the risks shall be controlled and the glass and/or brittle materials shall be clean and pose no risks to product safety.	A	The procedure IO 2.11.1 rev. 0 of 20.09.2021 defines the management of breaking glass and hard plastic on production area. Glass and brittle plastic properly managed by procedure “PRO 2.13 Prevenzione contaminazioni crociate issue 1 rev. 0 of 28.08.2019. Documented register “ELENCO PLASTICHE E VETRO” rev. 7 of 14.07.2021 on crepes dept. Daily checks recorded on preoperative checklist (seen CHECK LIST PASTA Corta/Riso "BOEMA" Mod.1.6.0.5 rev.0 of 30.09.19). No product packed in glass or hard plastic. The procedures for handling glass, brittle or hard plastic, ceramic or other materials include the requirement to inspect on a frequency of every day or week or month and every line start on the line. Not present glass incidents to date. Staff well trained (last on 5.7.2021) in process and mock incident has taken place for training
148	4.12.7	Based on hazard analysis and assessment of associated risks, preventive measures shall be in place for the handling of glass packaging, glass containers or other kinds of containers in the production process (turn over, blow, rinse, etc.). After this process step there shall be no further contamination risks.	A	
149	4.12.8	Procedures shall be in place describing the measures to be taken in case of glass breakage and/or brittle material. Such measures shall include identifying the scope of goods to be isolated, specifying authorised personnel, cleaning the production environment and releasing the production line for continued production.	A	

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150	4.12.9	Breakages of glass and brittle material shall be recorded. Exceptions shall be justified and documented.	A	
151	4.12.10	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.	NA	No such a case despite GMP/GHPs.
152	4.12.11	In areas where raw materials, semi-finished and finished products are handled, the use of wood shall be excluded; however where the presence of wood cannot be avoided, the risks shall be controlled and the wood shall be clean and pose no risks to product safety.	A	
153	4.13.1	Site infrastructure and operations shall be designed and built to prevent pest infestation.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
154	4.13.2	The company shall have adequate pest control measures in place which shall be in compliance with local legal requirements and shall take into account, at a minimum: - factory environment (potential pests) - type of raw material/finished products - site plan with area for application (bait map) - constructional designs susceptible for pest activity, such as ceilings, cellars, pipes, corners - identification of the baits on site - responsibilities, in-house/ external - agents used and their instructions for use and safety - frequency of inspections - rented storage if applicable. The pest control measures shall be based on hazard analysis and assessment of associated risks.	A	A specific procedure is clearly defined in "PRO 2.10 Gestione Pest Control rev. 1 of11.09.20". Main pest managed are rodents and insects and birds. There is a contract in place dated 01.06.2021 with external services company Anticimex to manage pest control on site (12 inspections/year by external provider for rodents, crawling and flying insects. Weekly internal qualified people verify catches in the traps). The location of all pest control measures is identified in a map of the site available on line on Anticimex site and continuously updated (Plans 1361315 1377150 for internal traps and 1362544-1359355 for external ones seen on 22.03.2021). The baits are identified. External (using toxic products or attractive with mechanical trapping) and internal (with glue only) baits are used. Specifications and MSDS of pest control products are present (seen MSDS of Brocum paraffinato by Colkim rev5 updated 6.11.2018). Electrical lamps installed for the insects catching are correctly sited and they are inspected weekly. Full records of inspections were available, seen monthly reports dated 27.09.2021 by external pest control service. Weekly internal control with records PC 05 rev.1. The internal inspector has documented training on 13.03.2019. Technical expert in depth pest survey planned every year. Seen report dated 10.06.2021 done by Dr. A. Tenca. Pest control awareness training of staff during annual HACCP trainings, last on 27.01.2021. The pest management is adequate and correctly executed. No evidence of infestation was found or had recently been reported. No issues highlighted through trending reports. Only one case of infestation limits exceed with presence of Anobiid in a batch of floor, eliminated and are disinfestation on 15 day sequences (3 intervention). Problem communicated to supplier. Bird control based closed structures and nets installed.

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155	4.13.3	Where a company hires a third-party service provider for pest control, all requirements specified above shall be clearly defined in the service contract. A person at the company shall be appointed and trained to monitor the pest control measures. Even if the pest control service is outsourced, responsibilities for the necessary actions (including ongoing supervision of pest control activities) shall remain within the company.	A	
156	4.13.4	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken.	A	
157	4.13.5	Baits, traps and insect exterminators shall be fully functioning, sufficient in number, designed for purpose, placed in appropriate positions and used in a way that avoids any contamination risks.	A	
158	4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.	A	
159	4.13.7	The effectiveness of the pest control measures shall be monitored, including trend analysis, to allow timely appropriate actions. Records of this monitoring shall be available.	A	
160	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for conformity against specifications and a determined inspection plan. The inspection plan shall be justified by risk assessment. Records of those inspections shall be available.	A	Raw material acceptance controls are in place following operative instruction HACCP Plan Annex 1 rev. 2 of 30.06.2021 Piano di controllo: Valutazione rischi raw material and packaging. CONTROLLI MP ACCETTAZIONE", IO 1.6.8 rev. 0 of 28.7.2020.

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N°	Reference	IFS requirement	Evaluation	Explanation
161	4.14.2	The storage conditions of raw materials, semi-finished, finished products and packaging materials shall correspond to product specification and shall not have any negative impact on other products.This shall be defined in an implemented and maintained system.	A	The procedure Pro 2.6 rev. 0 “Movimentazione, immagazzinamento e consegna” updated on 10.12.2019 defines storage management. The storage areas and the facilities are adequate. Finish products are stored in a frozen warehouse with automatic control and temperature recording. All raw materials are stored packed in frozen, refrigerated (with automatic control and temperature recording) or room temperature warehouses. The access to warehouses is controlled with specific devices (remote control or keys) with list of authorized people. Gelit manages all materials with FEFO criteria.
162	4.14.3	Raw materials, packaging, semi -processed, finished products shall be stored so as to minimise the contamination risks or other negative impact.	A	
163	4.14.4	Appropriate storage facilities shall be available for the management and storage of working materials, process aids, and additives. The personnel responsible for the management of storage facilities shall be trained.	A	
164	4.14.5	All products shall be clearly identified. Use of products shall be undertaken in accordance with the principles of First In/ First Out and/ or First Expired/ First Out.	A	During assessment followed the intake process cream, intake of 28.9.2021, supplier I.P.A., DDT 24041, quantity 4000 Kg, lot 06-10-21. Conform result recorded on Module MOD 1.6.8.1 then written also in informatics file. Sampling is done also on arrival for counter-sample and for analysis for a period of minimum 2 years. Analysis done by internal lab as well external labs.
165	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified against IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company’s own storage practices shall be fulfilled and this shall be clearly defined in the respective contract.	A	The company have third-party storage service for raw material and finished product BRS (IFS logistics certified) on contract located in Latina Scalo, contract dated 01.12.2020. Last audit carried out on 15.10.2020. The external warehouse was audited by Gelit auditors.

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166	4.15.1	The conditions inside the vehicles, such as: - absence of strange smells - high dust load - adverse humidity - pests - mould shall be checked before loading and documented to ensure compliance with the specified conditions.	A	Traceability of temperature was ensured during transportation (seen documented monitoring on supplier Giancane dated 13.09.2021) and the equipment are yearly calibrated (seen calibration Report of Giancane dated 02.09.2021). Loading and delivery process both with control records was followed during audit days. Verified during the audit, Tonnarelli cacio e pepe “I cuochi di ninfa” lot 1266, load with all shipping controls on 28/09/2021.
167	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	A	
168	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be in place. Different categories of goods (food/ non-food) shall be taken into consideration, if applicable.	A	
169	4.15.4	Where goods are transported at certain temperatures, maintaining the adequate range of temperatures during transport shall be ensured and documented.	A	
170	4.15.5	Adequate hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall exist. Measures taken shall be recorded.	A	
171	4.15.6	The loading/unloading area shall be appropriate for its intended use. They shall be constructed in a way that: – the risks of pest intake is mitigated – products are protected from adverse weather conditions – accumulation of waste is avoided – condensation and growth of mould are prevented – cleaning can be easily undertaken.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
172	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be clearly defined in the respective contract.	A	
173	4.16.1	An adequate maintenance plan shall be in place, maintained and documented, that covers all critical equipment (including transport) for compliance with product requirements. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	A	Maintenace program for current year DB Maintenance rev. 1 of 29.09.2021 (dynamic and continuous update).
174	4.16.2	Product requirements and prevention of contamination shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	C	During assessment seen an unfixed non-MD white wire binder in packing machine, possibly remained from precedent maintenance activity. No direct food safety risk being the binder after already packed product.
175	4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.	A	
176	4.16.4	Failures and malfunctions of plant and equipment (including transport) that are essential for food safety and quality, shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan.	A	
177	4.16.5	Temporary repairs shall be carried out not to compromise food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	A	

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178	4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company specified requirements regarding material, equipment and operational rules shall be clearly defined, documented and maintained in the service contract, to prevent any product contamination.	A	
179	4.17.1	Equipment shall be suitably designed and specified for the intended use. Before commissioning, it shall be verified that the product requirements are complied with.	A	Verified conformity of lines and equipment e.g. crepes robot automatic transferring equipment with conformity declaration of 20.01.2017 by producer SCH….. Checked the preliminary documentation of the equipment soon to be installed in the new crepes production area with 1 production and packing line (St…).
180	4.17.2	For all equipment and utensils with direct food contact, a certificate of conformity shall be in place, which confirms compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, such as: - certificate of conformity - technical specifications - manufacturer's self-declaration to demonstrate that they are suitable for the intended use.	A	
181	4.17.3	Equipment shall be located to allow effective cleaning and maintenance operations.	A	
182	4.17.4	The company shall ensure that all product equipment is in a condition that shall not compromise food safety and product quality.	A	
183	4.17.5	The company shall ensure that in the event of changes to equipment, the process characteristics are reviewed in order to assure that the product requirements, as agreed with customers, are complied with.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
184	4.18.1	KO N° 7: A traceability system shall be in place that enables the identification of product lots and their relation to batches of raw materials and primary packaging materials. The traceability system shall incorporate all relevant records of: - receipt - processing - use of rework - distribution. Traceability shall be ensured and documented until delivery to the customer.	A	Traceability system operates through paperwork enables trace of raw materials and packaging from supplier through processes, to packing and despatch; a SW computer data system was implemented for storage and dispatch of finished products. Procedure PRO 2.5 rev. 2 of 25.8.2020. During assessment the traceability test was performed by the auditor for the finished product “PENNETTE ARRABBIATA LE SPECIALITA’ DI BEPPE” 500 g, lot 1182, produced on 01.07.2021, finished product volume of 1.200 boxes, 4.800 Kg, fully delivered to the customer on 13-28.07.2021. Consulted all production and process control records and specification documents. Accurate results including mass balance check with test completed in 2 hours.
185	4.18.2	The traceability system shall be tested on a periodic basis, at least annually and each time the traceability system changes. The test samples shall represent the complexity of the company´s product range. The test records shall verify upstream and downstream traceability (from delivered products to raw materials, and vice versa). The traceability of the finished product shall be performed within four (4) hours maximum.	A	Consulted traceability tests done by the company, minimum 4 tests annually, e.g.: -upstream test of 21.06.2021 for the finished product Gnocchi Sorrentina pl BF, lot 1147, produced on 27.05.2021, total quantity of 5.193 Kg, fully in stock at the moment of test. Identified and counted also the 5 counter samples of the lot. -downstream test of 20.05.2021 for the raw material cream, lot S45200421, intake of 12.04.2021, quantity of 1.945 Kg, fully processed and followed until finished products lots, e.g. “Fettuccine alfredo TJ”, lot 1109 Raw material fully used at test date with accurate 100 mass balance. Accurate results including mass balance within 2,5 hours.
186	4.18.3	Test results, including the timeframe for obtaining the information, shall be recorded and where necessary appropriate actions shall be taken. Timeframe objectives shall be defined and be in compliance with customer requirements.	A	
187	4.18.4	The traceability system shall identify the relationship between batches of final products and their labels.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
188	4.18.5	Traceability shall be ensured at all stages, including work in progress, post treatment and rework.	A	
189	4.18.6	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure a clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific lot labelling. Shelf life (e.g. best before date) of labelled goods shall be established using the original production batch.	A	
190	4.18.7	If required by the customer, identified representative samples of the manufacturing lot or batch number shall be stored appropriately and kept until expiration of the “Use by” or “Best before” date of the finished product and if necessary, for a determined period beyond this date.	A	
191	4.19.1	Raw material specifications that identify allergens requiring declarations relevant to the country of sale of the finished products shall be available. The company shall maintain a continuously up-to-date listing of all raw materials containing allergens used on the premises. This shall also identify all blends and formulas to which such raw materials containing allergens are added.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
192	4.19.2	Based on hazard analysis and assessment of associated risk, preventive and control measures shall be in place from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks related to: - environment - transport - storage - raw materials shall be considered. Control measures shall be verified.	A	The Procedure "PRO 2.14 Gestione generale allergeni em. 1 rev. 0 updated 06.06.19" details all activities and complies with the standard requirement on HACCP plan. Allergens presence milk, eggs, gluten, fish, crustaceans, molluscs, nuts, SO2, celery. Cross contamination well managed on equipment with specific cleaning and sequential production runs. All raw materials containing allergens stored packed and identified by color code. Highlighted in all recipes the presence of allergens. Labels on finished products checked and registered before use. Allergens based on EU regulation. Allergen policy on site communicated and posted in all production areas – Staff may not bring allergen containing products on site. Production scheduled from product without allergens to allergen-containing ones with scheduled cleaning at any change of allergens. Systematic Operational control by ATP swabs after cleaning and weekly protein swabs (seen reports: sauce line 23.09.21; short pasta line 23.09.21; crepes line 24.09.21). Moreover periodic analysis for validation the absence of allergen was carried out systematically by external Laboratory (approved ISO 17025). Seen reports: -Filled pasta line - Egg 18.08.2021, Casein 19.08.2021 -Sauce freezer - Cashew 31.05.2021, Egg 28.05.2021 -Finished products; Casein on Penne Arrabbiata 18.05.2021, Crustacean on Gnocchi Gorgonzola 07.07.21. Egg on Mushroom Risotto 23.09.2021. Last allergens staff training on 26.07.2021

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N°	Reference	IFS requirement	Evaluation	Explanation
193	4.19.3	Finished products containing allergens that require declaration shall be declared in accordance with legal requirements. Accidental or technically unavoidable cross-contaminations of legally declared allergens and traces shall be labelled. The decision shall be based on a hazard analysis and assessment of associated risks. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.	A	
194	4.20.1	The responsibilities for a food fraud vulnerability assessment and mitigation plan shall be clearly defined. The responsible person(s) shall have the appropriate specific knowledge and have the full commitment from the senior management.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
195	4.20.2	A documented food fraud vulnerability assessment shall be undertaken on all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting. The criteria considered within the vulnerability assessment shall be defined.	A	The company conducted a vulnerability assessment: Yes Raw material groups/ product groups identified: 2 Fish & Seafood Fish Degree of processing 11 Alcoholic Beverages Wine Degree of processing Description why the identified raw materials are vulnerable to food fraud: The risk assessment and vulnerability risk assessment of RM and ingredients was documented on HACCP plan Annex "Valutazione rischio frodi su mm. pp." updated on 30.06.2021; Any risk on the raw material is assessed for economic, counterfeiting, adulteration, sophistication, and is mitigated by a targeted control plan and preventive actions. Critical fraud assessment resulted for methanol in wine and adulteration on salmon. No increased risk resulted during current year compared to previous period in the document are defined control measures for risk mitigation. Last annual review based on evaluation results during meeting "Riesame qualità 2020" of 18.05.2021. Explanation which criteria were selected: Any risk on the raw material is assessed for economic, counterfeiting, adulteration, sophistication, and is mitigated by a targeted control plan and preventive actions. Details of the assessment: Critical fraud assessment resulted for methanol in wine and adulteration on salmon. No increased risk resulted during current year compared to previous period in the document are defined control measures for risk mitigation. Further explanation: Claims present: gluten free, with Italina cream, No GMO, Italian product. Claims are validated and supported by production and traceability data including all process controls from intake to delivery. Mass balance regularly done on purpose. Conformity declarations in place.

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N°	Reference	IFS requirement	Evaluation	Explanation
196	4.20.3	A documented food fraud mitigation plan shall be developed, with reference to the vulnerability assessment, and implemented to control any identified risks. The methods of control and monitoring shall be defined and implemented.	A	Mitigation plan , last revision 18.05.2021
197	4.20.4	The food fraud vulnerability assessment shall be regularly reviewed, at least annually, and/or in the event of increased risks. If necessary, the food fraud mitigation plan shall be revised/updated accordingly.	A	Food Fraud Vulnerability assessment "Valutazione rischio frodi su mm. pp." updated on 30.06.2021
198	5.1.1	KO N° 8: The company shall have an effective internal audit program in place which shall cover at least all the requirements of the IFS Standard. Scope and frequency of internal audits shall be determined and justified by risk assessment. The internal audit program shall also apply to off-site storage locations owned or rented by the company.	A	Internal audit based on check-list and report issued. Consulted several internal audit reports e.g.: -30.10.2020 for maintenance -11.11.2020 for measuring instruments and calibration, -23.11.2020 for HACCP system process controls in ready meal packaging process -26.11.2020 cleaning and sanitation program -11.12.2020 hazardous compounds control (chemical products) -22.12.2020 GMP and potable water system -08.01.2021 Internal audit program and activities -24.02.2021 for logistics -10.02.2021 transport and delivery process -18.2.2021 Allergen control -23.8.2021 Traceability test on crepes for top management commitment and responsibility, -20.5.2021 for top management commitment and responsibility -19.01.2021 on food defence and entrance rules in the plant, auditor S. Dottori Reports on module MOD 1.9.0.2
199	5.1.2	Internal audits of activities, which are critical to food safety and product quality, shall be carried out at least once a year.	A	The frequency is defined with different steps during the year on relation of risk associated; e.g. Claims, NC of products critical to food safety (e.g. foreign body) and NC of standard process to product specifications opened on monthly inspection; e.g. products organoleptic defect (every 12 month).

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200	5.1.3	The auditors shall be competent and independent from the audited department.	A	
201	5.1.4	Internal audit results shall be communicated to the senior management and to persons responsible for the concerned activities. Necessary corrective actions and a schedule for implementation shall be determined, documented and communicated to the relevant person. All corrective actions resulting from the internal audits shall be verified.	A	
202	5.2.1	Site and factory inspections shall be planned and carried out for topics such as: - constructional status of production and storage premises - external areas - product control during processing - hygiene during processing and within the infrastructure - foreign material hazards - personnel hygiene. The frequency of inspections shall be justified by risk assessment and be based on the history of previous experience.	C	Audit on structure and GMP/GHP monthly planned. Inspections on building/equipment performed monthly by line responsible in collaboration with a colleague of another production department based on check-list Mod 2.11.1.1 e.g. of 9.9.2021 in pasta area. Preoperative controls done daily by production responsible. Deviation: Daily pre-operative check Module 1.6.0.4 doesn't include control for personnel and protective clothing hygiene and equipment integrity e.g long pasta metallic net baskets.

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N°	Reference	IFS requirement	Evaluation	Explanation
203	5.3.1	The criteria for process and working environment validation and control shall be clearly defined. Where the control of process and working environment parameters (temperature, time, pressure, chemical properties, etc.) are essential to ensure the food safety and product quality requirements, such parameters shall be monitored and recorded continuously and/ or at appropriate intervals.	A	Details of environmental monitoring program based on risk assessment are in the following documents: "IO 2.9.4 VERIFICHE MICROBIOLOGICHE AMBIENTALI" rev. 0 of 22.07.19 that details typical sampling areas (Z1, Z2, Z3), microorganisms being assessed (Enterobatteriaceae, Listeria, Salmonella) and sampling methods; "CODIFICA E REGISTRO PUNTI AMBIENTALI" updated on 21.06.201 with list of all sampling points (126) and register of results (last registration: Z1 on sauce line point 227 on 22.9.2021 micro and bio luminescence controls). "Piano controllo Ambientale rev. 0" of 21.06.2019 with acceptability criteria and frequency of sampling. "I.O. 1.3.2 PROCEDURA DI RIPRISTINO DELLE CONDIZIONI IGIENICHE Rev. 0 of 29.07.2019" with detailed procedures to manage out of specification results. Trend review done with evaluation of data. The last review of the environmental monitoring programme done during meeting "Riesame qualità 2021" of 18.05.2021. Considering the kind of product (ready to cook) and the overall condition of plant the environmental program resulted being adequate
204	5.3.2	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	NA	No rework.
205	5.3.3	Procedures shall be in place for prompt notification, recording and monitoring of equipment malfunction and process deviations.	A	
206	5.3.4	Process validation shall be performed using the collected data that is relevant for food safety and the processes. If substantial modifications occur, a re-validation shall be carried out.	A	

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207	5.4.1	The company shall identify and record the measuring and monitoring devices required to ensure compliance with food safety and product quality requirements. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved if required by legislation.	A	The procedure "PRO 1.7 Apparecchiature di prova, controllo e collaudo rev.0 dated 12.09.19 " details all calibration activity for the equipment used for process control. Register of instrument submitted of calibration updated at 15.09.2021.
208	5.4.2	All measuring devices shall be checked, adjusted and calibrated at specified intervals, with a monitoring system. This system shall be in accordance with defined, recognised standard/ methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations shall be documented.	A	Register of instrument submitted of calibration updated at 15.09.2021. -Thermometers SONDA 0131 - T°C CCP01 – seen report 21/064-022 Calibrated on 26.08.2021 by external supplier BOTTARI with Primary Thermometer CP063-2 UKAS certificate 210130-1. -Metal Detector CCP04 on NNSF line A packaging line calibrated by external supplier IDECON 28.04.2021 -Scale N. 371 for finished products in NNSF line A packaging line, Calibrate on 19.01.21 by external supplier Bottari. Calibration is performed in an interval suitable for the type of monitoring in progress.
209	5.4.3	All measuring devices shall be used exclusively for their defined purpose. Where the results of measurements or the status of the device indicate a malfunction, the device in question shall be immediately repaired or replaced. Where necessary, corrections and corrective actions on processes and products shall be carried out.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
210	5.5.1	The company shall define compliance criteria to control lot quantity. A frequent and methodological strategy for quantity control shall be in place to meet legal requirements of the destination country/ies and customer specifications.	A	The Company documented the quantity control for every single finished pack product. Every line have automatic scales with automatic ejection for underweight bags; Defined procedure I.O. 155 rev. 6. dated 04.03.2021. for weight and composition of every product. Weight control tests are performed at the start of production with underweight sample and ejection verification. The statistical weight control is recorded for each product on the ticket that is filed with the module I.O. 2.4.10 “verifica stampe mobili”, seen 01.07.2021 document of Penne arrabbiata Specialità di Beppe. Composition and weight are also check every hour. Seen MOD 2.4.0.3 “scheda controllo mix ingredienti” on 01.07.2021. The Checks performed respect on refer Italian legislative requirements DPR 690. The weight rejection limits meet country and customer requirements. During audit verified rejection of low weight sample Ravioli funghi Trader Joe’s lot 1270. Company use the “℮” mark on packaging.
211	5.5.2	Checks shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. Results of these checks shall be compliant with defined criteria for all products ready to be delivered.	A	

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212	5.6.1	Testing plans, for internal and external analysis shall be justified by risk assessment to ensure that product safety, quality, safety, legal and specific customer requirements are met. The plans shall cover topics, such as: - raw materials - semi-finished products, - finished products - packaging materials - contact surfaces of processing equipment - relevant parameters for environmental monitoring. All test results shall be recorded.	A	Routine microbiological analyses for raw materials, intermediate and finished products are carried out by the internal laboratory in accordance with "PIANO DI CONTROLLO MMPP e MMCC Em. 2 Rev 2" updated 30/06/21 and "PIANO DI CONTROLLO PRODOTTI FINITI - SEMILAVORATI PASTA (corta, lunga, fresca, ripiena) - SEMILAVORATI SUGHI - SCREENING ALL. 3 HACCP em.2 rev.1" upated on 30.06.2021. For finished products (e.g. for stir fry = Enterobacter and E. coli 3/lot, TVC e Staphylococci, salmonella e listeria 1/month/packing line); Seen report for Ravioli pomodoro tre mulini dated 24.09.21 and for Stuzzicotti pomodoro e mozzarella Bo frost (Crepes) dated 14.09.21; report dated 27.07.2021 for Gnocchi Gorgonzola Trader joe's lot 1208. Microbiological (TVC, total coliforms, E. coli, moulds, yeasts, Staphylococci, Enterobacter, salmonella and listeria) and chemical analysis (mycotoxin, heavy metals, pesticides, sulphites) are performed on ingredients, raw materials and finished products by external laboratories (ACCREDIA Approved e.g. LE MERIEUX "LAB N° 0051 L", EUROFINS "LAB N° 490L L", PALMER, NEOTRON, GRUPPO MAURIZI, SICURAL). The frequency is respected. Seen report LE MERIEUX 21/000230650 dated 24.05.2021 for Gnocchi semolina precooked LOT L21126 and report N. 21/000206190 dated 10.05.2021 for Fettuccine Funghi TJ lot 1113 Nutritional analyses are performed by internal and external lab (seen report Eurofins AR-21-ID-053325-01 / 121-2021-00051673 dated 20.05.2021 on Picard Penne aux Champignons a la crème. Shelf life tests are documented and archived. Verified shelf life report of Gnocchi Sorrentina CRF on 03.08.2020.

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213	5.6.2	Analyses, which are relevant for food safety, shall preferably be performed by laboratories with appropriate accredited programs/ methods (ISO/IEC 17025). If the analyses are performed internally or by a laboratory without the appropriate accredited programs/ methods, the results shall be verified on a regular basis by laboratories accredited to these programs/ methods (ISO/IEC 17025).	A	The microbiological qualitative pathogen analysis was carried out by internal laboratory located in a different building from the factory. All the External laboratories used by Gelit are ISO 17025 accredited (e.g. Merieux Nutrisciences 0051L, Eurofins 490L , NEOTRON 0026L, Sicural 0126L). Ring test done with LGC Standard and HPA-OXOID circuit for following parameters: -On Organic Sample: TMC, Enterobacter, Salmonella, Listeria, Staphylococcus, E. Coli; seen record of 26.04.2021. -On Swabs sample: Salmonella, Listeria, ATP; seen record 04.05.2021. -On Organic Sample; protein, fats, Salt, Ash, moisture, pH; seen record 21.06.2021.
214	5.6.3	Procedures shall exist which ensure the reliability of the internal analyses results, based on officially recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests.	A	
215	5.6.4	Results of analyses shall be evaluated promptly by competent personnel. Appropriate corrective actions shall be undertaken for any unsatisfactory results. The analytical results shall be reviewed regularly in order to identify trends and, when necessary, corrective actions shall be taken.	A	
216	5.6.5	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures by trained and approved personnel, in defined areas or laboratories, using appropriate equipment.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
217	5.6.6	For verification of the quality of the finished product, internal organoleptic tests shall be carried out regularly. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristics. The results of these tests shall be documented.	A	
218	5.6.7	The testing plan shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality or legality.	A	
219	5.7.1	A procedure for quarantine (blocking/hold) shall be in place that is justified by risk assessment. The procedure shall ensure that only raw materials, semi-finished and finished products and packaging materials conforming to product requirements, are processed and dispatched.	A	PRO 1.6 "Prove, controlli e collaudi" em,1 rev.0 dated 12.09.2019
220	5.8.1	A procedure shall be in place for the management of product complaints and of any written notification from the competent authorities –within the framework of official controls-, any ordering action or measure to be taken when non-compliance is indetified.	C	The complaints management is carried out in accordance with the Quality System procedure PRO 2.1 rev. 0 of 12.09.2019. No product withdrawal/recall following complaints. -39 cases for foreign bodies (flexible plastic, hair, insects, small metallic wire). - 3 cases for underweight product and missing piece in packaging unit - 1 for organoleptic issue Deviation: Complaints target not clearly set for consumers and authorities despite records and analysis done.

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221	5.8.2	All complaints shall be registered, readily available and assessed by competent staff. Where it is justified, appropriate actions shall be taken immediately.	A	Complaints are duly detailed and analysed being object of monthly and quarterly meetings with direction and QA team. Furthermore, complaints are a target objective. No complaints from Authorities. Part of complaints from consumers. Checked complaint samples regarding flexible plastic pieces e.g. of 10.2.2021 no. 8 raised by customer S…, for presence of blue plastic film piece in crepes mozzarella e formaggio. Foreign body was part of mozzarella sachet. Defined cutting procedure, fixed a inox plan for mozzarella unboxing before use instead of immediate pouring in the batch. No relevant complaints since CA and complaint closure including staff training of 14.10.2020.
222	5.8.3	Complaints shall be analysed with a view to implementing appropriate actions to avoid the recurrence of the non-conformity.	A	
223	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.	A	
224	5.9.1	A procedure shall be implemented and maintained for management of incidents and potential emergency situations with an impact on food safety, quality and legality. It shall include, at a minimum: - the decision making process - the nomination of a person, authorised by the company and permanently available, to initiate the incident management process in a timely manner - the nomination and training of an incident management team, - an up to date alert contact list including customer information, sources of legal advice, contacts availability, - a communication plan including authorities.	A	The procedures for the management of incidents and contingency plan (ref. IO 2.16.2 “PIANO GESTIONE EMERGENZE AZIENDALI” rev. 4 of 23.09.2021) and recall/withdrawal (ref. PRO 2.1 rev. 0 of 12.09.2019) were adequate.

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225	5.9.2	KO N° 9: An effective procedure for the withdrawal and/or the recall of all products shall be in place. This procedure shall include a clear assignment of responsibilities and a comprehensive information policy for customers and consumers.	A	Number of withdrawals: 0 Reasons: Foreign objects detected in final product Number of recalls: 0 Further explanation: The process was tested on 20.05.2021 for the finished product “Fettuccine Alfredo TJ and H”, 2 lots: 1109 and 1110, 993 boxes of finished product. Scenario defined as presence of milk ingredient with Salmonella spp. presence in the cream. Collaboration with customers TJ and records on file Mock Recall and simulation of FDA communication and media communication “warning product recall” including phone call to US customer. Doc of 20.05.2021. Test completed within 1,5 hours.
				Number of withdrawals: 0 Reasons: Foreign objects detected in final product Number of recalls: 0 Further explanation: The process was tested on 20.05.2021 for the finished product “Fettuccine Alfredo TJ and H”, 2 lots: 1109 and 1110, 993 boxes of finished product. Scenario defined as presence of milk ingredient with Salmonella spp. presence in the cream. Collaboration with customers TJ and records on file Mock Recall and simulation of FDA communication and media communication “warning product recall” including phone call to US customer. Doc of 20.05.2021. Test completed within 1,5 hours.
226	5.9.3	The procedures for management of incidents and product withdrawal/recall, shall be subject to regular internal testing, at least once a year. This test shall be carried out to ensure the effective implementation and operation of the full procedure and shall include the verification of the updated contact data.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
227	5.10.1	A procedure shall be in place for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This shall include, at a minimum: - defined responsibilities - isolation/ quarantine procedures - risk assessment - identification including labelling - decision about the further usage like release, rework/post treatment, blocking, quarantine, rejection/disposal.	A	Procedure PRO 1.3 of 28.08.2019.
228	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	A	
229	5.10.3	Where non-conformities are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.	A	
230	5.10.4	Finished products (including packaging) that are out of specifications shall not be placed on the market under the corresponding label, unless a written approval of the brand owner is available.	A	
231	5.11.1	A procedure shall be in place for the recording and analysis of non-conformities and non-conforming products, with the objective to avoid recurrences by preventive and/or corrective actions. This may include a root cause analysis.	A	Procedure PRO 1.8 rev. 0 of 12.9.2019, “REGISTRO NC/AC/AP” last update of 25.08.2021

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N°	Reference	IFS requirement	Evaluation	Explanation
232	5.11.2	KO N° 10: Corrective actions shall be clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions shall be clearly defined.	A	Since the previous audit was opened about n. 18 CAs. Consulted CA records. Seen CA of 27.11.2020 regarding the presence of traces of protein residues in sanitized belt in packaging aree. Cause analysis indicated inappropriate hot washing water pressure, resolved by replacement of dispenser head and some of belts followed by swab sampling and analysis by ELISA kit with conform result after the CA implemented. CA closed on 13.7.2021. Records complete including description and root cause analysis. Consulted PA record regarding pallet management by replacing wood pallets with plastic ones in all production areas including last the palletizing area.
233	5.11.3	The effectiveness of the implemented corrective actions shall be assessed and the results of the assessment documented.	A	
234	6.1	The responsibility for the food defence plan shall be clearly defined. Those responsible shall have the appropriate specific knowledge and training, and have full commitment from the senior management.	A	

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N°	Reference	IFS requirement	Evaluation	Explanation
235	6.2	A food defence plan and procedure shall be developed based on probability and be implemented in relation to assessed threats. This shall include: - legal requirements - identification of critical areas and/or practices and policy of access by employees - visitors and contractors - all other appropriate control measures. The food defence plan shall be reviewed at least annually, and updated when appropriate.	A	Site EU code CE IT 819 L. FDA registration n. 12202710852. Enclosed site with 24-hour security, by external qualified supplier Vigilance service and 33 CCTV's, with continuous recording, that cover all site area. Emergency plan IO 2.16.2 “Piano gestione emergenze aziendali ” in rev. 4 of 23.09.2021, emergency list EL 2.16.2 updated rev.1 of 23.098.2021, with annual food defence risk assessment document “IO 2.16.1 “Analisi sicurezza del sito” last review no. 2 of 23.09.2021 with identification of sensible points and indication risks and mitigation measures. Visitors are registered systematically. All staff enter in the facility by electronic badge control at the security gate. Some silos of flour and salt were in external area inside the facility but are secured by padlock and sealed. As by EU/Italian legislation, company has authorization from Public Health Authority as food producing company. Supplier Vigilance service contract SECURITAS dated 23.12.2020 and annually renewed. Security/food defence procedure and alert system to be tested on October 14, by confidential relationship violation by one service supplier. Staff training for food defence was carried out systematically, seen training for all staff since May-July 2021 e.g. on 7.6.2021 and ongoing with groups (10 staff maximum for each training due to anti-Covid measures) of working staff.
236	6.3	The test on the effectiveness of the food defence plan and the related control measures shall be included in the internal audit and the inspection plan.	A	
237	6.4	A documented procedure shall exist for managing external inspections and regulatory visits. Relevant personnel shall be trained to execute the procedure.	A	

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ANNEX to the IFS Assessment report

List of key participants:

Assessment participants					
Name	**Position**	**Opening meeting**	**On-site assessment**	**Documenta-tion review**	**Closing meeting**
Stefano Mattioli	CEO	☑	☐	☑	☑
Gianni Graziadei	GM	☑	☑	☑	☑
Francesco Buonincontro	QAM	☑	☑	☑	☑
Antonello Gironi	Sustainability, science and technology manager	☑	☐	☑	☑
Giovanni Moriconi	Sanitation Supervisor	☐	☑	☐	☐
Nadia Peretti	QA for suppliers	☐	☑	☑	☐
Marco Murri	Plant Manager	☐	☑	☑	☐
Sabina Di Fiore	Technical Customer Service	☐	☐	☑	☐
Gabriele Franchi	Sauce Area Supervisor	☐	☑	☑	☐
Marco Russo	ready meals area Head	☐	☑	☑	☐
Giuliano Salata	Pasta area Head	☐	☑	☑	☐
Roberto Testa	Packaging area Head	☐	☑	☑	☐
Gianluca Ceolato	Crepes Area Head	☐	☑	☑	☐
Stefano Ceolato	Maintnance	☐	☑	☑	☐
Daniele Pietrosanti	Warehouses and Logistics	☐	☑	☑	☐

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CHECK - LIST FOR INSPECTIVE CHECK ON
12/21 - "Production process control & HACCP (Sauce Department)"

MOD 1.9.0.3	Em. 2 Rev. 0 25/05/20	Archive: W: \ laboratory \ Shared Laboratory \ System Documentation \ Modules

Ref: Points 7.5.1.-7.5.2- 8.2.4 UNI EN ISO 9001 ed. 2008 - Points 2.1-2.2-2.3-2.4-2.5 -2.6-2.7-2.8-2.9-2.10-2.11-2.12-2.13-2.14-4.1-4.2-4.3-4.4-4.5-4.6-4.9-4.10-4.11-4.13 - 5.2-5.5-5.6-6.1-7.2-7.4 BRC 8.0 standard - Points 2.2-3.2-3.3-4.2-4.3- 4.5-4.6-4.7-4.8-4.9-4.10-4.11-4.12-4.13-4.17-4.19-5.3 -5.5-5.6-5.7-6.1-6.2-6.3 IFS 6.1 standard

No.	REQUESTS	ANSWERS / DOCUMENTATION WATCHED	Score			OBSERVATIONS
			2	1	0	
1	Verify the update of the procedureswhich define the methods and responsibilities adopted by Gelit Srl to plan and carry out production activities under controlled conditions	• Pro 1.6 • Pro 2.4 • HACCP • Check distribution	x			Viewed Pro 1.6 rev 0 of 12/09/19, viewed the same day issue email. View Pro 2.4 rev 0 of 10/12/19 + mail Visited HACCP Plan
2	Check the updating of the "Weekly production program" for each production line present in the company	• Presence date • Type of production with quantity • Signatures of Prog. and CR • Archiving	x			View of the production program for sauces Mod. 2.4.0.2 Em.2 Rev.0 referred to week 21 rev1 All the programs of the previous weeks are correctly archived
3	Check the updating of HACCP plans	• Flowchart • Annual review • Management and Structural preventive measures	x			Visited HACCP Plan Flowchart checked Watched Danger Detection
4	Verify that corrective actions have been defined to restore the state of compliance in the event of a negative outcome of the checks	• Check the outcome of the CP and CCP checks	x			
5	Verify correct execution of the pre-operative checks	• Check pre-operational checklist	x			Check list of 05/27/21 performed after sanitization
6	Verify the correct compilation of the operational monitoring sheets and that the monitoring is carried out according to the procedures and frequencies defined	• Check CCP • Verify correct application of corrective actions	x			See: SM-CCP01 Ctrl T ° C Fresh ex Galbani R3 SM-CCP01 external Ctrl T ° C Fresh bis

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7	Has the operator demonstrated that he is managing the CCP in accordance with the operational instruction?	• Check CCP	x			The operator has shown that he can manage a NC of the CCP01 correctly
8	Verify the correct compilation of the operational monitoring sheets and that the monitoring is carried out according to the procedures and frequencies defined	• Check at least 2 CPs • Verify correct application of corrective actions		x		1. Verified mod P0003 rev 6 dated 7/4/16, but they showed us only one CP. (we recommend the creation of a mod to control the temperature of the cell E)
9	Has the operator demonstrated that he manages the CP in accordance with the operational instruction?	• Check at least 2 CPs		x		The operators handled the CP check correctly, but only showed us one CP
10	Check the correct compilation of the monitoring operating forms	• Modes and frequencies	x			Ok the operator respects the control frequencies,
11	Has the operator been shown to manage the control of the process parameter and the NC in compliance with what is defined?		x			The operator has performed the check correctly and knows the procedure to be adopted in case of NC
12	Check the micro-ingredient / recipe management system	• Recipe match • Quantity of ingredients • Correspondence of weights and%	x			Ok viewed IO 2.3.60 SMLV 360170 of 27/5/21 (it is advisable to develop a mod with the largest writing to facilitate the writing and reading operations)
13	Check the hygienic compliance of the department	• Cleaning • Condition of walls, surfaces, floors, channels, fixtures, etc. • Integrity of the ward's isolation systems from the external environment (doors, hinges, traffic lights, alarms, mosquito nets, etc.)	x			Ok during the production of mushroom sauce the department is in good structural and hygienic conditions

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14	Verify correct execution of sampling methods in production of "finished products" and / or "semi-finished products" to be subjected to controls (chemical, organoleptic, microbiological, etc.)	• Verify compliance with methods and frequenciessampling		x		In the ward there was the IO 12 and not the IO2.4.4 em 2 rev 0 of 18/12/19
15	Verify updating of control plans for PPFF / semi-finished products for physical, chemical and organoleptic analyzes.		x			
16	Verify that the checks and final tests ensure that the products leaving the production cycle comply with the requirements of the std.		x			Viewed ALL. 3 HACCP Control plan PF-SL am. 2 rev. 0 of 28/06/2019
17	Verify correct management of non-conformities	• Product management blocked • Document management (sending of block sheet, request for possible concession)	x			Reported microbiological analysis May 2021, verified analysis on the semi-finished sauces. The results of the analyzes comply with the standards.
18	Check the updating of documents on the department noticeboards			x		Present copy IO 2.4.4 not updated in the ward
19	Verify the correct management of previous observations / RAC audits	***SAUCES Production*** • It is advisable to carry out an ad hoc intervention to restore the correct cleaning of the systems covered with limestone. The perimeter of the Galbanum cell side department and part of the wall between the soial and the	x			• The correct cleaning of the limestone-covered systems was restored with an intervention by Diversay which partially solved the problem and manual intervention by the operators was required.

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		freezing tunnel are blackened. (No intervention was carried out). • In the aseptic tomato room, given the exposure of the product during use and the imminence of the exterior, it would be advisable to evaluate other methods of use and / or protection of the product • The reference standard for the average value of the weight of the drops in the mod. P003-01 rev. 6 of 07/04/16.) • In order to simplify and improve the organoleptic monitoring of sauces, it would be advisable to allocate an area within the department				• (The problem raised in the previous audit was well managed by the operators (ok, solved) • (It is not possible to enter the best value since the mod P0003 is unique for all sauces • (This intervention is not possible as there is no reference IO for each single sauce with the methods of retrieval and above all not all operators are able to perceive the correct organoleptic of the semi-finished product, therefore it is advisable to create a monitoring plan of the semi-finished sauce from R&D)

Date: 05/27/21	Audited area managers: Franchi - Napoleone	Evaluator: Vento - Colella

Degree of application	Score
Applied and efficient	2
Only partially applied	1
Not applied	0

DEGREE OF APPLICATION:the% ratio between the sum of the scores obtained and the sum of the maximum score obtainable from the verified areas.
The% deemed satisfactory is equal to 80%

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gelit insieme per fare	CHECK - LIST FOR INSPECTIVE CHECK ON **12/21 - "Production process control & HACCP (Sauce Department)"**	
MOD 1.9.0.3	**Em. 2 Rev. 0 25/05/20**	**Archive:**W: \ laboratory \ Shared Laboratory \ System Documentation \ Modules
Ref: Points 7.5.1.-7.5.2- 8.2.4 UNI EN ISO 9001 ed. 2008 - Points 2.1-2.2-2.3-2.4-2.5 -2.6-2.7-2.8-2.9-2.10-2.11-2.12-2.13-2.14-4.1-4.2-4.3-4.4-4.5-4.6-4.9-4.10-4.11-4.13 - 5.2-5.5-5.6-6.1-7.2-7.4 BRC 8.0 standard - Points 2.2-3.2-3.3-4.2-4.3- 4.5-4.6-4.7-4.8-4.9-4.10-4.11-4.12-4.13-4.17-4.19-5.3 -5.5-5.6-5.7-6.1-6.2-6.3 IFS 6.1 standard		

$$GA = \frac{\text{Sum of the scores obtained } 34}{\text{Maximum achievable scores } 38} = __ \text{ X } 100 = 89.47\%$$

Signature of the Evaluator _____ Signature of the Area Manager _____ email \ _____

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Translated text accurately reflects original message

☑ Agree ☐ Disagree

☐ Agree – *with suggested edits*

Name *Francesco Buonincontro*

Date *6/22/22*

Claudio Innocenti

gelit insieme per fare	INTERNAL AUDIT REPORT **12/21 - "Production process control & HACCP (Sauce Department)"**	
MOD 1.9.0.2	**Em. 2 Rev. 0 25/05/20**	**Archive:**W: \ laboratory \ Shared Laboratory \ System Documentation \ Modules
Ref: Points 7.5.1.-7.5.2- 8.2.4 UNI EN ISO 9001 ed. 2008 - Points 2.1-2.2-2.3-2.4-2.5 -2.6-2.7-2.8-2.9-2.10-2.11-2.12-2.13-2.14-4.1-4.2-4.3-4.4-4.5-4.6-4.9-4.10-4.11-4.13 -5.2-5.5-5.6-6.1-7.2-7.4 BRC 8.0 standard - Points 2.2-3.2-3.3-4.2-4.3- 4.5-4.6-4.7-4.8-4.9-4.10-4.11-4.12-4.13-4.17-4.19-5.3 -5.5-5.6-5.7-6.1-6.2-6.3 IFS 6.1 standard		

Part I: INTERNAL AUDIT Plan - Corporate bodies to be checked / People to be interviewed		
Name and surname	Function	Notice e-mail date
Massimo Gizzi	PROG.	24/5/21
Gabriele Franchi	Supervisor	24/5/21
Marco Russo	CR	24/5/21
Good meeting Francesco	RSQA	24/5/21
Quality laboratory	QC	24/5/21
Sauces department	RS	24/5/21
Reference documentation: Pro 1.6 - Pro 2.4 - HACCP		
Internal audit date:27/5/21		

Part II: Internal Audit Execution - Members of the Audit Group		
Name and surname	Function	Signature
Wind Simona	QC	
Colella Stefano	SV	
Observations that emerged:		
Observation emerged in the 12-20 audit of 27/5/21	Responsible	Within
we recommend the creation of a mod to control the temperature of the cell E	Sauce Supervisor	August 2021
In the ward there was the IO 12 and not the IO2.4.4 em 2 rev 0 of 18/12/19)	Sauce Supervisor	August 2021
Observations emerged in the previous auditresolved:		
It is advisable to carry out an ad hoc intervention to restore the correct cleaning of the systems covered with limestone. The perimeter of the galbanum cell side department and part of the wall between the soial and the freezing tunnel are blackened. (No intervention was carried out)	Sauce / Moriconi supervisor	The correct cleaning of the limestone-covered systems was restored with an intervention by Diversay which partially solved the problem and manual intervention by the operators was required.
In the aseptic tomato room, given the exposure of the product during use and the imminence of the outside, it would be advisable to evaluate other methods of use and / or protection of the product. (no intervention was performed)	Sauce Supervisor	• (The problem raised in the previous audit was well managed by the operators (ok, solved)

gelit insieme per fare	INTERNAL AUDIT REPORT **12/21 - "Production process control & HACCP (Sauce Department)"**	
MOD 1.9.0.2	**Em. 2 Rev. 0 25/05/20**	**Archive:**W: \ laboratory \ Shared Laboratory \ System Documentation \ Modules
Ref: Points 7.5.1.-7.5.2- 8.2.4 UNI EN ISO 9001 ed. 2008 - Points 2.1-2.2-2.3-2.4-2.5 -2.6-2.7-2.8-2.9-2.10-2.11-2.12-2.13-2.14-4.1-4.2-4.3-4.4-4.5-4.6-4.9-4.10-4.11-4.13 -5.2-5.5-5.6-6.1-7.2-7.4 BRC 8.0 standard - Points 2.2-3.2-3.3-4.2-4.3- 4.5-4.6-4.7-4.8-4.9-4.10-4.11-4.12-4.13-4.17-4.19-5.3 -5.5-5.6-5.7-6.1-6.2-6.3 IFS 6.1 standard		

• The reference standard for the average value of the weight of the drops in the mod. P003-01 rev. 6 of 07/04/16.)	Sauce / Moriconi supervisor	• (It is not possible to enter the best value since the mod P0003 is unique for all sauces
• In order to simplify and improve the organoleptic monitoring of sauces, it would be advisable to allocate an area within the department	Sauce Supervisor	(This intervention is not possible as there is no reference IO for each single sauce with the methods of retrieval and above all not all operators are able to perceive the correct organoleptic of the semi-finished product, therefore it is advisable to create a monitoring plan of the semi-finished sauce from R&D)

Possible NC (yes / NO)

NC	Corrective action	Responsible	Within

Report date: 06/15/21	**RSQA or AD signature**

Distributed to:

Name and surname	Function	Email date
Massimo Gizzi	Prog.	15/6/21
Good meeting Francesco	RSQA	15/6/21
Marco Russo	CR	15/6/21
Gabriele Franchi	Supervisor	15/6/21
Quality laboratory	QC	15/6/21
Sauces department	RS	15/6/21

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Translated text accurately reflects original message

☑ Agree ☐ Disagree

☐ Agree – *with suggested edits*

Name *Francesco Buonincontro*

Date

Claudio Innocenti

SUPPLIER QUESTIONNAIRE

for

U.S. IMPORT ENTRY

UNDER FSVP

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OVERVIEW *of* REGULATIONS

The Foreign Supplier Verification Program (FSVP) was published by the FDA on November 27, 2015. FSVP is fundamentally concerned with food safety. As a validly designated and qualified United States *(U.S.)* representative, United Safety Agents LLC's *(USA)* FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled prior to public consumption, and in a manner that provides at least the same level of public health protection as the FDA's domestic standards *(Preventive Controls Rule, Produce Safety Rule, etc.)*.
To accomplish this goal, insight into each product's production process and control methods will be required.

INSTRUCTIONS

We respectfully request that every entity/facility that controls any food safety hazard complete this Questionnaire. All sections are required, unless explicitly noted otherwise. **Complete via computer, do not print.**

Upon completion: Please return this questionnaire and accompanying documents via:

Method One: e-mail completed questionnaire to **info@unitedsafetyagents.com**

Method Two: upload completed questionnaire to USA's **ShareFile**

CONFIDENTIALITY

All information shared will remain strictly privileged & confidential and will ONLY be used during FSVP certification activities. An accurate and truthful response is required to successfully complete your company's FSVP certification. This document contains information which is privileged, confidential, and protected. Any disclosure, copying, distribution, or use of the contents of this message is prohibited. Document may contain Non-binding recommendations. United Safety Agents provides FSVP compliance services to businesses and has no direct affiliation with the FDA.

CONTACT

If you have any questions or require additional information, please contact United Safety Agents LLC directly via Email: info@unitedsafetyagents.com; Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; UnitedSafetyAgents.com, or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.

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GENERAL INFORMATION

Company Name: Gelit s.r.l. Today's Date: 16/06/2022

Factory Address: via Ninfina Km 2,700

City: Cisterna di Latina Province: Latina Country: Italy

Office Address: via Ninfina Km 2,700

City: Cisterna di Latina Province: Latina Country: Italy

FDA Registration No.: 12202710852 DUNS No.: 89-569-3604

FDA Establishment Id.: 895693604 Phone No.: 039 06 961051

QC/QA's Name: Francesco Buonincontro E-mail: francesco.buonincontro@gelit.it

SUPPLIER CLASS

Please select all actions/roles that apply to your facility/operation.

☐ Manufacturer *(Raw Material)*	☐ Processor	☐ Packer	☐ Re-Packer
☑ Manufacturer *(Finished Product)*	☐ Distributor	☐ Shipper	☐ Warehouse
☐ Importer *(US-based)*	☐ Exporter *(Non US-based)*	☐ Broker	☐ *Other*

RESPONSIBILIE *for* HAZARD CONTROLS

Please select the appropriate response for each hazard type that your facility/operation controls.

Is your factory/facility responsible for controlling Biological Hazards?	☑ Yes	☐ No
Is your factory/facility responsible for controlling Chemical Hazards?	☑ Yes	☐ No
Is your factory/facility responsible for controlling Physical Hazards?	☑ Yes	☐ No
Is/Are product(s) in Ready-to-Eat form when exiting your factory/facility?	☐ Yes	☑ No

PRODUCTS SUPPLIED

Please list the name (and variation) of each product that your facility/operation supplies.

No. 01, Product Name: Fettuccine Alfredo with Truffle Product Code: 653148

No. 02, Product Name: Product Code:

No. 03, Product Name: Product Code:

No. 04, Product Name: Product Code:

No. 05, Product Name: Product Code:

No. 06, Product Name: Product Code:

Resources FDA Product Codes and Product Code Builder

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FDA-IDENTIFIED BIOLOGICAL HAZARDS

FDA-identified Biological Hazards associated with the product(s) that your company supplies.

☒ Bacillus cereus	☐ Clostridium botulinum	☐ C. perfringens	☐ Brucella spp.
☐ Campylobacter spp.	☒ Pathogenic E. coli	☒ Salmonella spp.	☒ S. aureus
☒ L. monocytogenes	☐ Trichinella spiralis	☐ Giardia lamblia	☐ Shigella spp.

Resources Appendix 1 Description *of* Hazard Bad Bug Book

CRITICAL CONTROLS *for* BIOLOGICAL HAZARDS

Please select and describe the method by which Biological Hazard(s) are controlled. *Please be as detailed as possible. Include time/temperature, chemical names, or any other information.*

☒ **Heat**

☒ **Chemical**

☒ **CGMPs**

☒ **Testing**

☒ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

Other: Supply chain preventive control including supplier approval, microbiological control plan on refrigerated raw material (egg, cheese, butter, cream)

Heat: semifinished long egg pasta and sauce undergo a heat treatment at >85°C for more than 2 minutes

Chemical: Sanitation preventive control made with sodium hydroxide at 70°C after each batch and after every packaging

CGMPs: According to GMP procedure, against environmental re-contamination

Testing: check with a swab the correct execution of the sanitization. Microbiological control plan on surfaces, semifinished an finished product

FREQUENCY *of* VALIDATION

Other: Supply chain preventive control each delivery with presence of CoA. With microbiological validation twice a year
Heat: temperature control every hour with low temperature control alarm
Chemical: control of sodium hydroxide concentration and application time
CGMPs: pre-operative checks at the start of production
Testing: swab checks after each sanitation. Microbiological checks for each lot of semifinished and finished product. Microbiological surface control twice a year

U.S. FDA HAZARD PROFILE

Category Name: Multi-Component Foods
Category Number: 2C
Subcategory Name: Side Dishes
Storage Type: Frozen NOT Ready-to-Eat (NRTE)

Resource U.S. FDA Product Category Hazard Profiles – *Appendix 1*

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FDA–IDENTIFIED CHEMICAL HAZARDS

FDA-identified Chemical Hazards associated with the product(s) that your company supplies.

- ☐ Drug residues
- ☐ Heavy metals
- ☐ Industrial chemicals
- ☒ Pesticides
- ☐ Mycotoxins/Toxins
- ☐ Radiological
- ☒ Unapproved colors & additives
- ☐ Other

Resources Appendix 1 Description *of* Hazard Bad Bug Book

CRITICAL CONTROLS *for* CHEMICAL HAZARDS

Select and describe the method(s) by which Chemical Hazard(s) are controlled. *Please be as detailed as possible.*

- ☐ CGMPs
- ☒ Testing
- ☒ Other

DESCRIPTION *of* CRITICAL CONTROLS

Other: Supply chain preventive control including supplier approval
Testing: chemical control plan on raw material

FREQUENCY *of* VALIDATION

Other: Supply chain preventive control each delivery with presence of CoA
Testing: Annual chemical control on each raw material

U.S. FDA HAZARD PROFILE

Category Name: Multi-Component Foods
Category Number: 2C
Subcategory Name: Side Dishes
Storage Type: Frozen NOT Ready-to-Eat (NRTE)

Resource U.S. FDA Product Category Hazard Profiles – *Appendix 1*

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FDA–IDENTIFIED ENVIROMENTAL/PROCESS HAZARDS

FDA-identified Environmental Hazards associated with the product(s) that your company supplies.

- ☒ Recontamination with environmental pathogens.
- ☒ Bacterial growth and/or toxin formation due to lack of time / temperature control.
- ☐ Bacterial growth and/or toxin formation due to reduced oxygen packaging.
- ☐ Bacterial pathogen survival of a lethal treatment.
- ☐ Recontamination due to lack of container integrity.
- ☐ Bacterial growth and/or toxin formation due to poor formulation control.

Resources Appendix 1 Description *of* Hazard Bad Bug Book

CRITICAL CONTROLS *for* ENVIROMENTAL HAZARDS

Select and describe the method(s) by which Environmental Hazard(s) are controlled. *Be as detailed as possible.*

- ☒ **Heat**
- ☒ **Chemical**
- ☒ **CGMPs**
- ☒ **Testing**
- ☐ **Other**

DESCRIPTION *of* CRITICAL CONTROLS

Heat: semifinished long egg pasta and sauce undergo a heat treatment at >85°C for more than 2 minutes

Chemical: Sanitation preventive control made with sodium hydroxide at 70°C after each batch and after every packaging

CGMPs: According to GMP procedure, against environmental re-contamination

Testing: check with a swab the correct execution of the sanitization. Microbiological control plan on surfaces, semifinished an finished product

FREQUENCY *of* VALIDATION

Heat: temperature control every hour
Chemical: continuos control of sodium hydroxide concentration and application time
CGMPs: pre-operative checks at the start of production for organic residues
Testing: swab checks after each sanitation. Microbiological checks for each lot of semifinished and finished product. Microbiological surface control twice a year

U.S. FDA HAZARD PROFILE

Category Name: Multi-Component Foods
Category Number: 2C
Subcategory Name: Side Dishes
Storage Type: Frozen NOT Ready-to-Eat (NRTE)

Resource U.S. FDA Product Category Hazard Profiles – *Appendix 1*

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FDA–IDENTIFIED PHYSICAL HAZARDS

FDA-identified Physical Hazards associated with the product(s) that your company supplies.

- ☒ Metal
- ☐ Glass
- ☐ Extraneous Matter
- ☐ Plastics
- ☐ Stones
- ☐ Wood
- ☐ Natural Component of Food
- ☐ Other

Resources — Appendix 1 — Description *of* Hazard — Bad Bug Book

CRITICAL CONTROLS *for* PHYSICAL HAZARDS

Select and describe the method(s) by which Physical Hazard(s) are controlled. *Please be as detailed as possible.*

- ☒ CGMPs
- ☐ Testing
- ☐ Raw Material Inspection
- ☒ Filter
- ☐ Screen
- ☒ Metal Detector *see below*
- ☐ Magnet
- ☐ X-Ray
- ☐ Radar
- ☐ Other

DESCRIPTION *of* CRITICAL CONTROLS

CGMPs: According to GMP procedure, against environmental cross-contamination (protective headgear for hair, shoe washer at the entrance to the departments, waste management procedure, visual inspection of plants and structures)

Filter: filter on the semolina transfer system (2mm)

Metal detector: checks for each package of finished product

FREQUENCY *of* VALIDATION

CGMPs: pre-operative checks every lot. Monthly visual inspection of plants and structures

Metal detector: every hour check with sample specimens

U.S. FDA HAZARD PROFILE

Category Name: Multi-Component Foods
Category Number: 2C
Subcategory Name: Side Dishes
Storage Type: Frozen NOT Ready-to-Eat (NRTE)

Metal detection standards

Ferrous: 2 mm
Non-Ferrous: 2.5 mm
Stainless Steel: 3 mm

Resource — U.S. FDA
Hazard Profile – *Appendix 1*

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ALLERGEN & CROSS-CONTAMINATION CONTROLS

Component *or* Ingredient	Present in *product?*	Present on *same equipment?*	Present in *same facility?*
Peanuts	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Tree Nuts	☐ Yes ☒ No	☒ Yes ☐ No	☒ Yes ☐ No
Milk *or* Milk Derivatives	☒ Yes ☐ No	☒ Yes ☐ No	☒ Yes ☐ No
Egg *or* Egg Products	☒ Yes ☐ No	☒ Yes ☐ No	☒ Yes ☐ No
Fish	☐ Yes ☒ No	☒ Yes ☐ No	☒ Yes ☐ No
Shellfish	☐ Yes ☒ No	☒ Yes ☐ No	☒ Yes ☐ No
Soy	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Gluten	☒ Yes ☐ No	☒ Yes ☐ No	☒ Yes ☐ No
Wheat	☒ Yes ☐ No	☒ Yes ☐ No	☒ Yes ☐ No
Sesame	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Celery	☐ Yes ☒ No	☒ Yes ☐ No	☒ Yes ☐ No
Mustard	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Sulfates	☐ Yes ☒ No	☒ Yes ☐ No	☒ Yes ☐ No
Monosodium Glutamate	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Colorings	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
Aflatoxins	☐ Yes ☒ No	☐ Yes ☒ No	☐ Yes ☒ No
ALL ALLERGENS	☐ **Absent**	☐ **Absent**	☐ **Absent**

DESCRIPTION *of* ALLERGENIC CONTROLS

Supply chain preventive control including supplier allergen declaration for every raw material.
Each box of raw material is identified with different allergen mark and stored isolated.
Programmed production with sanitization foreseen at the allergen change.
Weekly check for allergens with rapid swab after sanitization.
Annual validation of allergen control with external analysis on post-sanitation swab and finished product, by an accredited laboratory.
Check for correct packaging for each lot of packaged product.

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ONSITE AUDITING INFORMATION

Does the manufacturing/processing site have a recognized GFSI certification (BRC, SQF, Etc.)? ☑ Yes ☐ No

If Yes; Please provide a copy of the **full audit report** (written in English).

What standard is the GFSI certification? BRC, IFS

If No;

1. Does the site have a documented quality manual? ☐ Yes ☐ No
2. Does the site undergo internal hygiene audits? ☐ Yes ☐ No
3. Does the site undergo quality system audits? ☐ Yes ☐ No
4. Does the site undergo process audits? ☐ Yes ☐ No

CLEANING INFORMATION

Does the site have documented hygiene procedures in place? ☑ Yes ☐ No

Does the site have a designated hygiene team? ☑ Yes ☐ No

Are all cleaning staff formally trained? ☑ Yes ☐ No

Do the cleaning schedules include:

- Chemicals used? ☑ Yes ☐ No
- Concentration levels? ☑ Yes ☐ No
- Dilution method? ☑ Yes ☐ No

Please list the chemical type(s) used on all food contact lines and surfaces:

sodium hydroxide, potassium hydroxide, peracetic acid, phosphoric acid, tetrasodium ethylene diamine tetraacetate (Tetrasodium EDTA), hydrogen peroxide, sodium hypochlorite

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? ☑ Yes ☐ No

- In-house hygiene training? ☑ Yes ☐ No
- Accredited hygiene training? ☐ Yes ☑ No

Training level certification obtained: _____

Are staff issued protective clothing? ☑ Yes ☐ No

Are operatives required to cover head/facial hair within the processing/manufacturing area? ☑ Yes ☐ No

Are adequate toilet and hand washing facilities provided? ☑ Yes ☐ No

Are hand washing/swabbing validation checks carried out? ☑ Yes ☐ No

What is the total number of staff employed on site? 185

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PEST CONTROL

Is a pest control contractor employed? ☑ Yes ☐ No

If yes, please provide: Name of contractor used: Anticimex s.r.l.

Number of yearly visits: more than 12

If no, by what means is pest prevention carried out?

HACCP & TACCP & VACCP

Does a fully documented and audited HACCP system exist for the site? ☑ Yes ☐ No

Has a hazard analysis study been completed for each site operation? ☑ Yes ☐ No

Does the business have a trained & certified in-house HACCP team? ☑ Yes ☐ No

If yes, please provide copies of current & relevant HACCP training certificates.

Does the business outsource the HACCP management to a certificated consultant? ☐ Yes ☑ No

If yes, please provide copies of current & relevant HACCP training certificates.

Are records maintained for all CCPs? ☑ Yes ☐ No

Does the HACCP system include the following:

- Sieving of ingredients? ☑ Yes ☐ No
- Sieving of finished products? ☐ Yes ☑ No
- Glass & hard plastic breakage procedure? ☑ Yes ☐ No
- Metal detection of final product? ☑ Yes ☐ No
- Magnets within the mixing & filling stages? ☐ Yes ☑ No

Do you use blue metal detectable plasters in the manufacturing/processing areas? ☑ Yes ☐ No

Please detail any other prevention systems used on-site: supply chain preventive control

Has a full threat assessment of your supply chain been conducted & tested? ☑ Yes ☐ No

Please provide details: annual vendor rating based on quality issues, risk assessment of suppliers every year

Has a full product vulnerability assessment within the supply chain been conducted & tested? ☑ Yes ☐ No

Please provide details: hazard analysis for each raw material and supplier is updated every year

TRACEABILITY

Does full traceability exist for all products supplied to your customer base? ☑ Yes ☐ No

If yes, please give details of traceability codes on the final packaging: lot code printed on pack

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RAW MATERIAL

Are materials used by your company sourced from approved suppliers? ☑ Yes ☐ No

Are certificates of conformance/analysis received for all raw ingredients? ☑ Yes ☐ No

Are raw materials positively released before use? ☑ Yes ☐ No

Please describe your supplier approval system:

Approval survey includes the request for risk-control procedures, certifications, foreign body interception systems. Declaration form for ingredients origins, absence of GMOs, allergens declaration. Availability of technical data sheet with microbiological, chemical and other hazards limits. Targeted control plan for the first 3 supplies. Audits for

FINISHED / PACKED PRODUCT

Are finished / packed products positively released? ☑ Yes ☐ No

Are reference samples from finished / packed products retained? ☑ Yes ☐ No

Are finished products submitted to an **17025:2005** accredited laboratory for validation purposes? ☐ Yes ☑ No

If yes, please give details of the testing routines conducted:

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? ☑ Yes ☐ No

Please describe your customer complaint procedure.

Each complaint is handled by the customer technical service, and recorded on a complaint form. The internal investigation is activated to understand the cause of the complaint by involving all the functions concerned, to apply corrective action and to give a response to the customer. Furthermore, each complaint is discussed in the monthly quality team meeting

RECALL / IMPORT ALERT /FOOD SAFETY ISSUE

Has your company ever experienced a recall or other food safety related issue of any kind? ☐ Yes ☑ No

If yes, please describe fully.

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CERTIFICATION

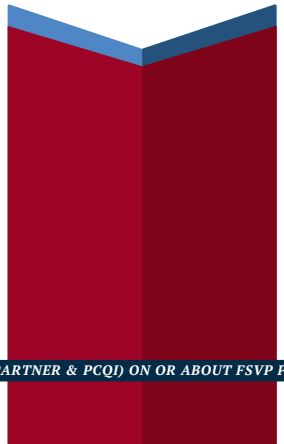
I certify that the information I provided on and in connection with this form is true, accurate and complete. I also understand that any false statements or deliberate omissions on this document or any other document I file with United Safety Agents, LLC may be grounds for disqualification from successful Foreign Supplier Verification Program (FSVP) approval or, if discovered after FSVP approval takes place, could result in my company's FSVP approval status being revoked or terminated, and may result in my shipments being rejected from entry into the United States. I confirm that all products that my company trades are in compliance with the Food Safety Modernization Act and all other U.S. & FDA Food Safety legislation.

CONFIRMATION – REQUIRED

Representative's Name: Francesco Buonincontro

Title: PCQI and QA Manager

Today's Date: 6/17/22



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STATUS OF REVISIONS					
Rev.	**Description**	**Processing**	**Verify**	**Approval**	**Date**
0	New emission. Replaces Pro 12em.3 rev.2	F. Buonincontro QC	A. Groups RSQA	S. Mattioli TO	07/19/19
1	Communication of withdrawals from the market between the certifying body and BRC	F. Buonincontro QC	A. Gironi RSQA	S. Mattioli TO	10/12/19
2	Archives path changed, other changes highlighted in the text	F. Buonincontro QC	A. Gironi RSQA	S. Mattioli TO	08/25/20
3					
4					

FUNCTIONS CONCERNED		
Recipient	**Notification**	**Date**
AD - S. Mattioli	Mail attached	08/25/20
OP - M. Murri	Mail attached	
TCS - S. Di Fiore	Mail attached	
RC - G. Panella	Mail attached	
RA - A. De Gregorio	Mail attached	
IT - G. Iadanza	Mail attached	
All business functions	Mail attached	
Gest-Food	Mail attached + attachment	
Archive	W: \ lab \ Shared lab \ Documentation of Quality system \ procedures - ISO 9001	

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1. REFERENCES

UNI EN ISO 9000 standard - ed. 2005 - Fundamentals and terminology
UNI EN ISO 9001 standard - ed. 2008 point 7.5.3.
Points 3.9 -3.11-4.12-5.3 BRC 8.0 Standard
Points 1.2-4.18-5.9 IFS Standard 6.1 SGI
GELIT Srl Manual

2. PURPOSE

Define the responsibilities and methods adopted by Gelit Srl to uniquely identify the individual materials / products, also distinguishing their progress during the various stages of the production process and to correlate the product and its components with the related technical documentation and of quality. Also define in detail the responsibilities, operating procedures and records to be adopted in the event of recall / withdrawal of the product from the market.

3. TERMS AND DEFINITIONS

PPFF - Finished products:the result of the simultaneous union of the semi-finished product (content) with the packaging material, encoded with a numerical code and an alphabetical description. The batch of the finished product is defined as follows:

- L 1 234 (letter L followed by 4 digits).
- L = lot; 1st digit = last number of the year of production; 2nd, 3rd 4th digit = progressive number of the day of production, from 1 to 365.

Example. Production of 20.01.2015: the lot will be 5020.

Exceptionally, it can be indicated, again per production day, according to different methods requested by the Customer described in the relative operating instructions.

SL - Semi-finished product (s):any physical output generated by the phases of the process prior to packaging, encoded with an alphanumeric code and an alphabetic description. The batch of the semi-finished product is given by its production date (dd / mm / yy). This lot includes all the productions starting from 00:00 on the coded day and up to 24:00. Each bin is also identified with a progressive number of chips.

MMPP- Raw materials:any material / product intended for the production process. The lot of the MPs is given by the supplier's lot and / or the date of arrival of the MP (Gelit entry lot).

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MMCC-packaging material (s). The lot of the MMCCs is given by the lot of the supplier.

RECIPE: Quantitative and qualitative list of all the raw materials contained in a semi-finished or finished product. The recipes produced in the plant are recorded in a database resident in the company computer system.

WASTE: food residues not suitable for human consumption and therefore not reusable in the production cycle, but suitable for animal nutrition. Below are the types identified by Gelit Srl as waste:

a) Food waste for animal feed containing meat and / or fish;
b) Food waste for animal feed not containing meat and / or fish.

SGI -Integrated Management System

WITHDRAWAL FROM THE MARKET -Set of measures aimed at preventing the distribution and offer to the consumer of a product that does not comply with food safety requirements.

RECALL FROM THE MARKET -Set of measures aimed at obtaining the return of a dangerous product that the manufacturer or distributor has already supplied or made available to consumers.

MOCK RECALL -Simulation of withdrawal from the market of the non-compliant finished product.

PRODUCTION ORDER (PO) -Semi-finished or finished product production order

SHOP ORDER (SO) -Pick list of materials for the production of semi-finished or finished products.

4. APPLICABILITY

This procedure applies to the identification and traceability of MMPPs and MMCCs from external suppliers, SLs, PPFFs and waste generated by the production process.

5. IDENTIFICATION

5.1. Raw material

The MMPPs and MMCCs are identified at the time of their entry into the company by affixing a specific label on the platforms, showing for each material:

- Name of the material and its code

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- Pallet code (EAN128)
- STD quantity in Kg / Pcs; the real quantity is visible by querying the pallet code via the Scanner
- Arrival date
- Lot
- Colored Allergen Stamps as per the online list (HACCP) - (where applicable).
- Supplier

The expiration date is NOT reported ; visible by querying the pallet code via Scanner.

The warehouse (MAG) is responsible for physically affixing the identification form on the platforms of incoming materials. The form is automatically generated by the computer system at each entry of goods registered (Mobility)

The staff in charge carries out the withdrawal of MMPP / MMCC from the warehouse on the basis of the picking lists issued by the company IT system that checks the release status of the goods and arranges for the priority withdrawal of the goods with the earliest expiry date (FEFO).

For materials in "Q" status, MAG must ask for written authorization via email to CQ and CR before moving towards prod / conf. The materials in “H” status or stored in the “hold” warehouses are not proposed in the list (MPL) by the computer system.

5.2. Semi-finished products

The SLs produced are identified by:

- the use of a special sign, bearing the name of the SL, and the relative production / freezing date.
- the use of numbered chips affixed to the platform in triplicate with indication of the type of SL, production date, TMC and quantity produced.

The identification of the SL is carried out by the assigned production staff.

The staff in charge carries out the withdrawal of SL from the warehouse on the basis of the picking lists issued by the company IT system which verifies the release status of the goods and prepares the priority withdrawal of the goods with the earliest expiry date (FEFO).

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5.3. Finished products

PPFFs are identified by a lot number, shown on each individual package (see par 3).

The PPFF platforms are identified by the personnel assigned to their composition by using a special label, showing the pallet code (EAN128), product code, product name, the relative lot number, the expiry date and the quantity in packages.

The personnel in charge carries out the withdrawal of PPFF from the warehouse on the basis of the picking lists issued by the computer system that checks the release status of the goods and prepares the priority withdrawal of the goods with the earliest expiry date (FEFO).

6. TRACEABILITY

By traceability we mean the link between a specific production lot and the MMPPs and MMCCs used for its production and with the waste material derived from its production.

Each production day is identified by a batch number; The lot number shown on each single PF package allows you to trace back the MMPPs and MMCCs used and the waste material generated by a backward process.

At the time of use in the production departments of the MMPPs, of the MMCCs (temporary or final), or of SL, the operators fill in all their parts the registration forms "Traceability" for each SL / PF. This information is also available on the company information system

The filing of the related paper records produced is the responsibility of the QC.

In order to help ensure the safety of foods at all times by transmitting information necessary for their traceability, Gelit Srl has defined and formalized a Traceability Team with indication of contact persons and responsibilities. Decisions about the measures to be taken in the event of a non-compliant product being placed on the market are taken following the guidelines issued by the Ministry of Health available online in the folder ***W: \ laboratory \ Laboratory Shared \ System Documentation \ Quality Regulations \ 259-Application Guidelines Reg. CE 178_recall from the market.*** Reference is made to the following decision scheme:

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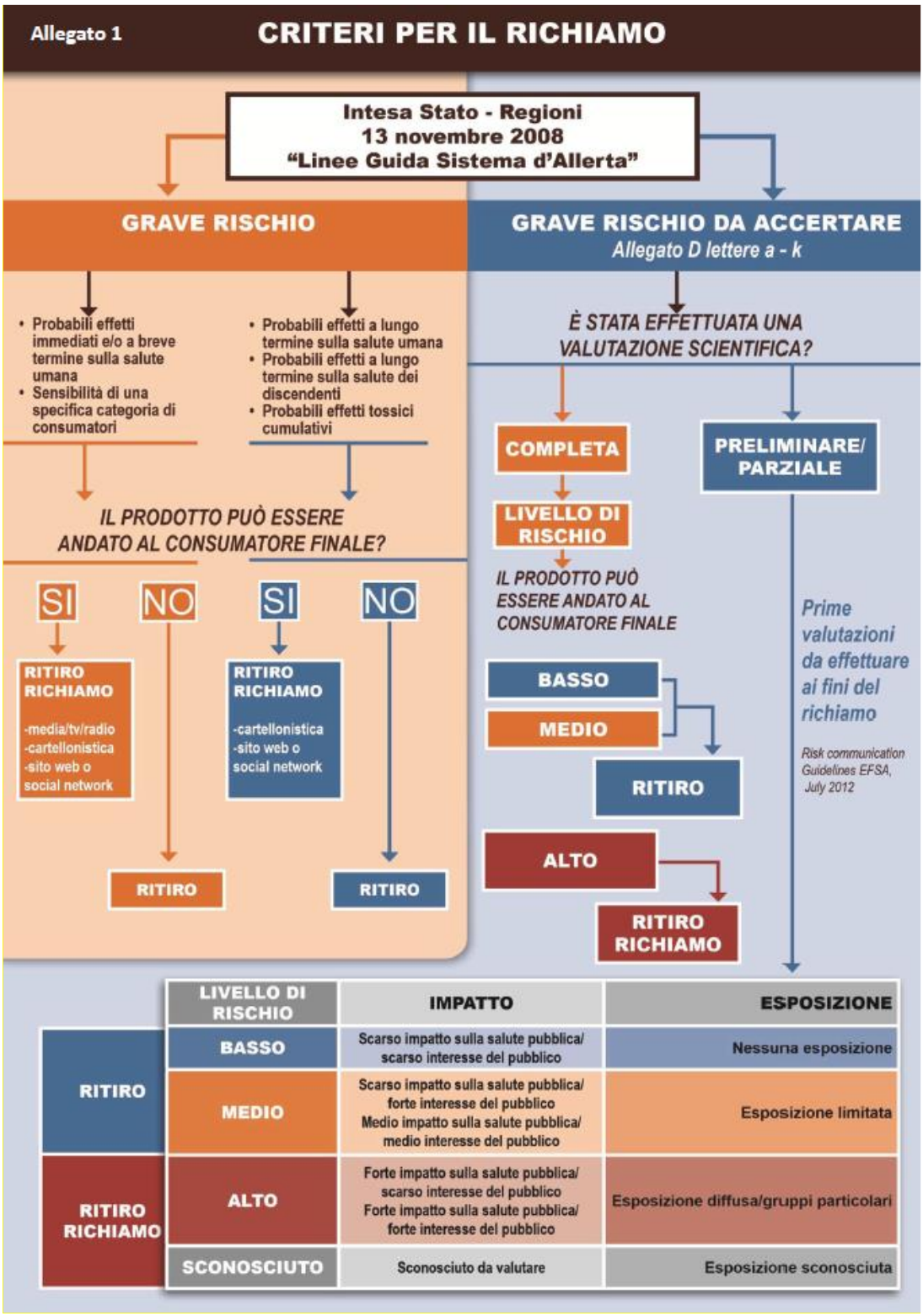

In particular, in the event of the need to withdraw from the market one or more batches of third-party brands, one of the members of the Gelit Traceability Team, after sharing the information with AD, who is available 24 hours a day, will inform a contact person for the customer so that this can be disseminated

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the alarm within your organization to avoid the product being put on sale and will await the documented confirmation of the related operations.

In the case of withdrawal from the market of Gelit branded products, it is the responsibility of the AD to verify the return operations of the product.

In the event of a recall, AD will intervene directly and will ask the customer to also inform the Health Authorities and possibly the media. In this case, the customer must confirm in writing to Gelit that the alarm has been spread and the information relating to the recall of the product from the market. AD and the members of the Traceability Team delegated by him must guarantee the collection and recording of all information relating to the quantities of product progressively traced and to their final waste destination. They will also have to plan the execution of on-site checks on the actual removal of the product from the points of sale.

Furthermore, in the event of withdrawals and / or recall from the market of Gelit products or brands**with a risk to the health of consumers** must always be contacted by AD:

ASL Latina	**Dr. Anna Giovanna Fermani**	UOS Manager and Veterinarian officer of the establishment:	tel. Office 06920302236; mobile 3280414237 mailto: a.fermani@ausl.latina.it

In particular, the Health Authorities must be informed using the specific form available in ***W: \ laboratory \ Shared Laboratory \ System Documentation \ Regulations quality \ 259-Application guidelines Reg. CE 178_ recall from the market*** to be sent by fax.

Only in the case of products distributed in the USA, the relevant USA Agent must be notified:

US Agent	**Garofalo USA**	**Landline: 001 646 5819340** **Mobile: 001 917 6024431** **E-mail: garzia@pastagarofalo.us**

A report must also be entered on the site:

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FDA	FDA's Reportable Food Registry	http://rfr.fda.gov

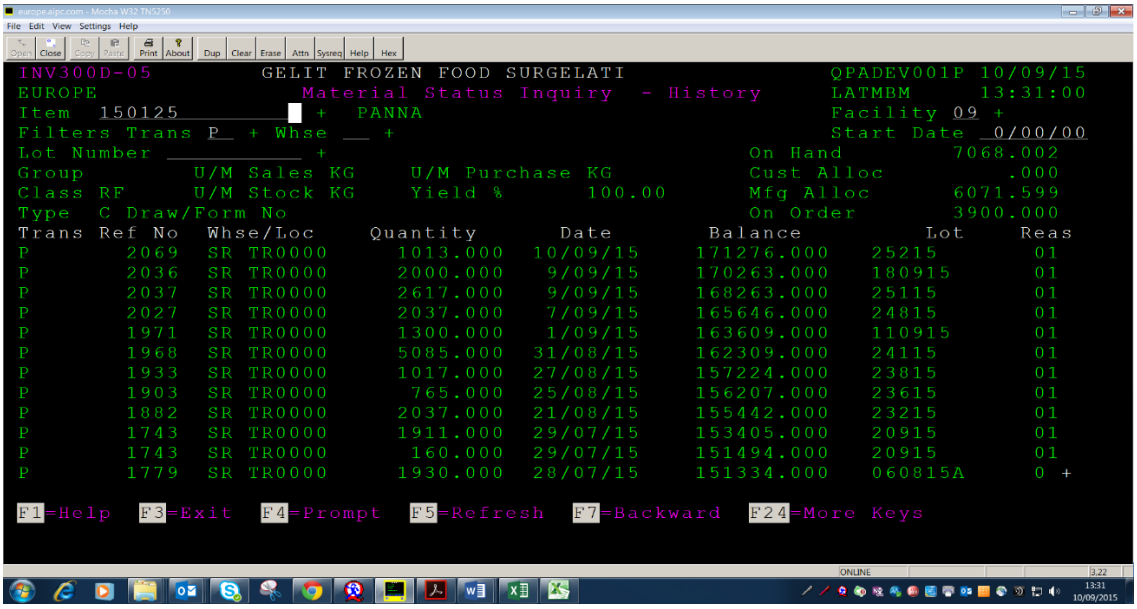
Finally, only in the event of a recall from the market, the BRC / IFS Certification Body must be notified within 3 days (**SGS: Carla D'Angelo tel. + 39-02-7393331 - email:** carla.dangelo@sgs.com),which will in turn inform BRCGS within 1 day of receiving the report, also sending, within 3 weeks, the results of the root cause analysis. Finally, it must be communicated to the media for adequate dissemination.

6.1 Identification of all lots of pp.ff. containing a date mm.pp.

Use the following procedure to trace all lots of pp.ff., and related shipments, containing a date mm.pp.

6.1.1. Identify the delivery date and quantity of the lot of mm.pp.

Enter the menu of the company computer program and choose the INV300 option, enter the code of the material to be searched and then F21 History - filter trans P (purchase). Repeat the above operation also with the trans AK filter (AQ + Kitchen) to identify any quantities of the material sampled for CQ or R&D.



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The system will provide all the incoming movements of the selected material: scrolling through the pages identify the one relating to the lot of interest, recording the date of receipt and quantity.

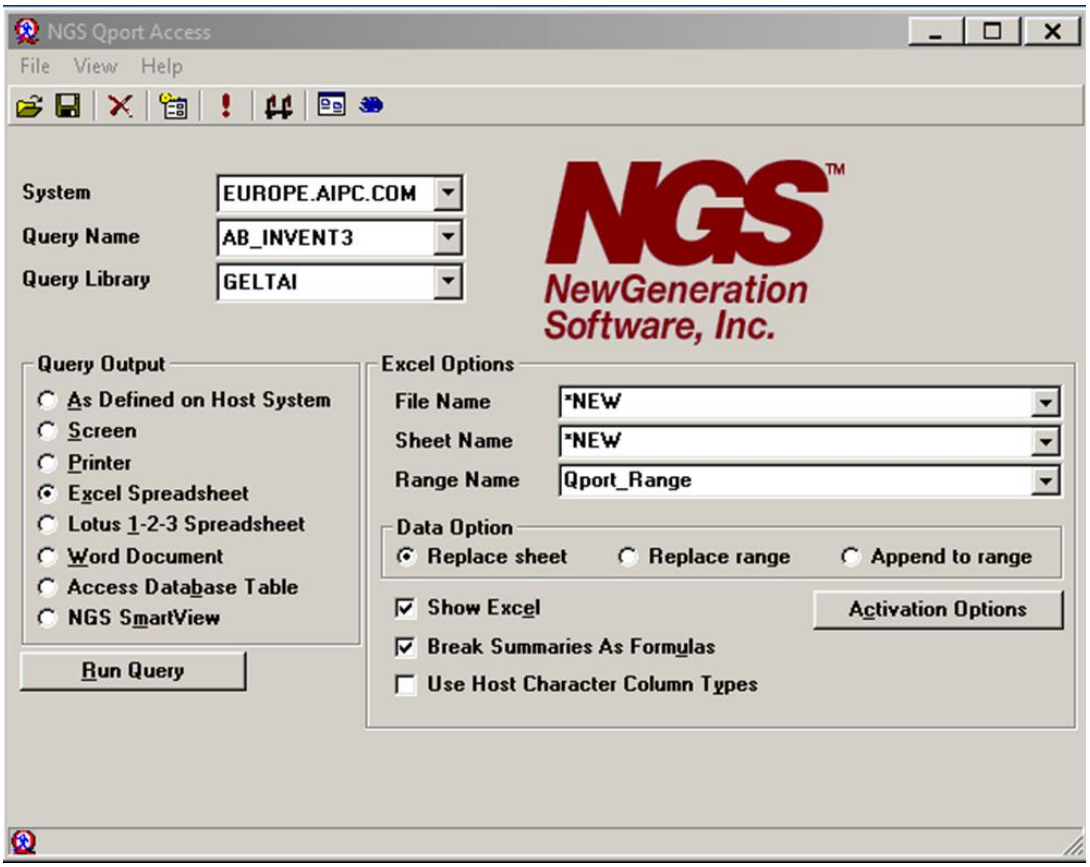
Then check the registration by the QC of the input of the mm.pp. on the Unloading Form. This form is available on the network in the folder**X: \ 2_Unloading floor \ Delivery log.xlsx**

If you want to know all the SL and PP.FF. for which the use of a date mm.pp. the following Qport extractions are available:

- WHEREUSED to know all the products where the Smlv -Mp - MC is used.
- COMPONENTS to know all the components to create a Smlv –PPFF.

6.1.2. Check residual stock of the lot of mm.pp. to the current date

Use the extraction of Qport: AB_INVENT3 to know the stock in the warehouse of the specific mm.pp.



The system extracts an Excel file where all the warehouse stocks are reported at the current date. Select with a filter the mm.pp. to search for.

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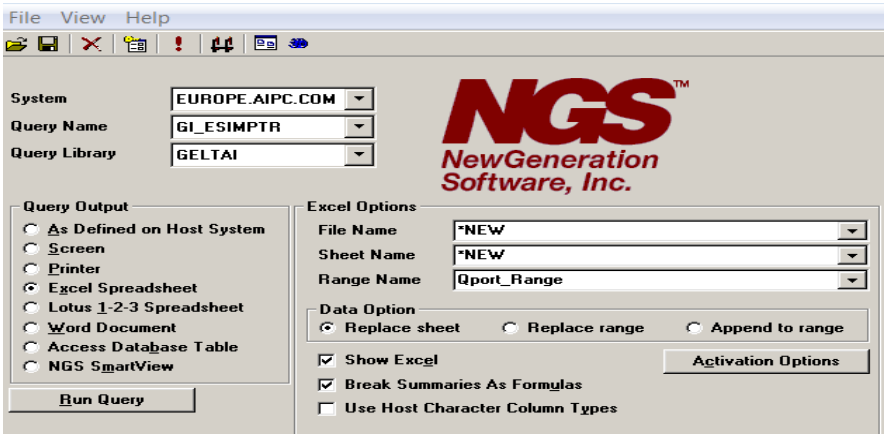
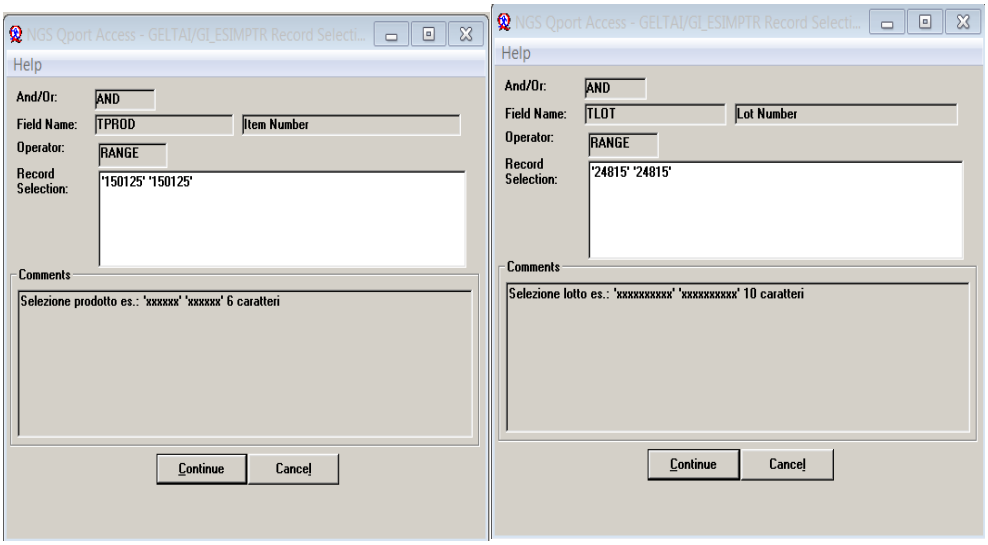
6.1.3. Identify all semi-finished production batches and pp.ff. in which it has been used the lot of mm.pp.

To identify all SL and PP.FF. containing a particular raw material, packaging material and / or semi-finished product of interest, operate as follows:

To know all the Production Orders (POs) where the mp object of traceability was used, use the Qport extraction: GI_ESIMPTR





Enter the product code (e.g. '150125' '150125' + enter)

Enter the Batch produced (e.g. '24815' '24815' + enter)

The system extracts an Excel file where all the PO (Production Orders) and relative production date are reported.

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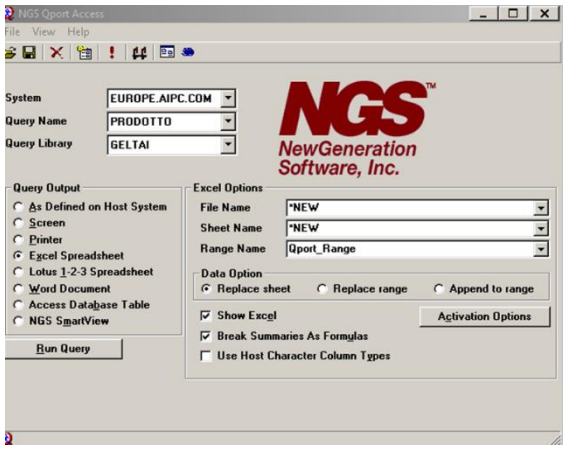
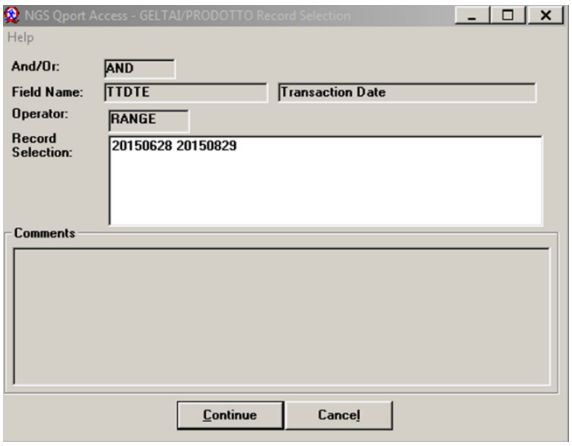
Rec Id	Itm Num	Item Description	Trn Typ	Whs	HRES1	Lot Number	Seq Numbr	MTD Adjustments	Date 8,0	P.O. Number	P.O. Number	Op Nbr	Batch Balancing UOM	MTD Adjustments	Whs
TH	150125	PANNA	MR	PS	1	24815	5285	-13.772	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5286	-43.593	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5287	-47.836	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5288	-46.872	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5289	-45.715	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5290	-43.207	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5291	-45.136	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5292	-44.172	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5293	-44.172	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5294	-43.593	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5295	-42.05	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5296	-48.994	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5297	-44.654	20150910	2276	2276	0	KG	0	
TH	150125	PANNA	MR	PS	1	24815	5298	-45.232	20150910	2276	2276	0	KG	0	

All the quantities used for each OP must be added together, noting the relevant production dates.

The sum of the quantities used and that in stock (point 6.1.2) must be equal to the incoming quantity detected as per point 6.1.1.

To get the details of the SML and PP.FF. relating to the POs identified then use the Qport Prodotto extraction relating to the dates between the first and the last PO:





Enter the date (yyymmdd) of the first and last PO (e.g. 20150628 20150829 + enter). The system extracts an Excel file where all the POs are reported as reference SO (Shop Order) and relative production date.

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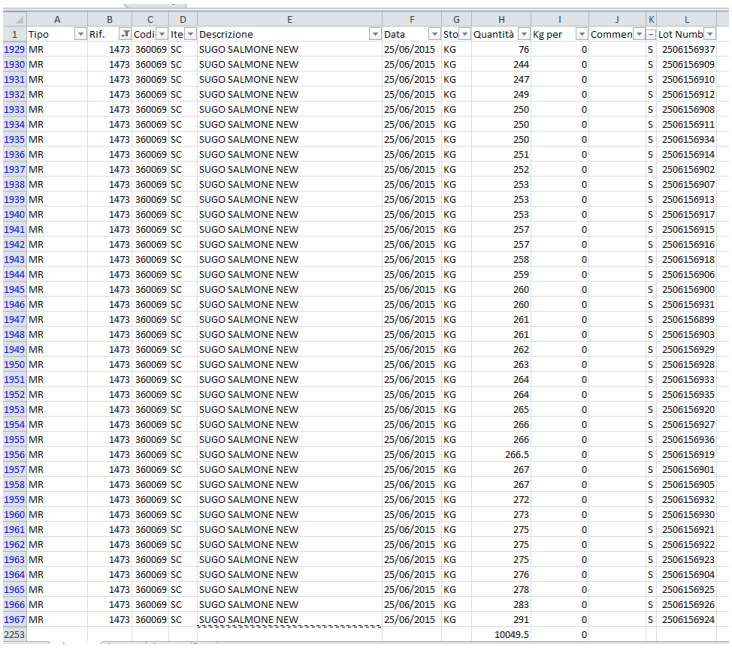

	A	B	C	D	E	F	G	H	I	J	K	L
1	Tipo	Rif.	Codi	Ite	Descrizione	Data	Sto	Quantità	Kg per	Commen		Lot Numb
1929	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	76	0		S	2506156937
1930	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	244	0		S	2506156909
1931	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	247	0		S	2506156910
1932	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	249	0		S	2506156912
1933	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	250	0		S	2506156908
1934	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	250	0		S	2506156911
1935	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	250	0		S	2506156934
1936	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	251	0		S	2506156914
1937	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	252	0		S	2506156902
1938	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	253	0		S	2506156907
1939	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	253	0		S	2506156913
1940	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	253	0		S	2506156917
1941	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	257	0		S	2506156915
1942	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	257	0		S	2506156916
1943	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	258	0		S	2506156918
1944	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	259	0		S	2506156906
1945	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	260	0		S	2506156900
1946	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	260	0		S	2506156931
1947	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	261	0		S	2506156899
1948	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	261	0		S	2506156903
1949	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	262	0		S	2506156929
1950	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	263	0		S	2506156928
1951	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	264	0		S	2506156933
1952	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	264	0		S	2506156935
1953	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	265	0		S	2506156920
1954	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	266	0		S	2506156927
1955	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	266	0		S	2506156936
1956	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	266.5	0		S	2506156919
1957	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	267	0		S	2506156901
1958	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	267	0		S	2506156905
1959	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	272	0		S	2506156932
1960	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	273	0		S	2506156930
1961	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	275	0		S	2506156921
1962	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	275	0		S	2506156922
1963	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	275	0		S	2506156923
1964	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	276	0		S	2506156904
1965	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	278	0		S	2506156925
1966	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	283	0		S	2506156926
1967	MR	1473	360069	SC	SUGO SALMONE NEW	25/06/2015	KG	291	0		S	2506156924
2253								10049.5	0			

Filter each PO number in the Excel file (column ref. SO) taking note of the SML and PP.FF. made, the relative dates and quantities.

Check the effective use of the mm.pp. in the paper traceability documentation filed at the QC office.

6.1.4. Check residual stocks of all SL lots involved at the current date

Proceed with the extraction of Qport: AB_INVENT3 (as per point 6.1.2) to know the stock in the warehouse of each SML.

6.1.5. Identify all lots of pp.ff. in which the lots of sl interested

To identify all the PPFFs containing a particular semi-finished product, operate as follows: to know all the Production Orders (POs) where the SL object of traceability has been used, use the Qport extraction: GI_ESIMPTR

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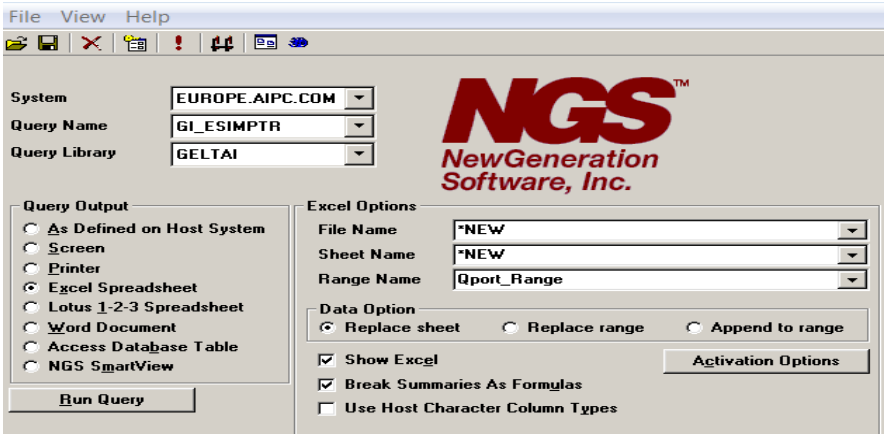
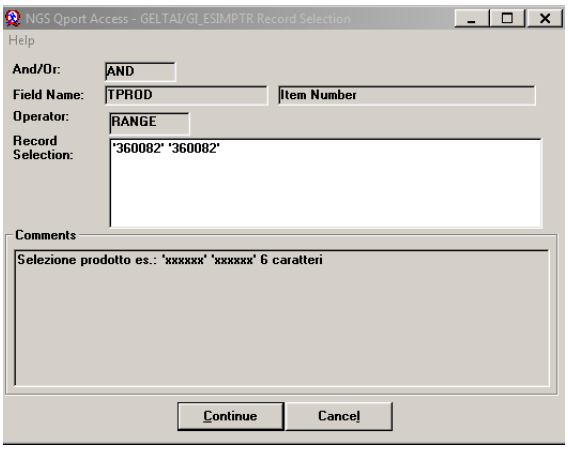
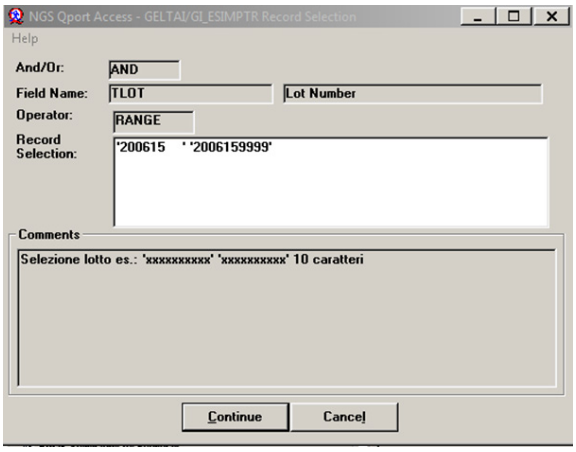
Claudio Innocenti







Enter the semi-finished code (e.g. '360082' '360082' + enter)

Enter the Batch produced (always ten characters -ex. '200615' '2006159999' + enter)

The system extracts an Excel file where all the PO (Production Orders) and relative production date are reported

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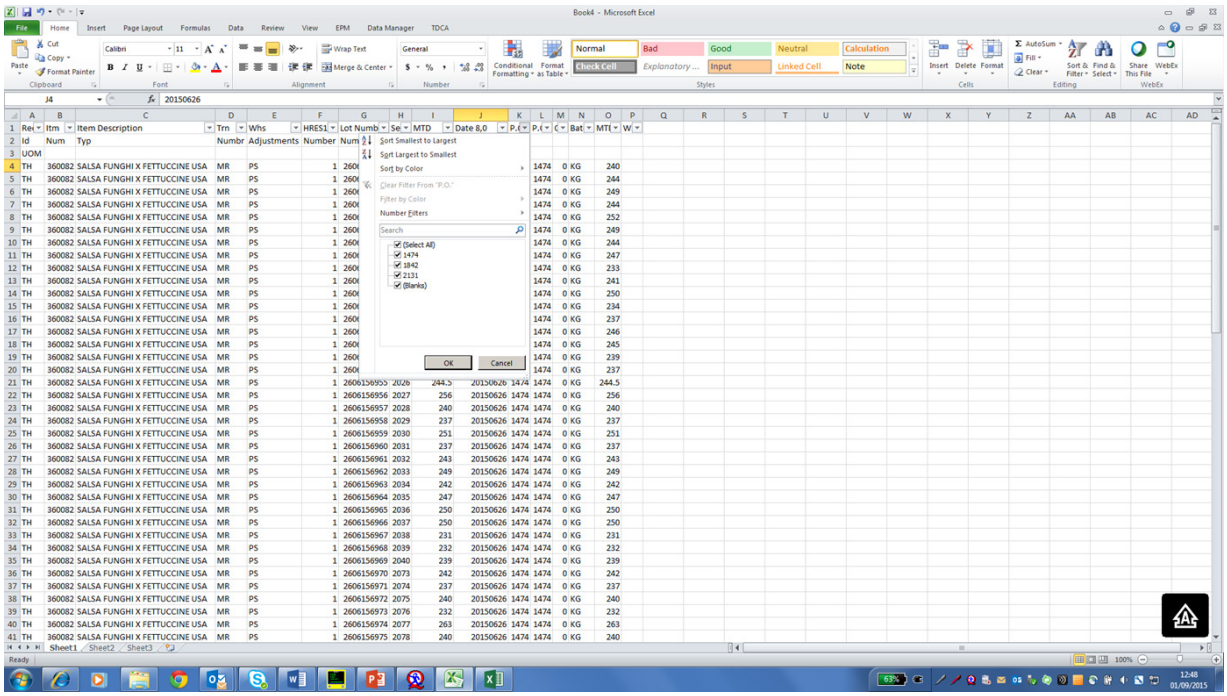

All the quantities used for each OP must be added together, noting the relevant production dates.

The sum of the quantities used and that in stock (point 6.1.4) must be equal to the quantity produced recorded as per point 6.1.3.

Repeat the above operations for each SL identified.

To get the details of the PP.FF. relating to the POs identified then use the extraction of Qport: PRODUCT relating to the dates between the first and the last PO as point 6.1.3.

Filter each PO number in the Excel file (column ref. SO) taking note of the PP.FF. made, the relative dates and quantities.

Verify the effective use of the SLs in the paper traceability documentation filed at the QC office.

Also check the quantities produced for each batch of PP.FF. on the deposit forms in the warehouse available online at: ***W: \ warehouse \ FINAL PRODUCTION /***

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GELIT FROZEN FOODS SURGELATI	Data	29/06/2015	CONSUNTIVO DI PRODUZIONE											
									Mod P-008-00					
CONFEZIONAMENTO NEW STIR FRY											VERIFICHE			
Codice prodotto	Lotto	DESCRIZIONE PRODOTTO	Kg	Colli x plt	n° colli	pallet	spezzature	Tot Kg prodotti	Registrazione	ODT Liberazione	Rintracciabilità	Sanificazione	M. D.	Controlli processo
652352	5180	TJ RAVIOLI FUNGHI	10.896	36	1615	44	31	17597.04	OKC					

GELIT FROZEN FOODS SURGELATI	Data	10/07/2015	CONSUNTIVO DI PRODUZIONE											
CONFEZIONAMENTO NEW STIR FRY											VERIFICHE			
Codice prodotto	Lotto	DESCRIZIONE PRODOTTO	Kg	Colli x plt	n° colli	pallet	spezzature	Tot Kg prodotti	Registrazione	ODT Liberazione	Rintracciabilità	Sanificazione	M. D.	Controlli processo
652700	5191	SIMPLY PENNE SALMONE	4	120	600	5		2400	OKC					
652274	5191	IPER PENNE AL SALMONE	4	120	970	8	10	3880	OKC					
652307	5191	BEPPE PENNE AL SALMONE	4	120	1827	15	27	7308	OKC					

GELIT FROZEN FOODS SURGELATI	Data	14/07/2015	CONSUNTIVO DI PRODUZIONE											
Codice prodotto	Lotto	DESCRIZIONE PRODOTTO	Kg	Colli x plt	n° colli	pallet	spezzature	Tot Kg prodotti	Registrazione	ODT Liberazione	Rintracciabilità	Sanificazione	M. D.	Controlli processo
		LINEA "A"												
652343	5195	TJ FETTUCCINE FUNGHI	10.896	30	1724	57	14	18784.704	OKC					

6.1.6. Check residual stocks of all lots of the pp.ff. interested

Proceed with the extraction of Qport: AB_INVENT3 (as per point 6.1.2) to know the stock in the warehouse of each PP.FF.

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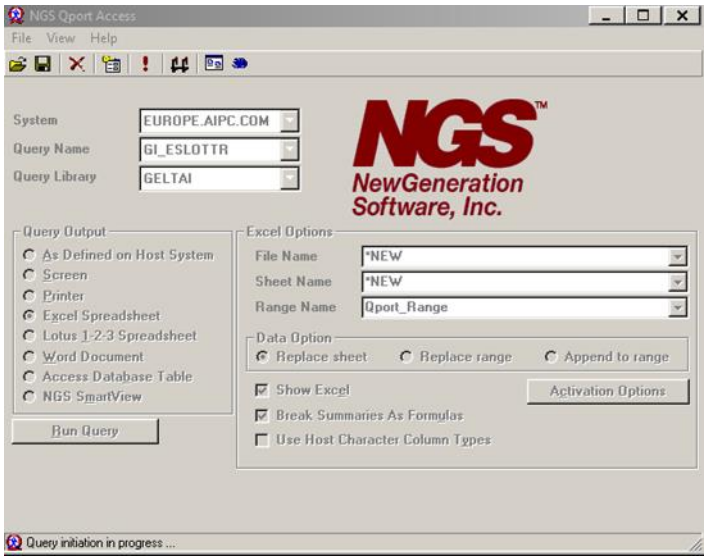
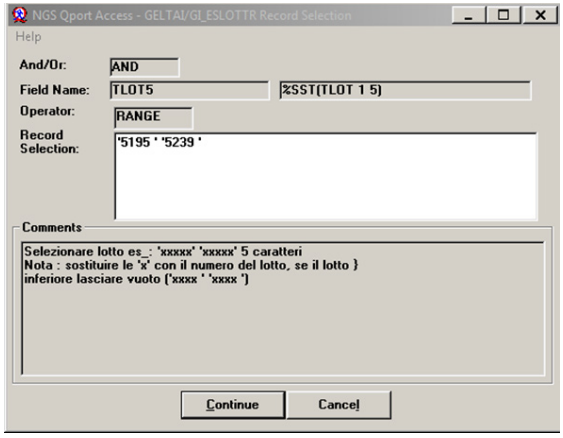
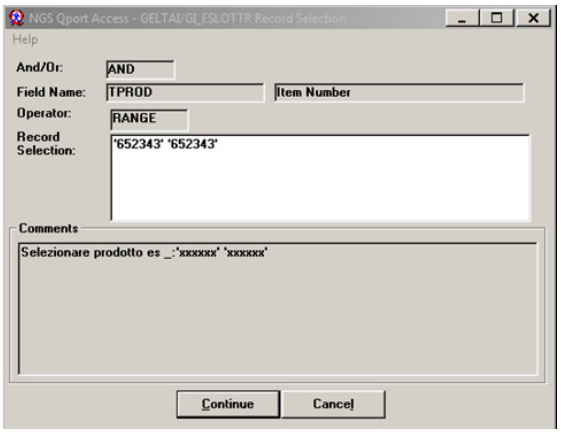
6.1.7. Identify all the POs in which the affected lots of pp.ff. have been sent. And the relative quantities

To identify all the shipments and the relative quantities of the identified PPFFs operate as follows:

Use the extraction of Qport: GI_ESLOTTR to extract for each pp.ff. related shipments.







Enter the lot (or range of lots) of the pp.ff. (5 characters e.g. '5195' '5239' + enter)

Enter the code of the finished product ('652343' '652343' + enter)

The system extracts an Excel file which shows all the POs (Production Orders) and relative shipping dates and quantities in boxes.

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Itm	Item Description	Trn	Whs	Loctn	Lot Number	Corporate	Ship to	P.O.	MTD	Date 8,0
Num		Typ				Partner	Comment	Number	Adjustments	
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL1311	52024789	270081	TRADER JOE'S COMPANY	3291	-30	20150817
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL1311	52024790	270081	TRADER JOE'S COMPANY	3291	-30	20150817
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL1311	52024793	270081	TRADER JOE'S COMPANY	3291	-30	20150817
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL1311	52024795	270081	TRADER JOE'S COMPANY	3291	-30	20150817
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL1311	52024796	270081	TRADER JOE'S COMPANY	3291	-30	20150817
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL1311	52024916	270081	TRADER JOE'S COMPANY	3291	-29	20150817
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024784	270081	TRADER JOE'S COMPANY	3291	-30	20150817
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024788	270081	TRADER JOE'S COMPANY	3291	-8	20150817
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024722	270081	TRADER JOE'S COMPANY	2839	-30	20150819
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024723	270081	TRADER JOE'S COMPANY	2839	-30	20150819
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024724	270081	TRADER JOE'S COMPANY	2839	-30	20150819
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024779	270081	TRADER JOE'S COMPANY	2839	-30	20150819
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024781	270081	TRADER JOE'S COMPANY	2839	-30	20150819
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024782	270081	TRADER JOE'S COMPANY	2839	-30	20150819
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024787	270081	TRADER JOE'S COMPANY	2839	-30	20150819
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024788	270081	TRADER JOE'S COMPANY	2839	-17	20150819
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024937	270081	TRADER JOE'S COMPANY	2839	-30	20150819
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024716	270081	TRADER JOE'S COMPANY	2838	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024783	270081	TRADER JOE'S COMPANY	2838	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024785	270081	TRADER JOE'S COMPANY	2838	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024786	270081	TRADER JOE'S COMPANY	2838	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024797	270081	TRADER JOE'S COMPANY	2838	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024901	270081	TRADER JOE'S COMPANY	2838	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024938	270081	TRADER JOE'S COMPANY	2838	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024717	270081	TRADER JOE'S COMPANY	3013	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024718	270081	TRADER JOE'S COMPANY	3013	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024719	270081	TRADER JOE'S COMPANY	3013	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024780	270081	TRADER JOE'S COMPANY	3013	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024788	270081	TRADER JOE'S COMPANY	3013	-2	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024933	270081	TRADER JOE'S COMPANY	3013	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024934	270081	TRADER JOE'S COMPANY	3013	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024935	270081	TRADER JOE'S COMPANY	3013	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024936	270081	TRADER JOE'S COMPANY	3013	-30	20150821
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	DL0611	52024788	270081	TRADER JOE'S COMPANY	3150	-3	20150825
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024727	270081	TRADER JOE'S COMPANY	3150	-30	20150825
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024728	270081	TRADER JOE'S COMPANY	3150	-7	20150825
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024720	270081	TRADER JOE'S COMPANY	3012	-30	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024725	270081	TRADER JOE'S COMPANY	3012	-30	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024726	270081	TRADER JOE'S COMPANY	3012	-30	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024728	270081	TRADER JOE'S COMPANY	3012	-14	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024791	270081	TRADER JOE'S COMPANY	3012	-30	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0713	52024798	270081	TRADER JOE'S COMPANY	3012	-30	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0714	52024801	270081	TRADER JOE'S COMPANY	3012	-30	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024803	270081	TRADER JOE'S COMPANY	3012	-30	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024806	270081	TRADER JOE'S COMPANY	3012	-30	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0734	52024807	270081	TRADER JOE'S COMPANY	3012	-30	20150828
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024721	270081	TRADER JOE'S COMPANY	3452	-30	20150831
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024728	270081	TRADER JOE'S COMPANY	3452	-4	20150831
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024802	270081	TRADER JOE'S COMPANY	3452	-30	20150831
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024805	270081	TRADER JOE'S COMPANY	3452	-30	20150831
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0725	52024809	270081	TRADER JOE'S COMPANY	3452	-30	20150831
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0735	52024810	270081	TRADER JOE'S COMPANY	3452	-30	20150831
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024794	270081	TRADER JOE'S COMPANY	3509	-30	20150901
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024811	270081	TRADER JOE'S COMPANY	3509	-30	20150901
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024902	270081	TRADER JOE'S COMPANY	3509	-30	20150901
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024714	270081	TRADER JOE'S COMPANY	3508	-30	20150902
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024715	270081	TRADER JOE'S COMPANY	3508	-30	20150902
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024728	270081	TRADER JOE'S COMPANY	3508	-3	20150902
652343	FETTUCC FUNGHI TJOES 24X454	B	E3	EH0711	52024792	270081	TRADER JOE'S COMPANY	3508	-30	20150902

It is necessary to add up all the quantities shipped for each PO, taking note of the relative shipping dates.

The sum of the quantities shipped and those in stock (point 6.1.6) must be equal to the quantity produced recorded as per point 6.1.5.

Repeat the above operations for each pf identified.

At this point, square all the quantities of MM.PP., SL and PP.FF. as per points 6.1.3.-6.1.5.-6.1.7. using a supporting Excel sheet.

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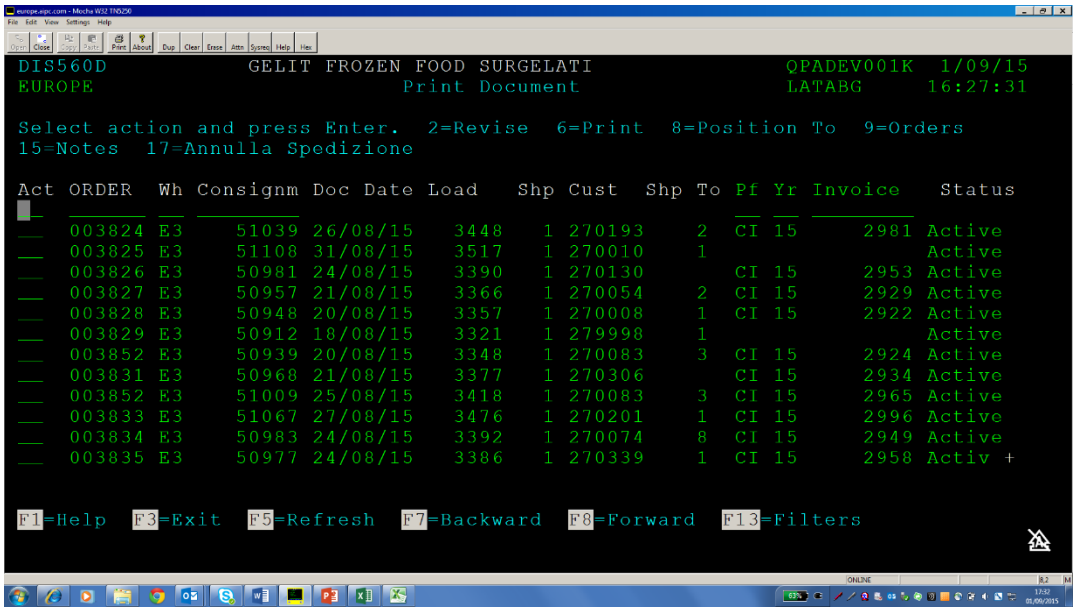
Traceability TEST summary table 01/09/2015

		ticket		stock		used		% tracked
raw material	Lots	kg	date	kg	date	kg	date	
FRESH CREAM 150 125	16915	2004	06/19/2015	0	01/09/2015	2004	20-26 / 6/15	**100%**
		production		**stock**		**used**		**% tracked**
sml	**sml**	**kg**	**date**	**kg**	**date**	**kg**	**date**	
360082 MUSHROOM SAUCE X FETTUCCINE USA	20/6 / 15-26/6/15	25680	20-26 / 6/15	9263	1/9/015	16417	14 / 7-27 / 8/15	**100%**
360074 MUSHROOMS AND TRUFFLE SAUCE	23/06/2015	11504.5	23/06/2015	0	1/9/015	11504.5	29 / 6-28 / 8/15	**100%**
360069 SALMON SAUCE NEW	06/25/2015	10049.5	06/25/2015	5963.5	01/09/2015	4086	10/07/2015	**100%**
		production		**stock**		**Sent**		**% tracked**
pp.ff.	**Lots**	**speakers**	**date**	**speakers**	**date**	**speakers**	**date**	
652343 FETTUCC MUSHROOMS TJOES 24X454	5195-5202-5239	3901	14 / 7-27/8/15	683	01/09/2015	3218	23 / 7-1 / 9/15	**100%**
652352 RAVIOLI MUSHROOMS TJOES 24X454	5180-5197-5210-5240	5192	29 / 6-28/8/15	1591	01/09/2015	3601	10 / 7-1 / 9/15	**100%**
652307 PENNETT SALMGAM SDBEPPE 8X500	5191	1827	10/07/2015	417	01/09/2015	1410	6-27 / 8/15	**100%**
652700 PENS SALMON SIMPLY 8X500	5191	600	10/07/2015	132	01/09/2015	468	29 / 7-21 / 8/15	**100%**
652274 PENNETT SALMGAM IPER 8X500	5191	970	10/07/2015	970	01/09/2015	0		**100%**

6.1.8. Identify and print all the delivery notes in which the affected lots have been shipped of pp.ff.

Enter the company computer program menu and choose the DIS560 option by selecting the print all the POs identified (function 6 + final sending).



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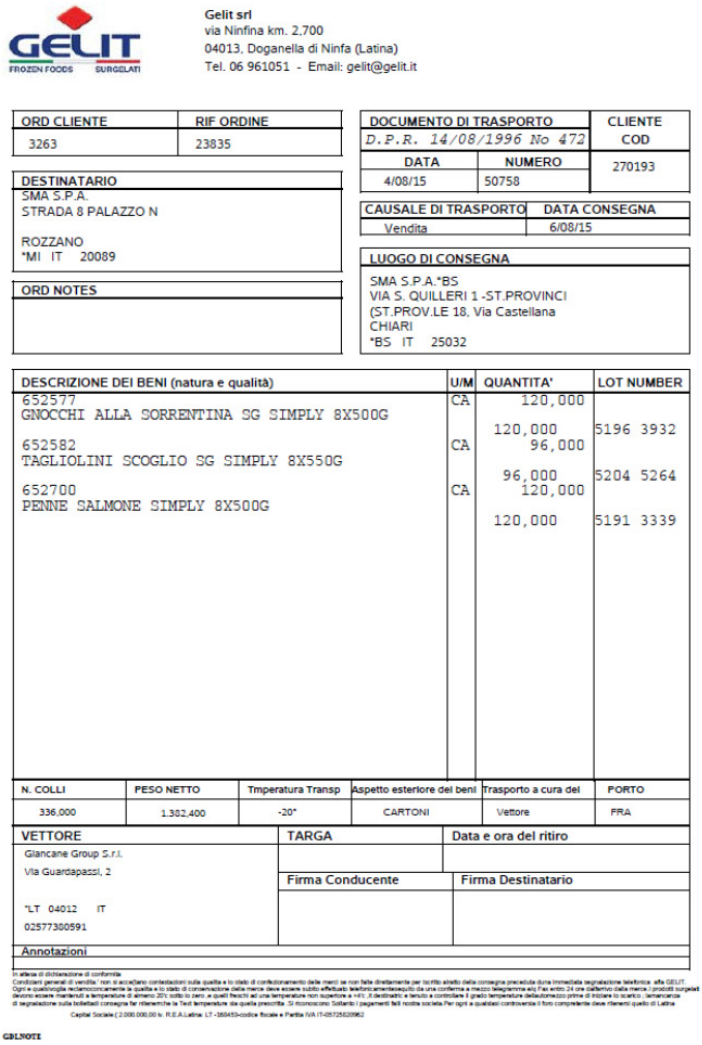
The requested prints will arrive on the e-mail of the station used.



Gelit srl
via Ninfina km. 2,700
04013, Doganella di Ninfa (Latina)
Tel. 06 961051 - Email: gelit@gelit.it

ORD CLIENTE	RIF ORDINE
3263	23835

DESTINATARIO
SMA S.P.A.
STRADA 8 PALAZZO N

ROZZANO
*MI IT 20089

ORD NOTES

DOCUMENTO DI TRASPORTO		CLIENTE COD
D.P.R. 14/08/1996 No 472		
DATA	NUMERO	270193
4/08/15	50758	

CAUSALE DI TRASPORTO	DATA CONSEGNA
Vendita	6/08/15

LUOGO DI CONSEGNA
SMA S.P.A.*BS
VIA S. QUILLERI 1 -ST.PROVINCI
(ST.PROV.LE 18, Via Castellana
CHIARI
*BS IT 25032

DESCRIZIONE DEI BENI (natura e qualità)	U/M	QUANTITA'	LOT NUMBER
652577 GNOCCHI ALLA SORRENTINA SG SIMPLY 8X500G	CA	120,000	
		120,000	5196 3932
652582 TAGLIOLINI SCOGLIO SG SIMPLY 8X550G	CA	96,000	
		96,000	5204 5264
652700 PENNE SALMONE SIMPLY 8X500G	CA	120,000	
		120,000	5191 3339

N. COLLI	PESO NETTO	Tmperatura Transp	Aspetto esteriore dei beni	Trasporto a cura del	PORTO
336,000	1.382,400	-20°	CARTONI	Vettore	FRA

VETTORE	TARGA	Data e ora del ritiro
Giancane Group S.r.l. Via Guardapassi, 2 *LT 04012 IT 02577300591		
	Firma Conducente	Firma Destinatario

Annotazioni

GBLNOTI

6.1.9. Retrieval of customer emergency contacts

To find all the emergency contacts of the customers concerned, consult the CUSTOMER LIST database available online at the address**W: \ laboratory \ Shared Laboratory \ CUSTOMER and GELIT emergency LIST **.

Cliente/marchio	Riferimento cliente	e-mail cliente	lista contatti crisi/allerte
TRADER JOE'S	Catherine Rhodes	crhodes@traderjoes.com	2) liste contatti clienti\Lista contatti cliente TRADER JOE'S.doc
AUCHAN (Auchan e Simply)	Lucia Pellicani	lucia.pellicani@auchan.it	2) liste contatti clienti\Lista contatti cliente AUCHAN e SIMPLY .eml
IPER	Anna Gargione	anna.gargione@iper.it	2) liste contatti clienti\Lista contatti cliente IPER.doc
MD Discount (Le specialità di Beppe	Anna Del Pizzo	a.delpizzo@md-discount.it	2) liste contatti clienti\Lista contatti cliente MD DISCOUNT (x specialità di beppe

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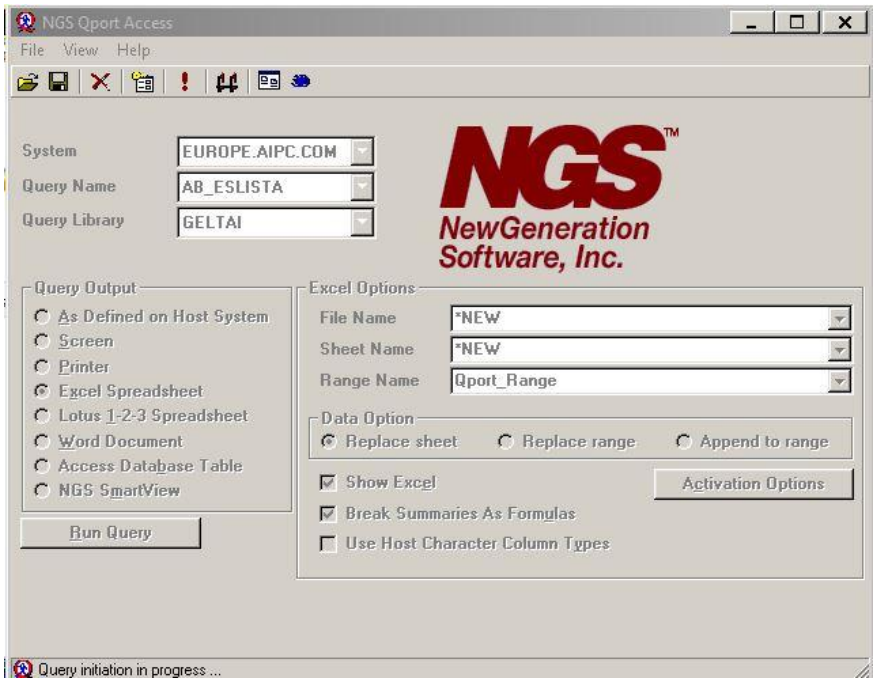
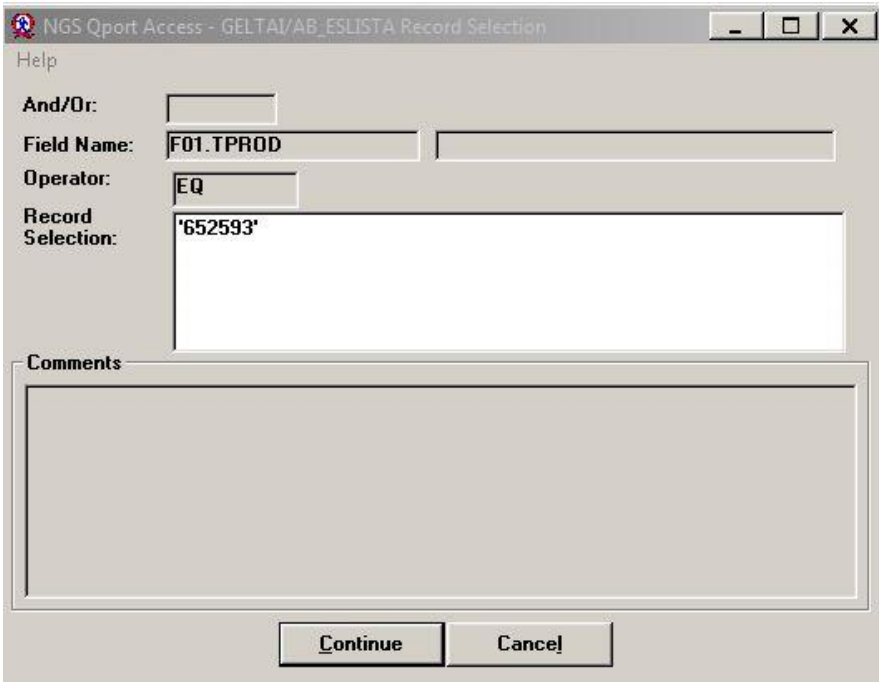
6.2 Identification of all the materials used for a given lot of pp.ff.

Launch the Qport AB_ESLISTA extraction.



Then enter the code of the product to search for.



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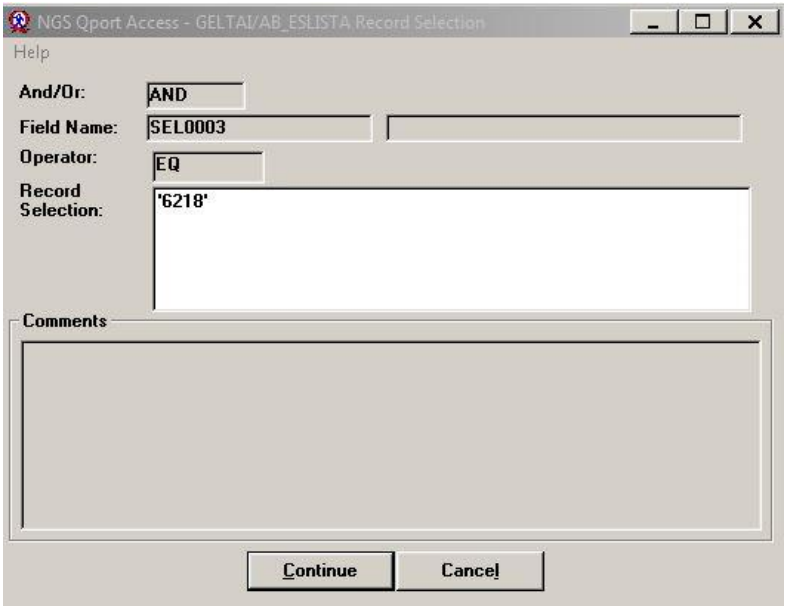
Finally, enter the batch of the product to be searched.



The system extracts an Excel file which lists all the lots of materials used for the production in question.

TPROD	IDESC	SEL0003	TQTY	TREF	TPROD01	IDESC01	TLOT	TQTY01	TPROD01	IDESC01	TQTY01	TLOT01
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973	100000	STRAPPING RED BO FROST 100002	050516A	- 25.528			0	
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		EXTENSIBLE DRK 15 MY H.500 FI 100004	270716	- 18.928			0	
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		TRANSPARENT SELF-ADHESIVE TAPE 100013	70316	- 3.152			0	
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		GLUE TECHNOMELT (HENKEL) ASTU 100042	I153509944	- 11.152			0	
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		LABELS FOR PALLETS	35107	- 120.328			0	
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		150249 POTATO GNOCCHI (SACPO) 360175 TOMATO AND MOZZARELLA SAUCE	6151	- 26037.928			0	
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		360175 TOMATO AND MOZZARELLA SAUCE 360175 TOMATO AND MOZZARELLA	1705161901	- 800	100014	BAGS P.ET.CELESTI XBIN 12 100026	- 10.128	832/2016
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		SAUCE 360175 TOMATO AND MOZZARELLA SAUCE 360175 TOMATO AND	1705161901	- 800		CONTAINER F.DO-LID XO 150002	- 32.16	290416
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		MOZZARELLA SAUCE 360175 MOZZARELLA SAUCE 360175 MOZZARELLA SUGO	1705161901	- 800		SUNFLOWER SEED OIL RAFFI 150031	- 104.004	007GB33116
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		And Mozzarella 360175 Tomato and Mozzarella sauce 360175 Pomodor and	1705161901	- 800		TOMATO SAUCE RUSTICA 8 BRI 150043	- 2480.116	280815
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		mozzarella sauce 360175 Pomodor and mozzarella sauce 360175 Pomodor and	1705161901	- 800		BLACK PEPPER GROUND FINE 150083	- 0.68	L.075A
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		mozzarella sauce 360175 Pomodor and mozzarella 360175 tomato and	1705161901	- 800		SUGAR	- 20.72	LSC7421
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		mozzarella sauce 360175 tomato and mozzarella sauce 360175 tomato and	1705161901	- 800		150084 SALT UNTIL SUPPLY BAGS X 25KG.	- 20.8	L11066007
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		mozzarella AND MOZZARELLA 360175 TOMATO AND MOZZARELLA SAUCE 360175	1705161901	- 800		150157 MOZZARELLA CUB.SG.IQF 150164	- 592.028	060416C
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		TOMATO AND MOZZARELLA SAUCE 360175 TOMATO AND MOZZARELLA SAUCE	1705161901	- 800		CELERY SG.	- 52	L271115
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		360175 TOMATO AND MOZZARELLA SAUCE 360175 TOMATO AND MOZZARELLA	1705161901	- 800		150165 COOKED CARROTS CUB.	- 138.004	L5338
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		SAUCE 360175 Pomodoro and mozzarella sauce 360175 Tomato and mozzarella	1705161901	- 800		SG. 150166 ONIONS SG.	- 68.804	L6092
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		sauce 360175 Tomato and mozzarella sauce 360175 Pomodor and mozzarella	1705161901	- 800		150287 TOMATO CUB.SG. 150288 BASIL 2-4	- 688.032	L6068
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		sauce 360175 Pomodor and mozzarella sauce 360175 Pomodor and mozzarella	1705161901	- 800		MM SG. 150310 LABELS X SEMIL.102x76	- 40	L160148
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		sauce 360175 Pomodor and mozzarella 360175 tomato and mozzarella 360175	1705161901	- 800		cod. 5 100014 BAGS P.ET.CELESTI XBIN 12	- 32.16	81015
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		colles and mozzarella TOMATO AND MOZZARELLA SAUCE 360175 TOMATO AND	1705161902	- 2184		100026 CONTAINER F.DO-LID XO 150002	- 10.128	832/2016
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		MOZZARELLA SAUCE 360175 TOMATO AND MOZZARELLA SAUCE 360175 TOMATO	1705161902	- 2184		SUNFLOWER SEED OIL RAFFI 150031	- 32.16	290416
652593	GNOCCHI SORRENTBOFROST 14X750	6218	460	5973		AND MOZZARELLA SAUCE 360175 TOMATO AND MOZZARELLA SAUCE 360175	1705161902	- 2184		TOMATO SAUCE RUSTICA 8 BRI 150043	- 104.004	007GB33116
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		TOMATO AND MOZZARELLA SAUCE 360175 MOZZARELLA AND POMORELLA	1705161902	- 2184		BLACK PEPPER GROUND FINE 150083	- 2480.116	280815
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		SAUCE 360175 POMODARELLA EQUIPPED SAUCE 360175Mozzarella 360175	1705161902	- 2184		SUGAR	- 0.68	L.075A
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		Tomato and Mozzarella sauce 360175 Pomodor and mozzarella sauce 360175	1705161902	- 2184			- 20.72	LSC7421
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		Pomodor and mozzarella sauce 360175 Pomodor and mozzarella sauce 360175	1705161902	- 2184		150084 SALT UNTIL SUPPLY BAGS X 25KG.	- 20.8	L11066007
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		Pomodor and mozzarella sauce 360175 Tomato and mozzarella sauce 360175	1705161902	- 2184		150157 MOZZARELLA CUB.SG.IQF 150164	- 592.028	060416C
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		Tomato and mozzarella sauce 360175 tomato and mozzarella MOZZARELLA	1705161902	- 2184		CELERY SG.	- 52	L271115
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		360175 TOMATO AND MOZZARELLA SAUCE 360175 TOMATO AND MOZZARELLA	1705161902	- 2184		150165 COOKED CARROTS CUB.	- 138.004	L5338
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		SAUCE 360175 TOMATO AND MOZZARELLA SAUCE 360175 TOMATO AND	1705161902	- 2184		SG. 150166 ONIONS SG.	- 68.804	L6092
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		MOZZARELLA SAUCEmozzarella 360175 Tomato and Mozzarella sauce 360175	1705161902	- 2184		150287 TOMATO CUB.SG. 150288 BASIL 2-4	- 688.032	L6068
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		Pomodor and mozzarella sauce 360175 Pomodor and mozzarella sauce 360175	1705161902	- 2184		MM SG. 150310 LABELS X SEMIL.102x76	- 40	L160148
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		Pomodor and mozzarella sauce 360175 Pomodor and mozzarella sauce 360175	1705161902	- 2184		cod. 5 100014 BAGS P.ET.CELESTI XBIN 12	- 32.16	81015
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		Pomodor and mozzarella sauce 360175 tomato and mozzarella sauce 360175	1705161903	- 2136		100026 CONTAINER F.DO-LID XO 150002	- 10.128	832/2016
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		tomato and mozzarella MOZZARELLA 360175 TOMATO AND MOZZARELLA SAUCE	1705161903	- 2136		SUNFLOWER SEED OIL RAFFI 150031	- 32.16	290416
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		360175 TOMATO AND MOZZARELLA SAUCE 360175 TOMATO AND MOZZARELLA	1705161903	- 2136		TOMATO SAUCE RUSTICA 8 BRI 150043	- 104.004	007GB33116
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		SAUCE 360175 TOMATO AND MOZZARELLA SAUCEMOZZARELLA 360175 TOMATO	1705161903	- 2136		BLACK PEPPER GROUND FINE 150083	- 2480.116	280815
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		AND MOZZARELLA SAUCE 360175 TOMATO AND MOZZARELLA SAUCE 360175	1705161903	- 2136		SUGAR	- 0.68	L.075A
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		TOMATO AND MOZZARELLA SAUCEMOZZARELLA 360175 TOMATO AND	1705161903	- 2136			- 20.72	LSC7421
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		MOZZARELLA SAUCE 360175 TOMATO AND MOZZARELLA SAUCE 360175 TOMATO	1705161903	- 2136		150084 SALT UNTIL SUPPLY BAGS X 25KG.	- 20.8	L11066007
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973		AND MOZZARELLA SAUCE	1705161903	- 2136		150157 MOZZARELLA CUB.SG.IQF 150164	- 592.028	060416C
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973			1705161903	- 2136		CELERY SG.	- 52	L271115
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973			1705161903	- 2136		150165 COOKED CARROTS CUB.	- 138.004	L5338
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973			1705161903	- 2136		SG. 150166 ONIONS SG.	- 68.804	L6092
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973			1705161903	- 2136		150287 TOMATO CUB.SG. 150288 BASIL	- 688.032	L6068
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973			1705161903	- 2136		2-4 MM SG. 150310 LABELS X	- 40	L160148
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973			1705161903	- 2136		SEMIL.102x76 cod. 5 100014 BAGS	- 32.16	81015
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973			1705161904	- 2152		P.ET.CELESTI XBIN 12 100026 CONTAINER	- 10.128	832/2016
652593	GNOCCHI SORRENT BOFROST 14X750	6218	460	5973			1705161904	- 2152		F.DO-LID XO	- 32.16	290416

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Finally, check the effective use of all the MM.PP. in the paper traceability documentation filed at the QC office.

6.3. Identification of waste generated by the processing of finished products

6.3.1 methods of identifying waste lots

Waste raw materials (MMPP): a raw material, destined for waste, is identified with the date of arrival in the company, specified with day, month and year;

Semi-finished products (SL) waste: a semi-finished product (pasta, sauce, etc.), destined to be discarded or partially discarded during the subsequent processing phases, is identified with the date of the day of production, specified with day, month and year;

Note: in the case of the "sauce" SL, the presence of waste from the production department is zero, therefore it will not be necessary for these SLs to carry out a search, unless the batch of SLs has not been blocked in the warehouse due to non-compliance.

Finished products (PPFF) waste: a batch of finished product, destined to be discarded or partially discarded during the packaging phases, is identified with a specific batch code (requested by the various Customers). This coding can be deciphered through the operating instructions present in the packaging departments.

6.3.2. Traceability of produced waste

Food waste

Food waste is stored in the cold room (cell D), inside bins labeled according to a specific procedure and sold as 'category 3 material' (EC Regulations n ° 1069/2009 and 142/2011) to companies that use them for the production of pet food, or, in case of special needs, sent for disposal in compliance with current environmental regulations.

For the traceability of the scraps sold, consult the packing list attached to the sales note (see point 6.5); the delivery note is filed in the "waste delivery note / rejects traceability" collector in accordance with the specific operating instructions.

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Based on the date from which any alert was triggered, consult all DDTs subsequent to the date of the alarm.

The packing list attached to the sales note indicates the batch of PPFF, or the production date of the SL, or the date of arrival of the MMPP, of all the waste material of this type sold. Therefore, in this module it is possible to identify and trace the waste object of the alarm. In the event that the waste is not present in the delivery notes, it will still be stored in the warehouse and, therefore, traceable to the company.

The traceability system does not apply to waste destined for disposal.

6.3.3 Search result of the produced rejects

At the end of the research, the numbers of the DDT with which the food waste were sold will be identified (for each single type of waste). The DDT will report all the information regarding the shipping date and the Customer being sold.

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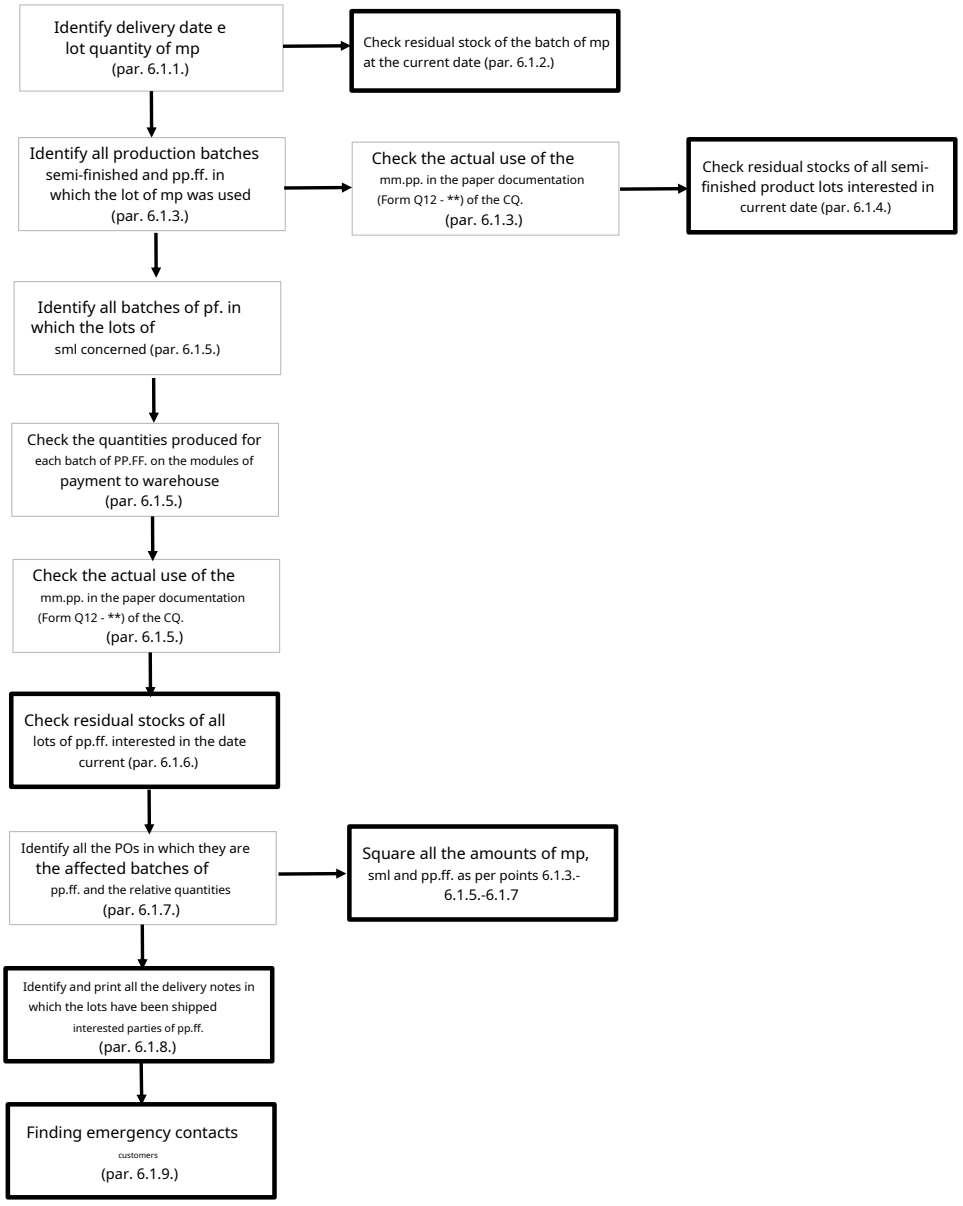
7. MOCK RECALL

A Mock Recall must be activated at least twice a year. The objective is to simulate a crisis, identify the hypothetical offending lots involved and activate the procedure for withdrawing the lots from the market.

The crisis could concern raw materials, packaging materials or finished products. Depending on the case, the methods described above must be applied. Below is an example of a mock recall flow.



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During each mock recall exercise it is necessary to accurately record the execution times of the main activities, any non-conformities found during the exercise and the related corrective actions. A simulation must also be performed by preparing the drafts of all the necessary communications with the relevant recipients. Furthermore, based on the hypothetical motivation of the recall, it is necessary to evaluate any corrective actions to avoid their recurrence in the future.

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REQUIRED 21 CFR, §1.503 requires that all documents be written in a language understandable to the FSVP QI. The original document(s) were written in a language other than English but have since been translated in an effort to meet FDA requirements. An individual that is fluent in both English and the document's original language must confirm that the translation has been accurately performed.

Translated text accurately reflects original message

☑ Agree ☐ Disagree

☐ Agree – *with suggested edits*

Name *Francesco Buonincontro*

Date

Claudio Innocenti

Example of Test: Raw material Cream – lot XXX contaminated by Salmonella spp - could cause you serious illness whit Temperature , retched, diarrhea, nausea and abdominal pain – Potential Class 1 recall

Activity	How do	Note	Time
Quantity and delivery date By A. Gironi – Quality Mng.	INV300 f21 History – filtro trans P (purchase)		20/05/21 ore 14:30
Cross-check on raw material register By A. Gironi – Quality Mng.	Cercare modulo della data nella cartella X:\2_Piano Scarichi\ registro consegne		All.1
Current quantity in stock By A. Gironi – Quality Mng.	Qport lanciare query :AB-invent 3 confermando user e password - Nel file excel filtrare per codice m.p.		All.0
Semifinished products in which this lot of milk have been used By A. Gironi – Quality Mng.	Estrazioni q-port GI_ESIMPTR (per shop order utilizzo sml (ggmmaa) + PRODOTTO per shop order ppff (inserire data aaaammgg aaaammgg)		All.3 + All.4 Ore 14:50
Cross-check on semifinished production register By A. Gironi – Quality Mng.	Cercare modulo della data nella cartella		All. 9
Cross-check on semifinished use register By A. Gironi – Quality Mng	Archivio cartaceo presso CQ		All. 10 + 10bis
Current quantity in stock of all interested finished products By A. Gironi – Quality Mng i	AB-invent 3 per lotto		All.0
Finished products in which this lot of cream have been used By A. Gironi – Quality Mng.	Estrazioni q-port GI_ESIMPTR (per shop order utilizzo sml (ggmmaa) + PRODOTTO per shop order ppff (inserire data aaaammgg aaaammgg)		All.5 + All.6

Cross-check on production register By A. Gironi – Quality Mng.	Cercare modulo della data nella cartella		All. 9
Cross-check on production use register By A. Gironi – Quality Mng	Archivio cartaceo presso CQ		All. 11
Current quantity in stock of all interested finished products By A. Gironi – Quality Mng	AB-invent 3 per lotto		All.0

N° of shipment orders in which the involved products have been shipped By M. Murri - Logistic Mng.	QPORT: GI_ESLOTTR Digitare 'xxxx ' 'xxxx ' per i lotti pp.ff. e 'xxxxx' 'xxxxx' per i semilavorati per vendita – registrare tutti i P.O.		All.7 ore 15:05

Balance production-stock-shipping By A. Gironi – Quality Mng & By M. Murri -Logistic Mng.	Foglio excel con analisi prodotto-giacente-spedito \		All.2 Riepilogo Gen

Delivery documents of each shipment By M. Murri - Logistic Mng.	BPCS Trans DIS560 da po a stampa ddt		All. 8 ore 15:15

Emergency contact list of involved customers BY S. Di Fiore -TCS	W:\laboratorio\Laboratorio Condivisa\LISTA d'emergenza CLIENTI e GELIT\ELENCO CLIENTI	• Reference e-mail	Ore 15:30
Customer email By S. Mattioli (CEO)	W:\laboratorio\Laboratorio Condivisa\Documentazione di Sistema\Audit\Audit 17-21 Test richiamo del prodotto dal mercato Piatti pronti	Documento: **Summary Mock Recall.docx**	Ore 15.45
Draft of FDA R.F.R. communication By S. Mattioli (CEO)	W:\laboratorio\Laboratorio Condivisa\Documentazione di Sistema\Audit\Audit 17-21 Test richiamo del prodotto dal mercato Piatti pronti	Documento: FDA RFR.PDF	Ore 15.45
Mock draft press release By S. Mattioli (CEO)	W:\laboratorio\Laboratorio Condivisa\Documentazione di Sistema\Audit\Audit 17-21 Test richiamo del prodotto dal mercato Piatti pronti	Documento: Press release.doc	Ore 15.45
Draft of National Health Authority. Communication By S. Mattioli (CEO)	W:\laboratorio\Laboratorio Condivisa\Documentazione di Sistema\Audit\Audit 17-21 Test richiamo del prodotto dal mercato Piatti pronti	Documento: Comunicazione ASL.PDF	Ore 15.45

Draft US agent email By S. Mattioli (CEO)	W:\laboratorio\Laboratorio Condivisa\Documentazione di Sistema\Audit\Audit 17-21 Test richiamo del prodotto dal mercato Piatti pronti	Mail	Ore 16.00
Draft Certification body email By S. Mattioli (CEO	W:\laboratorio\Laboratorio Condivisa\Documentazione di Sistema\Audit\Audit 17-21 Test richiamo del prodotto dal mercato Piatti pronti	Mail	Ore: 16:00

Tabella riepilogativa TEST rintracciabilità 20/05/2021								
		entrata		**giacenza**		**utilizzata**		**% rintracciata**
materia prima	**Lotti**	**kg**	**data**	**kg**	**data**	**kg**	**data**	
CREAM	XXX	1940	12/04/2021	0	08/07/2020	1940	14/04/2021	100,0%
		entrata		**giacenza**		**utilizzata**		**% rintracciata**
Semilavorato	**Lotti**	**casse**	**data**	**casse**	**data**	**Kg**	**data**	
	produzione			**giacenza**		**Spedito**		**% rintracciata**
pp.ff.	**Lotti**	**casse**	**data**	**casse**	**data**	**casse**	**data**	
	INIZO	**FINE**	**TOTALE**					
TEMPO TOTALE TEST:	**14:30**	**16:00**	**01:30**					

Corrective action: against this kind of incident, systematic preventive control before use was established for the presence of Salmonella on cream batches received until further notice.

TEST REPORT 21/000123029

issue date 22/03/2021

odice holder 0053612

Dear
GELIT SRL
VIA NINFINA, KM 2,700 04013
DOGANELLA DI NINFA (LT)

IT

ati sample

acceptance number	21.005247.0011
itirated by	Ns. technical Biagio Tufaro on 10/03/2021, delivered on 11/03/2021
reception	11/03/2021
red-hot from	GELIT SRL VIA NINFINA, KM 2,700 04013 DOGANELLA DI NINFA (LT) IT
sample entry	RAW BUTTER BATCH: 4055

ati sampling

amplified by	Customer

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
UL CHAMPION AS IT								1
LEAD Met .: MP 1288 rev 17 2020	no	mg / kg	0.0050	0.0017	108.69 #	15/03/2021 03/16/2021	02	2
DIOXINS AND PCB DIOXY-LIKE (high resolution)								3
DIOXIN SIMILAR PCBs								4
Met.A: EPA 1668 C 2010						15/03/2021 22/03/2021	02	
Met.B: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11						15/03/2021 22/03/2021	02	
(81) 3,4,4 ', 5tetraCB	0.248 ± 0.088	pg / g (of substance fat)	0.10	0.033		Half		5
(77) 3.3 ', 4.4' tracb	1.07 ± 0.28	pg / g (of substance fat)	0.10	0.033		Half		6
(123) 2 ', 3,4,4', 5pentacb	4.3 ± 1.1	pg / g (of substance fat)	0.10	0.033		Half		7
(118) 2.3 ', 4.4', 5pentaCB	238 ± 61	pg / g (of substance fat)	0.10	0.033		Half		8
(114) 2,3,4,4 ', 5pentaCB	5.4 ± 1.4	pg / g (of substance fat)	0.10	0.033		Half		9
(105) 2,3,3 ', 4,4'pentaCB	62 ± 16	pg / g (of substance fat)	0.10	0.033		Half		10
(126) 3.3 ', 4.4', 5pentaCB	2.29 ± 0.59	pg / g (of substance fat)	0.10	0.033		Half		11
(167) 2.3 ', 4.4', 5.5'esaCB	15.4 ± 3.9	pg / g (of substance fat)	0.10	0.033		Half		12
(156) 2,3,3 ', 4,4', 5esaCB	24.7 ± 6.4	pg / g (of substance fat)	0.10	0.033		Half		13
(157) 2,3,3 ', 4,4', 5'esaCB	6.0 ± 1.6	pg / g (of substance fat)	0.10	0.033		Half		14
(169) 3.3 ', 4.4', 5.5'esaCB	0.165 ± 0.075	pg / g (of substance fat)	0.10	0.033		Half		15
(189) 2,3,3 ', 4,4', 5,5 'heptaCB	2.61 ± 0.67	pg / g (of substance fat)	0.10	0.033		Half		16
Pcbs WhoTeq (Upper bound)	0.245 ± 0.059	pg / g (of substance fat)	0.010			Met.B		17
NOT DIOXINLIKE PCBs								18
Met. C: EPA 1668 C 2010						15/03/2021 22/03/2021	02	
Met.D: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11						15/03/2021 22/03/2021	02	
(28) 2,4,4 'tricb	41 ± 10	pg / g (of substance fat)	8.0	2.7		Met.C		19
(52) 2.2 ', 5.5' tracb	21.5 ± 6.9	pg / g (of substance fat)	8.0	2.7		Met.C		20
(101) 2.2 ', 4.5.5' pentacb	28.1 ± 8.0	pg / g (of substance fat)	8.0	2.7		Met.C		21
(138) 2,2 ', 3,4,4', 5 'hexacb	327 ± 73	pg / g (of substance fat)	8.0	2.7		Met.C		22
(153) 2.2 ', 4.4', 5.5 'hexacb	446 ± 97	pg / g (of substance fat)	8.0	2.7		Met.C		23
(180) 2.2 ', 3.4.4', 5.5 'heptaCB	182 ± 40	pg / g (of substance fat)	8.0	2.7		Met.C		24
Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES 6)	1.05 ± 0.13	ng / g (on substance fat)				Met.D		25
DIBENZODIOXINS / POLYCHLORINATED FURANS (PCDD / PCDF)								26
Met.E: EPA 1613 B 1994						15/03/2021 22/03/2021	02	
Met.F: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11						15/03/2021 22/03/2021	02	
TOXIC CONGENERALS ACCORDING TO WHO								27

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	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Re ga
PCDDs REPLACED IN 2,3,7,8								28
2,3,7,8 tetraCDDs	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		29
1,2,3,7,8pentaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		30
1,2,3,4,7,8esaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		31
1,2,3,6,7,8esaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		32
1,2,3,7,8,9esaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		33
1,2,3,4,6,7,8eptaCDD	0.41 ± 0.11	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		34
OctaCDD	0.92 ± 0.24	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		35
PCDF REPLACED IN 2,3,7,8								36
2,3,7,8 tetraCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		37
1,2,3,7,8pentaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		38
2,3,4,7,8pentaCDF	0.094 ± 0.039	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		39
1,2,3,4,7,8esacdf	0.082 ± 0.037	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		40
1,2,3,6,7,8esaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		41
2,3,4,6,7,8esaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		42
1,2,3,7,8,9esaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		43
1,2,3,4,6,7,8eptaCDF	0.338 ± 0.094	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		44
1,2,3,4,7,8,9eptaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		45
OctaCDF	0.55 ± 0.14	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		46
Toxic equivalent (whoteq)	0.181 ± 0.049	pg / g (of substance fat)	0.10			Met.F		47
Sum of dioxins and dioxin-like PCBs (WHO PCDD / FPCBTEQ)	0.426 ± 0.077	pg / g (of substance fat)				Met.F		48
SULPHAMIDES Met .: MP 2200 rev 2 2020						13/03/2021 17/03/2021	01	49
Sulfabenzamide	no	µg / kg	2.0	1.0	83.7			50
Sulfacetamide	no	µg / kg	2.0	1.0	83.7			51
Sulphaquinoxaline	no	µg / kg	2.0	1.0	83.7			52
Sulfachloropyridazine	no	µg / kg	2.0	1.0	83.7			53
Sulfaclozine	no	µg / kg	2.0	1.0	83.7			54
Sulfadiazine	no	µg / kg	2.0	1.0	83.7			55
Sulfadimethoxine	no	µg / kg	2.0	1.0	83.7			56
Sulfadoxine	no	µg / kg	2.0	1.0	83.7			57
Sulfaphenazole	no	µg / kg	2.0	1.0	83.7			58
Sulfaguanidine	no	µg / kg	2.0	1.0	83.7			59
Sulfamerazine	no	µg / kg	2.0	1.0	83.7			60
Sulfanilamide	no	µg / kg	10	5.0	83.7			61
Sulfametazine	no	µg / kg	2.0	1.0	87.6			62
Sulfamethizole	no	µg / kg	2.0	1.0	87.6			63
Sulfamoxol	no	µg / kg	2.0	1.0	83.7			64
Sulfamethoxypyridazine	no	µg / kg	2.0	1.0	83.7			65
Sulfamonomethoxine	no	µg / kg	2.0	1.0	83.7			66
Sulfisomidine	no	µg / kg	2.0	1.0	83.7			67

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103,480.00.

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Re ga
Sulfatiazole	no	µg / kg	2.0	1.0	83.7			68
Sulfamethoxazole	no	µg / kg	2.0	1.0	83.7			69
Sulfapyridine	no	µg / kg	2.0	1.0	83.7			70
Sulfisoxazole	no	µg / kg	2.0	1.0	83.7			71
Sulfamethoxydiazine	no	µg / kg	2.0	1.0	87.6			72
Total sulfonamides	<10	µg / kg						73
QUINOLONES						13/03/2021	01	74
Met .: MP 2200 rev 2 2020						17/03/2021		
Nalidixic acid	no	µg / kg	5.0	2.5	87.6			75
Oxolinic acid	no	µg / kg	5.0	2.5	87.6			76
Carbadox	no	µg / kg	2.0	1.0	65			77
Cynoxacin	no	µg / kg	5.0	2.5	83.7			78
Ciprofloxacin	no	µg / kg	5.0	2.5	78.9			79
Danofloxacin	no	µg / kg	5.0	2.5	83.7			80
Difloxacin	no	µg / kg	5.0	2.5	83.7			81
Enoxacin	no	µg / kg	5.0	2.5	78.9			82
Enrofloxacin	no	µg / kg	5.0	2.5	83.7			83
Enrofloxacin + ciprofloxacin	<5.0	µg / kg						84
Flumechin	no	µg / kg	5.0	2.5	83.7			85
Lomefloxacin	no	µg / kg	5.0	2.5	83.7			86
Marbofloxacin	no	µg / kg	5.0	2.5	83.7			87
Norfloxacin	no	µg / kg	5.0	2.5	78.9			88
Ofloxacin	no	µg / kg	5.0	2.5	83.7			89
Olaquindox	no	µg / kg	5.0	2.5	65			90
Pefloxacin	no	µg / kg	5.0	2.5	83.7			91
Sarafloxacin	no	µg / kg	5.0	2.5	83.7			ninety two
FURANICI CORSA POS						13/03/2021	01	93
Met .: MP 2200 rev 2 2020						17/03/2021		
Furaltadone	no	µg / kg	5.0	2.5	83.7			94
Furazolidone	no	µg / kg	5.0	2.5	83.7			95
Nitrofurazone	no	µg / kg	10	5.0	83.7			96
Nifuroxazide	no	µg / kg	5.0	2.5	83.7			97
ANTIBIOTICS CORSA NEG						13/03/2021	01	98
Met .: MP 2200 rev 2 2020						17/03/2021		
Closantel	no	µg / kg	10	5.0	83.7			99
Diclazuril	no	µg / kg	1.0	0.50	83.7			100
Nicarbazin	no	µg / kg (as 4.4 ' dinitrocarbanilide, DNC)	2.0	1.0	107.8			101
Nitrofurantoin	no	µg / kg	5.0	2.5	78.9			102
Nitroxinil	no	µg / kg	10	5.0	83.7			103
MACROLIDS						13/03/2021	01	104
Met .: MP 2200 rev 2 2020						17/03/2021		
Tylosin A	no	µg / kg	5.0	2.5	83.7			105
Josamycin	no	µg / kg	5.0	2.5	83.7			106
Tilmicosin	no	µg / kg	5.0	2.5	83.7			107
Spiramycin	no	µg / kg	5.0	2.5	78.9			108
Neospiramycin	no	µg / kg	5.0	2.5	73.6			109
Sum of spiramycin and neospiramycin	<5.0	µg / kg						110
Erythromycin A	no	µg / kg	5.0	2.5	65			111
ANTIBIOTICS STROKE POS						13/03/2021	01	112
Met .: MP 2200 rev 2 2020						17/03/2021		
Amprolium	no	µg / kg	5.0	2.5	83.7			113
Dapsone	no	µg / kg	2.0	1.0	83.7			114
Lincomycin	no	µg / kg	10	5.0	83.7			115
Methylclorpindole	no	µg / kg	5.0	2.5	83.7			116
Trimethoprim	no	µg / kg	2.0	1.0	78.9			117
Decochinated	no	µg / kg	5.0	2.5	83.7			118
Robenidine	no	µg / kg	2.0	1.0	107.8			119

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Halofuginone	no	µg / kg	1.0	0.50	83.7			120
AFLATOXIN M1	no	µg / kg	0.020	0.010	101.5	13/03/2021	01	121
Met .: MP 0607 rev 11 2018						03/16/2021		
PLANT DRUGS								122
Met.G: MP 2369 rev 1 2020 (UNI EN 15662)						03/16/2021 03/16/2021	01	
Met.H: MP 2370 rev 1 2020 (UNI EN 15662)						18/03/2021 18/03/2021	01	
Met.I: MP 2368 rev 1 2020 (UNI EN 15662)						18/03/2021 18/03/2021	01	
Metalaxyl and metalaxylM (metalaxyl, including other mixtures of constituent isomers, including metalaxylM (sum of isomers))	no	mg / kg	0.0050	0.0030	104.8	Met.G		123
1,4dimethylnaphthalene	no	mg / kg	0.010	0.0050	72	Met.G		124
2,4'DDD	no	mg / kg	0.0050	0.0030	52.5	Met.G		125
2,4'DDE	no	mg / kg	0.0050	0.0030	52.5	Met.G		126
2,4'DDT	no	mg / kg	0.0050	0.0030	39.3	Met.G		127
4.4'DDD	no	mg / kg	0.0050	0.0030	39.3	Met.G		128
4.4'DDE	no	mg / kg	0.0050	0.0030	39.3	Met.G		129
4.4'DDT	no	mg / kg	0.0050	0.0030	38.9	Met.G		130
DDT (sum of p, p'DDT, o, p'DDT, p, p'DDE E p, p 'TDE (DDD))	no	mg / kg (as DDT)	0.0050	0.0030		Met.G		131
2,4,5T (sum of 2,4,5T, its salts and its esters)	no	mg / kg	0.0050	0.0030	96.1	Met.H		132
2,4,5TP (phenoprop (2 (2,4,5 trichlorophenoxy) propionic acid)	no	mg / kg	0.0050	0.0030	96.1	Met.H		133
2,4D (sum of 2,4D, its salts, esters and conjugates)	no	mg / kg (as 2.4D)	0.0050	0.0030	96.1	Met.H		134
2,4DB (sum of 2,4DB, its salts, esters and conjugates)	no	mg / kg (as 2,4DB)	0.0050	0.0030	96.1	Met.H		135
Ethofumesate (sum of etofumesate, 2keto etofumesate, 2ketoetofumesate in open ring and its conjugates)	no	mg / kg (as etofumesate)	0.0050	0.0030		Met.H		136
2phenylphenol (sum of 2phenylphenol and its conjugates)	no	mg / kg (as 2 phenylphenol)	0.010	0.0050	85.2	Met.G		137
pphenylphenol	no	mg / kg	0.010	0.0050	85.2	Met.G		138
3chloroaniline	no	mg / kg	0.010	0.0050	95	Met.G		139
3,4 dichloroaniline	no	mg / kg	0.0050	0.0030	95	Met.G		140
2,4dimethylaniline	no	mg / kg	0.010	0.0050	86.1	Met.I		141
3.5 Dichloroaniline	no	mg / kg	0.0050	0.0030	85.2	Met.G		142
2 hydroxy propoxycarbazone 3	no	mg / kg	0.010	0.0050	103.3	Met.I		143
Hydroxycarbofuran	no	mg / kg	0.0050	0.0030	94.7	Met.I		144
Carbofuran	no	mg / kg	0.0050	0.0030	103.3	Met.I		145
Carbofuran (sum of carbofuran (including carbofuran generated from carbosulfan, benfuracarb or furatiocarb) and 3 hydroxycarbofuran)	no	mg / kg (as carbofuran)	0.0050	0.0030		Met.I		146
4,4'chlorobenzophenone	no	mg / kg	0.0050	0.0030	52.5	Met.G		147
4bromophenylurea	no	mg / kg	0.0050	0.0030	94.7	Met.I		148
4chlorobenzyl methyl sulfone	no	mg / kg	0.0050	0.0030	104.8	Met.G		149
6benzyladenine	no	mg / kg	0.0050	0.0030	94.7	Met.I		150
Acephalous	no	mg / kg	0.0050	0.0030	86.1	Met.I		151
Acequinocil	no	mg / kg	0.010	0.0050	40	Met.I		152
Acetamiprid	no	mg / kg	0.0050	0.0030	94.7	Met.I		153
Acetochlor	no	mg / kg	0.0050	0.0030	85.2	Met.G		154
Acibenzolarsmethyl (sum of acibenzolarsmethyl and acibenzolar acid (free and conjugated)) Acid 2,4,6 trichlorophenoxyacetic	no	mg / kg (as acibenzolarsmethyl)	0.010	0.0050	87.1	Met.H		155
Gibberellic acid	no	mg / kg	0.010	0.0050	86.1	Met.I		156
Aclonifen	no	mg / kg	0.0050	0.0030	94.7	Met.I		157
Acrinatrin and its Alachlor	no	mg / kg	0.010	0.0050	86.1	Met.I		158
enantiomer	no	mg / kg	0.0050	0.0030	85.2	Met.G		159
Aldicarb	no	mg / kg	0.0050	0.0030	85.2	Met.G		160
			0.0050	0.0030	94.7	Met.I		161

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Aldicarb sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		162
Aldrin	no	mg / kg	0.0050	0.0030	39.3	Met.G		163
Dieldrin	no	mg / kg	0.0050	0.0030	52.5	Met.G		164
Aldrin and Dieldrin (Aldrin and Dieldrin combined)	no	mg / kg (as dieldrin)	0.0050	0.0030		Met.G		165
Endosulfan alpha isomer	no	mg / kg	0.010	0.0050	52.5	Met.G		166
Endosulfan beta isomer	no	mg / kg	0.010	0.0050	72	Met.G		167
Endosulfan sulfate	no	mg / kg	0.010	0.0050	95	Met.G		168
Endosulfan (sum of alpha and beta isomers and endosulfan sulfate)	no	mg / kg (as endosulfan)	0.010	0.0050		Met.G		169
Lindane (hexachlorocyclohexane (hch) gamma isomer)	no	mg / kg	0.0050	0.0030	72	Met.G		170
Hexachlorocyclohexane (HCH) beta isomer	no	mg / kg	0.0050	0.0030	72	Met.G		171
Hexachlorocyclohexane (HCH) isomer alpha	no	mg / kg	0.0050	0.0030	72	Met.G		172
Alletrin	no	mg / kg	0.010	0.0050	75.9	Met.I		173
Aloxifop (sum of aloxifop and its esters, salts and conjugates expressed in aloxifop (sum of isomers (R) and (S) in any ratio))	no	mg / kg (as aloxifop)	0.0050	0.0030	87.1	Met.H		174
Alosulfuron methyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		175
Ametoctradin	no	mg / kg	0.0050	0.0030	86.1	Met.I		176
Ametrine	no	mg / kg	0.0050	0.0030	95	Met.G		177
Amidosulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		178
Aminocarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		179
Amisulbrom	no	mg / kg	0.0050	0.0030	86.1	Met.I		180
Amitraz	no	mg / kg	0.010	0.0050	86.1	Met.I		181
n (2,4Dimethylphenyl) formamide	no	mg / kg	0.010	0.0050	103.3	Met.I		182
n2,4Dimethylphenyln'methylformamidine	no	mg / kg	0.010	0.0050	94.7	Met.I		183
Amitraz (amitraz including metabolites containing the 2,4 dimethylaniline fraction)	no	mg / kg (as amitraz)	0.010	0.0050		Met.I		184
Anthraquinone	no	mg / kg	0.0050	0.0030	85.2	Met.G		185
Asulam	no	mg / kg	0.0050	0.0030	94.7	Met.I		186
Atrazine	no	mg / kg	0.0050	0.0030	95	Met.G		187
Azaconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		188
Azimsulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		189
Azymphosethyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		190
Azymphosmethyl	no	mg / kg	0.0050	0.0030	86.1	Met.I		191
Azoxystrobin	no	mg / kg	0.0050	0.0030	94.7	Met.I		192
Barbano	no	mg / kg	0.0050	0.0030	75.9	Met.I		193
Benalaxil, including other mixtures of isomeric constituents such as benalaxylM (sum of isomers)	no	mg / kg	0.0050	0.0030	104.8	Met.G		194
Bendiocarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		195
Benfluralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		196
Benodanil	no	mg / kg	0.0050	0.0030	85.2	Met.G		197
Methyl Bensulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		198
Bentazone (sum of bentazone, its salts and 6oh and 8ohbentazone (free and conjugated))	no	mg / kg (as bentazone)	0.010	0.0050		Met.H		199
Bentiavalicarb (Bentiavalicarbisopropyl (KIF230 RL) and related enantiomer (KIF230 SD) and diastereomers (KIF 230 SL and KIF230 RD))	no	mg / kg (as bentiavalicarb isopropyl)	0.0050	0.0030	94.7	Met.I		200
Benzoylpropethyl	no	mg / kg	0.0050	0.0030	86.1	Met.I		201
Benzoxymate	no	mg / kg	0.0050	0.0030	75.9	Met.I		202
Benztiazuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		203
2naphthyloxyacetic acid (betaNOA)	no	mg / kg	0.0050	0.0030	94.7	Met.I		204
Bifenox	no	mg / kg	0.010	0.0050	86.1	Met.I		205
Bifentrin (sum of isomers)	no	mg / kg	0.0050	0.0030	52.5	Met.G		206
Resmetrin (resmetrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	75.9	Met.I		207
Bispyribac (sum of bispyribac, its salts and its esters, expressed as bispyribac)	no	mg / kg	0.0050	0.0030	96.5	Met.H		208
Rimsulfuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		209
Bixafen	no	mg / kg	0.0050	0.0030	94.7	Met.I		210

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Boscalid	no	mg / kg	0.0050	0.0030	94.7	Met.I		211
Bromacil	no	mg / kg	0.0050	0.0030	95	Met.G		212
Bromociclen	no	mg / kg	0.0050	0.0030	39.3	Met.G		213
Bromophosethyl	no	mg / kg	0.0050	0.0030	72	Met.G		214
Bromophosmethyl	no	mg / kg	0.0050	0.0030	72	Met.G		215
Bromopropylate	no	mg / kg	0.0050	0.0030	72	Met.G		216
Bromoxinil and its salts	no	mg / kg	0.0050	0.0030	94.7	Met.I		217
BTS 40348	no	mg / kg	0.010	0.0050	86.1	Met.I		218
BTS 44595	no	mg / kg	0.010	0.0050	86.1	Met.I		219
BTS 44596	no	mg / kg	0.010	0.0050	86.1	Met.I		220
Bupirimate	no	mg / kg	0.0050	0.0030	104.8	Met.G		221
Buprofezin	no	mg / kg	0.0050	0.0030	72	Met.G		222
Butachlor	no	mg / kg	0.0050	0.0030	85.2	Met.G		223
Butafenacil	no	mg / kg	0.0050	0.0030	104.8	Met.G		224
Butylated	no	mg / kg	0.0050	0.0030	72	Met.G		225
Butoxycarboxime	no	mg / kg	0.0050	0.0030	94.7	Met.I		226
Butralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		227
Cadusafos	no	mg / kg	0.0050	0.0030	85.2	Met.G		228
Captafol	no	mg / kg	0.0050	0.0030	85.2	Met.G		229
Captan (sum of captan and THPI)	no	mg / kg (as captan)	0.010	0.0050		Met.G		230
Folpet	no	mg / kg	0.010	0.0050	85.2	Met.G		231
Phthalimide	no	mg / kg	0.010	0.0050	85.2	Met.G		232
Folpet (sum of folpet and phthalimide)	no	mg / kg (as folpet)	0.010	0.0050		Met.G		233
Carbaril	no	mg / kg	0.0050	0.0030	94.7	Met.I		234
Carbendazim and benomyl (sum of benomyl and carbendazim)	no	mg / kg (as Carbendazim)	0.0050	0.0030	94.7	Met.I		235
Thiophanatomethyl	no	mg / kg	0.010	0.0050	94.7	Met.I		236
Carbofenotion	no	mg / kg	0.0050	0.0030	72	Met.G		237
Carbophenotionmethyl	no	mg / kg	0.0050	0.0030	72	Met.G		238
Carboxin	no	mg / kg	0.0050	0.0030	86.1	Met.I		239
Oxycarboxin	no	mg / kg	0.0050	0.0030	94.7	Met.I		240
Carboxin sulfoxide	no	mg / kg	0.0050	0.0030	64.7	Met.I		241
Carboxin (carboxin including its metabolites: carboxin sulfoxide and oxycarboxin (carboxin sulphone))	no	mg / kg (as carboxin)	0.0050	0.0030		Met.I		242
Carfentrazone	no	mg / kg	0.010	0.0050	94.7	Met.I		243
Carfentrazoneethyl	no	mg / kg	0.010	0.0050	94.7	Met.I		244
Carfentrazone ethyl (determined as carfrentazone and expressed as carfentrazone ethyl)	no	mg / kg (as carfentrazoneethyl)	0.010	0.0050		Met.I		245
Quinomethionate	no	mg / kg	0.010	0.0050	23.3	Met.G		246
Cialofopbutyl	no	mg / kg	0.010	0.0050	86.1	Met.I		247
Cyanazine	no	mg / kg	0.0050	0.0030	104.8	Met.G		248
Cianofenfos	no	mg / kg	0.0050	0.0030	95	Met.G		249
Cianofos	no	mg / kg	0.0050	0.0030	95	Met.G		250
Ciantraniliprole	no	mg / kg	0.0050	0.0030	94.7	Met.I		251
Ciazofamid	no	mg / kg	0.0050	0.0030	94.7	Met.I		252
Ciclanilide	no	mg / kg	0.0050	0.0030	94.7	Met.I		253
Cycle	no	mg / kg	0.0050	0.0030	52.5	Met.G		254
Cyclooxy incl. degradation and reaction products which can be determined as 3 (3thienyl) glutaric acid S dioxide (BH 517TGSO2) and / or 3hydroxy3 (3thienyl) glutaric acid S dioxide (BH 5175 OHTGSO2) or the related methyl esters	no	mg / kg (as cyclooxidim)	0.010	0.0050	96.1	Met.H		255
Cicluron	no	mg / kg	0.0050	0.0030	94.7	Met.I		256
Ciflufenamid: sum of cyflufenamid (isomer Z) and its isomer E	no	mg / kg	0.0050	0.0030	86.1	Met.I		257
Cyfluthrin (cyfluthrin including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	85.2	Met.G		258
Cymiazole	no	mg / kg	0.0050	0.0030	129.7	Met.G		259

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Cinosulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		260
Cypermethrin (cypermethrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.010	0.0050	72	Met.G		261
Cyproconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		262
Cyprodinil	no	mg / kg	0.0050	0.0030	72	Met.G		263
Cyprosulfamide	no	mg / kg	0.0050	0.0030	94.7	Met.I		264
Cyromazine	no	mg / kg	0.010	0.0050	40	Met.I		265
cisClordano	no	mg / kg	0.0050	0.0030	52.5	Met.G		266
transClordano	no	mg / kg	0.0050	0.0030	52.5	Met.G		267
Chlordane (sum of cis and transchlordane) cis	no	mg / kg	0.0050	0.0030		Met.G		268
Heptachlor epoxide	no	mg / kg	0.0050	0.0030	72	Met.G		269
transHeptachlor epoxide	no	mg / kg	0.0050	0.0030	52.5	Met.G		270
Heptachlor	no	mg / kg	0.0050	0.0030	52.5	Met.G		271
Heptachlor (sum of heptachlor and heptachlor epoxide)	no	mg / kg (as heptachlor)	0.0050	0.0030		Met.G		272
Cletodim	no	mg / kg	0.0050	0.0030	75.9	Met.I		273
Setoxidim	no	mg / kg	0.0050	0.0030	64.7	Met.I		274
Cletodim (sum of setoxidim and cletodim including degradation products calculated as setoxidim)	no	mg / kg (as setoxidim)	0.0050	0.0030		Met.I		275
Climbazole	no	mg / kg	0.0050	0.0030	154.9	Met.G		276
Clodinafoppropargile	no	mg / kg	0.0050	0.0030	94.7	Met.I		277
Clodinafop and its Sisomers and their salts	no	mg / kg (as clodinafop)	0.0050	0.0030	94.7	Met.I		278
Clofentezine	no	mg / kg	0.0050	0.0030	75.9	Met.I		279
Clomazone	no	mg / kg	0.0050	0.0030	95	Met.G		280
Cloquintocetmexyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		281
Chlorantraniliprole (DPX E2Y45)	no	mg / kg	0.0050	0.0030	94.7	Met.I		282
Chlorbenside	no	mg / kg	0.0050	0.0030	52.5	Met.G		283
Chlorbromuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		284
Chlordecone	no	mg / kg	0.0050	0.0030	75.9	Met.I		285
Clordimeform	no	mg / kg	0.0050	0.0030	104.8	Met.G		286
Chlorphenapir	no	mg / kg	0.0050	0.0030	95	Met.G		287
Clorfenson	no	mg / kg	0.0050	0.0030	85.2	Met.G		288
Clorfenvinfos	no	mg / kg	0.0050	0.0030	95	Met.G		289
Chlorofluazuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		290
Chloridazon	no	mg / kg	0.010	0.0050	86.1	Met.I		291
Chloridazondesphenil	no	mg / kg	0.010	0.0050	64.7	Met.I		292
Chloridazon (sum of chloridazon and chloridazondesphenil)	no	mg / kg (as chloridazon)	0.010	0.0050		Met.I		293
Clormefos	no	mg / kg	0.0050	0.0030	72	Met.G		294
Chloroneb	no	mg / kg	0.0050	0.0030	85.2	Met.G		295
Chloropropylate	no	mg / kg	0.0050	0.0030	85.2	Met.G		296
Chlorothalonil	no	mg / kg	0.0050	0.0030	72	Met.G		297
Cloroxuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		298
Chlorpyrifos	no	mg / kg	0.0050	0.0030	72	Met.G		299
Chlorpyrifosmethyl	no	mg / kg	0.0050	0.0030	72	Met.G		300
Chlorprofam	no	mg / kg	0.0050	0.0030	85.2	Met.G		301
Clorprofam (chlorprofam and 3chloroaniline)	no	mg / kg (as chlorprofam)	0.010	0.0050		Met.G		302
Clorsulfuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		303
Chlortaldimethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		304
Chlortiamide	no	mg / kg	0.0050	0.0030	64.7	Met.I		305
Chlortiofos	no	mg / kg	0.0050	0.0030	72	Met.G		306
Clortion	no	mg / kg	0.0050	0.0030	95	Met.G		307
Clortoluron	no	mg / kg	0.0050	0.0030	94.7	Met.I		308
Clotianidin	no	mg / kg	0.0050	0.0030	94.7	Met.I		309
Thiamethoxam	no	mg / kg	0.0050	0.0030	94.7	Met.I		310
Tiencarbazonemetyl	no	mg / kg	0.010	0.0050	94.7	Met.I		311
Clozolinate	no	mg / kg	0.0050	0.0030	104.8	Met.G		312
Cumafos	no	mg / kg	0.0050	0.0030	85.2	Met.G		313

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
Coumatetralil	no	mg / kg	0.0050	0.0030	86.1	Met.I		314
Crimidina	no	mg / kg	0.0050	0.0030	94.7	Met.I		315
Hexachlorocyclohexane (HCH) delta isomer	no	mg / kg	0.0050	0.0030	72	Met.G		316
Delta8,9avermectin B1a	no	mg / kg	0.0050	0.0030	86.1	Met.I		317
Deltamethrin (cisdeltamethrin)	no	mg / kg	0.0050	0.0030	75.9	Met.I		318
Oxidemetonmethyl	no	mg / kg	0.010	0.0050	94.7	Met.I		319
Demetonsmethyl	no	mg / kg	0.010	0.0050	94.7	Met.I		320
Demetonsmethylsulfone	no	mg / kg	0.010	0.0050	94.7	Met.I		321
Oxidemetonmethyl (sum of oxydemetonmethyl and demetonSmethylsulfone)	no	mg / kg (as oxydemetonmethyl)	0.010	0.0050		Met.I		322
Desethylatrazine	no	mg / kg	0.010	0.0050	104.8	Met.G		323
Desethylterbuthylazine	no	mg / kg	0.0050	0.0030	95	Met.G		324
Desisopropilatrazine	no	mg / kg	0.0050	0.0030	94.7	Met.I		325
Desmedifam	no	mg / kg	0.0050	0.0030	96.5	Met.I		326
Desmethyl pirimicarb	no	mg / kg	0.0050	0.0030	95	Met.G		327
Pirimicarb	no	mg / kg	0.0050	0.0030	95	Met.G		328
Desmetrin	no	mg / kg	0.0050	0.0030	104.8	Met.G		329
Diallate (sum of isomers)	no	mg / kg	0.0050	0.0030	72	Met.G		330
Diazinone	no	mg / kg	0.0050	0.0030	85.2	Met.G		331
Dicamba	no	mg / kg	0.010	0.0050	94.7	Met.I		332
Diclobenil	no	mg / kg	0.0050	0.0030	85.2	Met.G		333
Diclobutrazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		334
Diclocymet	no	mg / kg	0.010	0.0050	94.7	Met.I		335
Diclofention	no	mg / kg	0.0050	0.0030	72	Met.G		336
Diclofluanide	no	mg / kg	0.010	0.0050	72	Met.G		337
Diclofop	no	mg / kg	0.0050	0.0030	86.1	Met.I		338
Dichloran	no	mg / kg	0.0050	0.0030	85.2	Met.G		339
Diclorprop: sum of dichlorprop (including dichlorpropp) and its conjugates	no	mg / kg	0.0050	0.0030	96.1	Met.H		340
Dichlorvos	no	mg / kg	0.0050	0.0030	85.2	Met.G		341
Dicofol (sum of p, p'e o, p 'isomers)	no	mg / kg	0.010	0.0050		Met.G		342
Dicrotofos	no	mg / kg	0.0050	0.0030	94.7	Met.I		343
Diethylmtoluamide (DEET)	no	mg / kg	0.0050	0.0030	86.1	Met.I		344
Dietofencarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		345
Diphenamide	no	mg / kg	0.0050	0.0030	85.2	Met.G		346
Diphenylamine	no	mg / kg	0.010	0.0050	85.2	Met.G		347
Difenoconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		348
Diflubenzuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		349
Diflufenican	no	mg / kg	0.0050	0.0030	95	Met.G		350
Dimepiperate	no	mg / kg	0.0050	0.0030	85.2	Met.G		351
Dimetamethrin	no	mg / kg	0.0050	0.0030	75.9	Met.I		352
Dimethenamid, including other mixtures of constituent isomers including dimethenamidp (sum of isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		353
Dimethoate	no	mg / kg	0.0050	0.0030	94.7	Met.I		354
Ometoate	no	mg / kg	0.0050	0.0030	94.7	Met.I		355
Dimethoate (sum of dimethoate and hometoate)	no	mg / kg (as dimethoate)	0.0050	0.0030		Met.I		356
Dimetomorf (sum of isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		357
Dimoxystrobin	no	mg / kg	0.0050	0.0030	95	Met.G		358
Diniconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		359
Dinocap (sum of the isomers of dinocap and their corresponding phenols)	no	mg / kg (as dinocap)	0.0050	0.0030	64.7	Met.I		360
Dinoseb (sum of dinoseb, its salts, dinosebacetate and binapacril)	no	mg / kg (as dinoseb)	0.0050	0.0030	54.3	Met.H		361
Dinotefuran	no	mg / kg	0.0050	0.0030	94.7	Met.I		362
Dinoterb (sum of dinoterb, its salts and esters)	no	mg / kg (as dinoterb)	0.0050	0.0030	54.3	Met.H		363
Dioxacarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		364
Dipropetrina	no	mg / kg	0.0050	0.0030	95	Met.G		365
Disulfoton sulfone	no	mg / kg	0.010	0.0050	94.7	Met.I		366

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ANALYTICAL RESULTS

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Disulfoton sulfoxide	no	mg / kg	0.010	0.0050	94.7	Met.I		367
Ditalimfos	no	mg / kg	0.010	0.0050	52.5	Met.G		368
Diuron	no	mg / kg	0.0050	0.0030	96.5	Met.I		369
DNOC	no	mg / kg	0.0050	0.0030	86.1	Met.I		370
Edifenfos	no	mg / kg	0.0050	0.0030	104.8	Met.G		371
Endrin	no	mg / kg	0.0050	0.0030	52.5	Met.G		372
EPN	no	mg / kg	0.0050	0.0030	85.2	Met.G		373
Epoxyiconazole	no	mg / kg	0.010	0.0050	94.7	Met.I		374
EPTC (SEtil Dipropylthiocarbamate)	no	mg / kg	0.0050	0.0030	72	Met.G		375
Heptenophos	no	mg / kg	0.0050	0.0030	94.7	Met.I		376
Hexachlorobenzene (HCB)	no	mg / kg	0.0050	0.0030	23.3	Met.G		377
Hexaconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		378
Esaflumuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		379
Hexazinone	no	mg / kg	0.0050	0.0030	104.8	Met.G		380
Etaconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		381
Etalfluralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		382
Etiofencarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		383
Etiofencarb sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		384
Etiofencarb sulfoxide	no	mg / kg	0.0050	0.0030	94.7	Met.I		385
Etion	no	mg / kg	0.0050	0.0030	85.2	Met.G		386
Etofenprox	no	mg / kg	0.0050	0.0030	52.5	Met.G		387
Etirimol	no	mg / kg	0.0050	0.0030	94.7	Met.I		388
Etoprofos	no	mg / kg	0.0050	0.0030	95	Met.G		389
Ethoxazole	no	mg / kg	0.0050	0.0030	75.9	Met.I		390
Ethoxysulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		391
Etridiazolo	no	mg / kg	0.0050	0.0030	72	Met.G		392
Etrimfos	no	mg / kg	0.0050	0.0030	85.2	Met.G		393
Exitiazox	no	mg / kg	0.0050	0.0030	64.7	Met.I		394
Famphur	no	mg / kg	0.0050	0.0030	95	Met.G		395
Famoxadone	no	mg / kg	0.0050	0.0030	86.1	Met.I		396
Phenamidone	no	mg / kg	0.0050	0.0030	94.7	Met.I		397
Fenarimol	no	mg / kg	0.0050	0.0030	95	Met.G		398
Fenazaquin	no	mg / kg	0.0050	0.0030	64.7	Met.I		399
Fenbuconazole (sum of constituent enantiomers)	no	mg / kg	0.0050	0.0030	104.8	Met.G		400
Fenclorfos	no	mg / kg	0.0050	0.0030	72	Met.G		401
Fenclorfos oxon	no	mg / kg	0.0050	0.0030	86.1	Met.I		402
Fenclorfos (sum of fenclorfos and fenclorfos oxon)	no	mg / kg (as fenclorfos)	0.0050	0.0030		Met.I		403
Fenexamide	no	mg / kg	0.010	0.0050	95	Met.G		404
Fenfluthrin	no	mg / kg	0.0050	0.0030	72	Met.G		405
Fenitrothion	no	mg / kg	0.0050	0.0030	95	Met.G		406
Fenkapton	no	mg / kg	0.0050	0.0030	72	Met.G		407
Fenmedifam	no	mg / kg	0.0050	0.0030	86.1	Met.I		408
Phenobucarb	no	mg / kg	0.0050	0.0030	85.2	Met.G		409
Phenothiocarb	no	mg / kg	0.0050	0.0030	86.1	Met.I		410
Fenotrin (fenotrin including other mixtures of isomer constituents (sum of isomers))	no	mg / kg	0.0050	0.0030	64.7	Met.I		411
Cyphothrin (sum of isomers)	no	mg / kg	0.0050	0.0030	75.9	Met.I		412
Fenoxaproppetyl	no	mg / kg	0.0050	0.0030	86.1	Met.I		413
Phenoxycarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		414
Phenpyrazamine	no	mg / kg	0.0050	0.0030	94.7	Met.I		415
Phenpiroxymate	no	mg / kg	0.0050	0.0030	75.9	Met.I		416
Fenpropatrin	no	mg / kg	0.0050	0.0030	85.2	Met.G		417
Fenpropidin (sum of fenpropidin and its salts)	no	mg / kg	0.0050	0.0030	94.7	Met.I		418
Fenpropimorf (sum of isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		419
Fenson	no	mg / kg	0.0050	0.0030	95	Met.G		420
Fensulfotion	no	mg / kg	0.0050	0.0030	95	Met.G		421
Fention	no	mg / kg	0.0050	0.0030	86.1	Met.I		422
Fention sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		423

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Fention sulfoxide	no	mg / kg	0.0050	0.0030	94.7	Met.I		424
Fention oxon	no	mg / kg	0.0050	0.0030	86.1	Met.I		425
Fention oxon sulfoxide	no	mg / kg	0.0050	0.0030	94.7	Met.I		426
Phentoate	no	mg / kg	0.0050	0.0030	85.2	Met.G		427
Fenuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		428
Fenvalerate (any ratio of isomeric constituents (RR, SS, RS and SR) including esfenvalerate)	no	mg / kg	0.0050	0.0030	72	Met.G		429
Fipronil	no	mg / kg	0.0050	0.0030	104.8	Met.G		430
Fipronil sulfone	no	mg / kg	0.0050	0.0030	104.8	Met.G		431
fipronildesulfinil	no	mg / kg	0.0050	0.0030	104.8	Met.G		432
Fipronil (sum of fipronil + sulphone metabolite (MB46136))	no	mg / kg (as fipronil)	0.0050	0.0030		Met.G		433
Flampropisopropyl	no	mg / kg	0.0050	0.0030	95	Met.G		434
Flazasulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		435
Flonicamid	no	mg / kg	0.010	0.0050	94.7	Met.I		436
Florasulam	no	mg / kg	0.0050	0.0030	103.3	Met.I		437
Fluazinam	no	mg / kg	0.0050	0.0030	86.1	Met.I		438
Flubendiamide	no	mg / kg	0.0050	0.0030	94.7	Met.I		439
Flucarbazone	no	mg / kg	0.0050	0.0030	103.3	Met.I		440
Flucicloxuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		441
Flucitrinate (flucitrinate including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030		Met.G		442
Flucloralin	no	mg / kg	0.0050	0.0030	95	Met.G		443
Fludioxonil	no	mg / kg	0.0050	0.0030	95	Met.G		444
Flufenacet	no	mg / kg	0.010	0.0050	95	Met.G		445
Flufenacetoxalate	no	mg / kg	0.010	0.0050	86.1	Met.I		446
Flufenacet FOE5043	no	mg / kg	0.010	0.0050	94.7	Met.I		447
flufenacet sulfonic acid	no	mg / kg	0.010	0.0050	86.1	Met.I		448
Flufenacet (sum of all compounds containing the NfluorophenylNisopropyl fraction)	no	mg / kg (as flufenacet)	0.010	0.0050		Met.I		449
Flufenoxuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		450
Flumetralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		451
Flumethrin	no	mg / kg	0.0050	0.0030	64.7	Met.I		452
Flumioxazine	no	mg / kg	0.0050	0.0030	94.7	Met.I		453
Fluopicolide	no	mg / kg	0.0050	0.0030	104.8	Met.G		454
Fluopyram	no	mg / kg	0.0050	0.0030	94.7	Met.I		455
Fluotrimazole	no	mg / kg	0.0050	0.0030	95	Met.G		456
Fluxapiroxad	no	mg / kg	0.0050	0.0030	94.7	Met.I		457
Fluoxastrobin (sum of fluoxastrobin and its Z isomer)	no	mg / kg	0.0050	0.0030	94.7	Met.I		458
Flupiradifurone	no	mg / kg	0.0050	0.0030	86.1	Met.I		459
Fluquinconazole	no	mg / kg	0.0050	0.0030	86.1	Met.I		460
Fluralaner	no	mg / kg	0.0050	0.0030	94.7	Met.I		461
Flurochloridone (sum of cis and trans isomers)	no	mg / kg	0.0050	0.0030	86.1	Met.I		462
Fluroxipir (sum of fluroxipir, its salts, its esters and its conjugates)	no	mg / kg (as fluroxipir)	0.010	0.0050	96.1	Met.H		463
Flurprimidol	no	mg / kg	0.0050	0.0030	86.1	Met.I		464
Flusilazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		465
Flutiacetmethyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		466
Penoxsulam	no	mg / kg	0.0050	0.0030	103.3	Met.I		467
Flutolanil	no	mg / kg	0.0050	0.0030	104.8	Met.G		468
Flutriafol	no	mg / kg	0.0050	0.0030	104.8	Met.G		469
Fomesafen	no	mg / kg	0.0050	0.0030	94.7	Met.I		470
Fonofos	no	mg / kg	0.0050	0.0030	72	Met.G		471
Foramsulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		472
Drilled	no	mg / kg	0.0050	0.0030	85.2	Met.G		473
Perforated oxon	no	mg / kg	0.0050	0.0030	85.2	Met.G		474
Perate oxon sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		475
Perforate sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		476

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Perforate sulfoxide	no	mg / kg	0.0050	0.0030	103.3	Met.I		477
Forate (sum of forate, its oxygenated analogue and their sulfones)	no	mg / kg (as pierced)	0.0050	0.0030		Met.I		478
Forclorfenuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		479
Formetanate: sum of formetanate and relative salts	no	mg / kg (as hydrochloride of formetanate)	0.010	0.0050	94.7	Met.I		480
Formotion	no	mg / kg	0.0050	0.0030	85.2	Met.G		481
Fosalone	no	mg / kg	0.0050	0.0030	95	Met.G		482
Phosphamidone	no	mg / kg	0.010	0.0050		Met.G		483
Fosmet	no	mg / kg	0.0050	0.0030	94.7	Met.I		484
Fosmet oxon	no	mg / kg	0.0050	0.0030	94.7	Met.I		485
Fosmet (fosmet and fosmetoxon)	no	mg / kg (as fosmet)	0.0050	0.0030		Met.I		486
Fostiazato	no	mg / kg	0.010	0.0050	104.8	Met.G		487
Foxim	no	mg / kg	0.0050	0.0030	86.1	Met.I		488
Fuberidazole	no	mg / kg	0.0050	0.0030	94.7	Met.I		489
Furalaxil	no	mg / kg	0.0050	0.0030	104.8	Met.G		490
Halfenprox	no	mg / kg	0.010	0.0050	52.5	Met.G		491
Hydroxy acequinocyl	no	mg / kg	0.010	0.0050	40	Met.I		492
Imazalil (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		493
Imazametabenz	no	mg / kg	0.0050	0.0030	103.3	Met.I		494
Imazaetabenzmethyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		495
Imazamox (sum of imazamox and its salts)	no	mg / kg (as imazamox)	0.0050	0.0030	86.1	Met.I		496
Imazaquin	no	mg / kg	0.0050	0.0030	103.3	Met.I		497
Imazetapir	no	mg / kg	0.0050	0.0030	103.3	Met.I		498
Imidacloprid	no	mg / kg	0.0050	0.0030	94.7	Met.I		499
Indoxacarb (sum of S and R isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		500
Iodofenfos	no	mg / kg	0.0050	0.0030	72	Met.G		501
Iodosulfuronmethyl (sum of sulfuronmethyl iodine and its salts)	no	mg / kg (as iodosulfuronmethyl)	0.0050	0.0030	94.7	Met.I		502
Ioxynil (sum of ioxynil and its salts)	no	mg / kg (as ioxinil)	0.0050	0.0030	86.1	Met.I		503
Iprobenfos	no	mg / kg	0.0050	0.0030	85.2	Met.G		504
Iprodione	no	mg / kg	0.010	0.0050	104.8	Met.G		505
Iprovalicarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		506
Isazofos	no	mg / kg	0.010	0.0050	95	Met.G		507
Isocarbofos	no	mg / kg	0.0050	0.0030	104.8	Met.G		508
Isodrin	no	mg / kg	0.0050	0.0030	39.3	Met.G		509
Isofenfos	no	mg / kg	0.0050	0.0030	95	Met.G		510
Isofenfosmethyl	no	mg / kg	0.0050	0.0030	95	Met.G		511
isopirazam	no	mg / kg	0.0050	0.0030	94.7	Met.I		512
Isopropalin	no	mg / kg	0.0050	0.0030	72	Met.G		513
Isoprotiolan	no	mg / kg	0.0050	0.0030	104.8	Met.G		514
Isoproturon	no	mg / kg	0.0050	0.0030	94.7	Met.I		515
Isoxaben	no	mg / kg	0.0050	0.0030	94.7	Met.I		516
Isoxadifenethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		517
Isoxaflutol	no	mg / kg	0.0050	0.0030	94.7	Met.I		518
Isoxaflutol (sum of isoxaflutol and its diketonitrile metabolite)	no	mg / kg (as isoxaflutole)	0.0050	0.0030		Met.I		519
Kresoximmethyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		520
Lambdachalothrin (includes gammachalothrin) (sum of R, S and S, R isomers)	no	mg / kg	0.0050	0.0030	72	Met.G		521
3,4,5Trimetacarb (Landrin A)	no	mg / kg	0.0050	0.0030	86.1	Met.I		522
2,3,5Trimetacarb (Landrin B) Landrin	no	mg / kg	0.0050	0.0030	86.1	Met.I		523
(sum of isomers A and B) Lenacil	no	mg / kg	0.0050	0.0030		Met.I		524
	no	mg / kg	0.0050	0.0030	104.8	Met.G		525
Leptofos	no	mg / kg	0.0050	0.0030	52.5	Met.G		526
Linuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		527
Luphenurone (any percentage of constituent isomers)	no	mg / kg	0.010	0.0050	86.1	Met.I		528
Mandipropamide (any ratio of constituent isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		529

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ANALYTICAL RESULTS

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MCPA (including its salts, esters and conjugates) MCPB	no	mg / kg	0.0050	0.0030	96.1	Met.H		530
(including its salts, esters and conjugates) MCPA and MCPB	no	mg / kg	0.0050	0.0030	96.1	Met.H		531
(MCPA, MCPB including its salts, esters and conjugates)	no	mg / kg (as MCPA)	0.0050	0.0030		Met.H		532
Mepanipirim	no	mg / kg	0.0050	0.0030	85.2	Met.G		533
Mepronil	no	mg / kg	0.0050	0.0030	95	Met.G		534
Meptildinocap (sum of 2.4 DNOPC and 2.4 DNOP)	no	mg / kg (as meptildinocap)	0.0050	0.0030	64.7	Met.I		535
Mesosulfuron methyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		536
Metabenztiazuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		537
Metacrifos	no	mg / kg	0.0050	0.0030	85.2	Met.G		538
Methamidophos	no	mg / kg	0.0050	0.0030	86.1	Met.I		539
Metamitron	no	mg / kg	0.0050	0.0030	94.7	Met.I		540
Metazachlor	no	mg / kg	0.010	0.0050	95	Met.G		541
479M08	no	mg / kg	0.010	0.0050	94.7	Met.I		542
Metconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	75.9	Met.I		543
Metidation	no	mg / kg	0.0050	0.0030	95	Met.G		544
Methiocarb	no	mg / kg	0.0050	0.0030	86.1	Met.I		545
Methiocarb sulfone	no	mg / kg	0.0050	0.0030	86.1	Met.I		546
Methiocarb sulfoxide	no	mg / kg	0.0050	0.0030	103.3	Met.I		547
Methiocarb (sum of methiocarb and methiocarb sulfoxide and sulfone)	no	mg / kg (as methiocarb)	0.0050	0.0030		Met.I		548
Metobromuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		549
Metolachlor and Smetolachlor (metolachlor comprising other mixtures of constituent isomers including S metolachlor (sum of isomers))	no	mg / kg	0.0050	0.0030	95	Met.G		550
Metolcarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		551
Methomyl	no	mg / kg	0.0050	0.0030	103.3	Met.I		552
Metoprotrine	no	mg / kg	0.0050	0.0030	104.8	Met.G		553
Methoxychlor	no	mg / kg	0.0050	0.0030		Met.G		554
Methoxyphenozide	no	mg / kg	0.0050	0.0030	94.7	Met.I		555
Metosulam	no	mg / kg	0.0050	0.0030	103.3	Met.I		556
Metoxuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		557
Metrafenone	no	mg / kg	0.0050	0.0030	86.1	Met.I		558
Metribuzin	no	mg / kg	0.0050	0.0030	104.8	Met.G		559
MEVINFOS (sum of E and Z isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		560
Myclobutanil (sum of constituent isomers)	no	mg / kg	0.0050	0.0030	104.8	Met.G		561
Mirex	no	mg / kg	0.0050	0.0030	23.3	Met.G		562
Molinate	no	mg / kg	0.010	0.0050	85.2	Met.G		563
Monocrotofos	no	mg / kg	0.0050	0.0030	94.7	Met.I		564
Monolinuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		565
Monuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		566
Napropamide (sum of isomers)	no	mg / kg	0.0050	0.0030	104.8	Met.G		567
Naptalam	no	mg / kg	0.0050	0.0030	103.3	Met.I		568
Neburon	no	mg / kg	0.0050	0.0030	94.7	Met.I		569
Nicosulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		570
Nitenpiram	no	mg / kg	0.0050	0.0030	94.7	Met.I		571
Nitralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		572
Nitrapirin	no	mg / kg	0.0050	0.0030	85.2	Met.G		573
Nitrofen	no	mg / kg	0.0050	0.0030	72	Met.G		574
Nitrotalisopropyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		575
Norflurazon	no	mg / kg	0.0050	0.0030	104.8	Met.G		576
Novaluron	no	mg / kg	0.010	0.0050	103.3	Met.I		577
Nuarimol	no	mg / kg	0.0050	0.0030	104.8	Met.G		578
Ofurace	no	mg / kg	0.0050	0.0030	104.8	Met.G		579
Oxadiazon	no	mg / kg	0.0050	0.0030	85.2	Met.G		580
Oxadixil	no	mg / kg	0.0050	0.0030	104.8	Met.G		581
Oxamil	no	mg / kg	0.0050	0.0030	94.7	Met.I		582
Oxamil oxime	no	mg / kg	0.0050	0.0030	94.7	Met.I		583

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Oxasulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		584
Oxifluorfen	no	mg / kg	0.0050	0.0030	72	Met.G		585
Paclobutrazol (Sum of constituent isomers)	no	mg / kg	0.010	0.0050	104.8	Met.G		586
Parathionmethyl	no	mg / kg	0.0050	0.0030	95	Met.G		587
Paration	no	mg / kg	0.0050	0.0030	104.8	Met.G		588
Pebulate	no	mg / kg	0.0050	0.0030	75.9	Met.I		589
Pencicuron	no	mg / kg	0.0050	0.0030	75.9	Met.I		590
Penconazole (Sum of constituent isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		591
Pendimetalin	no	mg / kg	0.0050	0.0030	72	Met.G		592
Pentachloroaniline	no	mg / kg	0.0050	0.0030	52.5	Met.G		593
Quintozene	no	mg / kg	0.0050	0.0030	52.5	Met.G		594
Quintozene (sum of quintozene and pentachloroaniline)	no	mg / kg (as quintozene)	0.0050	0.0030		Met.G		595
Pentachloroanisole	no	mg / kg	0.0050	0.0030	39.3	Met.G		596
Penthiopyrad	no	mg / kg	0.0050	0.0030	94.7	Met.I		597
Permethrin (sum of isomers)	no	mg / kg	0.0050	0.0030	72	Met.G		598
Pertan	no	mg / kg	0.0050	0.0030	72	Met.G		599
Picolinafen	no	mg / kg	0.0050	0.0030	85.2	Met.G		600
Picoxistrobin	no	mg / kg	0.0050	0.0030	86.1	Met.I		601
Pymetrozine	no	mg / kg	0.0050	0.0030	64.7	Met.I		602
Piperofos	no	mg / kg	0.0050	0.0030	95	Met.G		603
Piperonyl butoxide	no	mg / kg	0.0050	0.0030	85.2	Met.G		604
Piracarbolid	no	mg / kg	0.0050	0.0030	94.7	Met.I		605
Piraclostrobine	no	mg / kg	0.0050	0.0030	86.1	Met.I		606
Piraflufen	no	mg / kg	0.0050	0.0030	103.3	Met.I		607
Piraflufenethyl	no	mg / kg	0.0050	0.0030	86.1	Met.I		608
Pyrethrins	no	mg / kg	0.010	0.0050		Met.I		609
Piraflufenethyl (A) (sum of piraflufenethyl and piraflufen)	no	mg / kg (as piraflufen ethyl)	0.0050	0.0030		Met.I		610
Pirazofos	no	mg / kg	0.0050	0.0030	95	Met.G		611
Piridaben	no	mg / kg	0.0050	0.0030	64.7	Met.I		612
Piridafention	no	mg / kg	0.0050	0.0030	95	Met.G		613
Pyridalil	no	mg / kg	0.0050	0.0030	39.3	Met.G		614
Pyridate (sum of pyridate, its hydrolysis product CL 9673 (6chloro4hydroxy3phenylpyridazine) and hydrolyzable conjugates of CL 9673)	no	mg / kg (as pyridate)	0.0050	0.0030	87.1	Met.H		615
Pirifenox	no	mg / kg	0.0050	0.0030		Met.G		616
Pyrimethanil	no	mg / kg	0.0050	0.0030	85.2	Met.G		617
Pyrimiphosethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		618
Pyrimiphosmethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		619
Piriproxifen	no	mg / kg	0.0050	0.0030	75.9	Met.I		620
Piroxsulam	no	mg / kg	0.0050	0.0030	94.7	Met.I		621
Pretylachlor	no	mg / kg	0.0050	0.0030	75.9	Met.I		622
Procloraz	no	mg / kg	0.010	0.0050	86.1	Met.I		623
Primisulfuron methyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		624
Procymidone	no	mg / kg	0.0050	0.0030	95	Met.G		625
Profam	no	mg / kg	0.0050	0.0030	85.2	Met.G		626
Profenofos	no	mg / kg	0.0050	0.0030	85.2	Met.G		627
Profluralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		628
Profoxidim	no	mg / kg	0.0050	0.0030	64.7	Met.I		629
Promecarb	no	mg / kg	0.0050	0.0030	86.1	Met.I		630
Prometon	no	mg / kg	0.0050	0.0030	104.8	Met.G		631
Prometrina	no	mg / kg	0.0050	0.0030	95	Met.G		632
Propachlor	no	mg / kg	0.010	0.0050	94.7	Met.I		633
Propachlor oxalamic acid	no	mg / kg	0.010	0.0050	86.1	Met.I		634
Propachlor: oxaline derivative of propachlor, expressed as propachlor	no	mg / kg (as propachlor)	0.010	0.0051		Met.I		635
Propanil	no	mg / kg	0.0050	0.0030	75.9	Met.I		636
Propargite	no	mg / kg	0.0050	0.0030	86.1	Met.I		637

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Propazine	no	mg / kg	0.0050	0.0030	85.2	Met.G		638
Propetamfos	no	mg / kg	0.0050	0.0030	95	Met.G		639
Propiconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		640
Propizamide	no	mg / kg	0.0050	0.0030	85.2	Met.G		641
Propoxycarbazone	no	mg / kg	0.010	0.0050	94.7	Met.I		642
Propoxycarbazone (A) (propoxycarbazone, its salts and 2 hydroxypropoxycarbazone)	no	mg / kg (as propoxycarbazone)	0.010	0.0050		Met.I		643
Propoxur	no	mg / kg	0.0050	0.0030	94.7	Met.I		644
Proquinazid	no	mg / kg	0.0050	0.0030	52.5	Met.G		645
Prosulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		646
Prosulfocarb	no	mg / kg	0.0050	0.0030	75.9	Met.I		647
Protiophos	no	mg / kg	0.0050	0.0030	52.5	Met.G		648
Protoato	no	mg / kg	0.0050	0.0030	104.8	Met.G		649
Quinalfos	no	mg / kg	0.0050	0.0030	85.2	Met.G		650
Quinclorac	no	mg / kg	0.0050	0.0030	94.7	Met.I		651
Quinmerac	no	mg / kg	0.0050	0.0030	94.7	Met.I		652
Quinoxifen	no	mg / kg	0.0050	0.0030	52.5	Met.G		653
QUIZALOFOP (sum of quizalofop, its salts, esters (including propaquizafop) and its conjugates, expressed as quizalofop (any percentage of constituent isomers))	no	mg / kg	0.0050	0.0030	103	Met.H		654
Rotenone	no	mg / kg	0.0050	0.0030	86.1	Met.I		655
RPA 202248	no	mg / kg	0.0050	0.0030	94.7	Met.I		656
S421	no	mg / kg	0.0050	0.0030	72	Met.G		657
Saflufenacil	no	mg / kg	0.0050	0.0030	86.1	Met.I		658
M800H11 (SaflufenacilN, Ndesmethyl) M800H35	no	mg / kg	0.0050	0.0030	94.7	Met.I		659
(SaflufenacilNdesmethylurea) Saflufenacil (sum of	no	mg / kg	0.0050	0.0030	94.7	Met.I		660
saflufenacil, M800H11 and M800H35)	no	mg / kg (as saflufenacil)	0.0050	0.0030		Met.I		661
Sedaxane (sum of isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		662
Silafluofen	no	mg / kg	0.0050	0.0030	39.3	Met.G		663
Siltiofam	no	mg / kg	0.0050	0.0030	94.7	Met.I		664
Simazina	no	mg / kg	0.0050	0.0030	104.8	Met.G		665
Simethrin	no	mg / kg	0.0050	0.0030	104.8	Met.G		666
Spinetoram (XDE175)	no	mg / kg	0.0050	0.0030		Met.I		667
Spinosad: sum of spinosyn A and spinosyn D	no	mg / kg	0.0050	0.0030		Met.I		668
Spiromesifen	no	mg / kg	0.0050	0.0030	86.1	Met.I		669
Spirotetramate	no	mg / kg	0.0050	0.0030	94.7	Met.I		670
BYI08330enol	no	mg / kg	0.0050	0.0030	103.3	Met.I		671
BYI08330 ketohydroxyl	no	mg / kg	0.0050	0.0030	103.3	Met.I		672
BYI08330 Monohydroxy	no	mg / kg	0.0050	0.0030	94.7	Met.I		673
BYI08330enolglucoside	no	mg / kg	0.0050	0.0030	86.1	Met.I		674
Spirotetramate and its 4 metabolites byi08330enol, byi08330 ketohydroxyl, byi08330 monohydroxyl and byi08330 enolglucoside	no	mg / kg (as spirotetramate)	0.0050	0.0030		Met.I		675
Sulfallate	no	mg / kg	0.0050	0.0030	85.2	Met.G		676
Sulfentrazone	no	mg / kg	0.0050	0.0030	86.1	Met.I		677
Sulfosulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		678
Sulfotep	no	mg / kg	0.0050	0.0030	95	Met.G		679
Sulfoxaflor (sum of the isomers)	no	mg / kg	0.0050	0.0030	103.3	Met.I		680
Sulprofos	no	mg / kg	0.0050	0.0030	72	Met.G		681
Fluvalinate (sum of isomers) resulting from the use of taufluvalinate	no	mg / kg	0.010	0.0050	85.2	Met.G		682
Tebuconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		683
Tebufenozide	no	mg / kg	0.0050	0.0030	94.7	Met.I		684
Tebufenpirad	no	mg / kg	0.0050	0.0030	85.2	Met.G		685
Tebupirimifos	no	mg / kg	0.0050	0.0030	72	Met.G		686
Tebutam	no	mg / kg	0.0050	0.0030	86.1	Met.I		687
Tecnazene	no	mg / kg	0.0050	0.0030	72	Met.G		688

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Teflubenzuron	no	mg / kg	0.0050	0.0030	75.9	Met.I		689
Teflutrin	no	mg / kg	0.0050	0.0030	72	Met.G		690
Telodrin	no	mg / kg	0.0050	0.0030	52.5	Met.G		691
Temefos	no	mg / kg	0.0050	0.0030	86.1	Met.I		692
Tepraloxidim (sum of tepraloxidim and its metabolites which can be hydrolyzed by both the glutaric acid fraction 3 (tetrahydropyran4yl) and the glutaric acid fraction 3 (tetrahydropyran4yl))	no	mg / kg (as tepraloxidim)	0.010	0.0050	96.1	Met.H		693
Terbacil	no	mg / kg	0.0050	0.0030	104.8	Met.G		694
Terbufos	no	mg / kg	0.010	0.0050	64.7	Met.I		695
Terbufos sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		696
Terbufos sulfoxide	no	mg / kg	0.0050	0.0030	94.7	Met.I		697
Terbumeton	no	mg / kg	0.0050	0.0030	104.8	Met.G		698
Terbuthylazine	no	mg / kg	0.0050	0.0030	95	Met.G		699
Terbutrin	no	mg / kg	0.0050	0.0030	104.8	Met.G		700
Tetrachlorvinphos	no	mg / kg	0.0050	0.0030	95	Met.G		701
Tetraconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		702
Tetradifon	no	mg / kg	0.0050	0.0030	72	Met.G		703
Tetramethrin	no	mg / kg	0.010	0.0050	104.8	Met.G		704
Tetrasul	no	mg / kg	0.0050	0.0030	23.3	Met.G		705
Thiabendazole	no	mg / kg	0.0050	0.0030	86.1	Met.I		706
Thiacloprid	no	mg / kg	0.0050	0.0030	94.7	Met.I		707
Tifensulfuron methyl	no	mg / kg	0.0050	0.0030	103.3	Met.I		708
Tidiazuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		709
Tiobencarb	no	mg / kg	0.0050	0.0030	72	Met.G		710
Thiobencarb (4chlorobenzyl methyl sulfone)	no	mg / kg (as tiobencarb)	0.0063	0.0038		Met.G		711
Tiocarbazil	no	mg / kg	0.0050	0.0030	72	Met.G		712
Tiofanox sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		713
Tiofanox sulfoxide	no	mg / kg	0.0050	0.0030	86.1	Met.I		714
Thiometon	no	mg / kg	0.0050	0.0030	85.2	Met.G		715
Tionazin	no	mg / kg	0.010	0.0050	95	Met.G		716
Tolclofosmethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		717
Tolfenpirad	no	mg / kg	0.0050	0.0030	75.9	Met.I		718
Tolylfluanide	no	mg / kg	0.010	0.0050	72	Met.G		719
Dimethylaminosulfotoluidide (DMST)	no	mg / kg	0.010	0.0050	129.7	Met.G		720
Tolylfluanide (sum of tolylfluanide and dimethylaminosulfotoluidide)	no	mg / kg (as tolylfluanide)	0.010	0.0050		Met.G		721
Dimethylaminosulfanilide (DMSA) Tralcoxidim	no	mg / kg	0.010	0.0050	104.8	Met.G		722
(sum of the isomeric constituents of tralkoxydim)	no	mg / kg	0.0050	0.0030	64.7	Met.I		723
Tralometrina	no	mg / kg	0.010	0.0050	64.7	Met.I		724
Transfluthrin	no	mg / kg	0.0050	0.0030	72	Met.G		725
Triadimefon	no	mg / kg	0.0050	0.0030	95	Met.G		726
Triadimenol (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	86.1	Met.I		727
Triallate	no	mg / kg	0.0050	0.0030	52.5	Met.G		728
Triasulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		729
Triazamate	no	mg / kg	0.0050	0.0030	86.1	Met.I		730
Triazofos	no	mg / kg	0.0050	0.0030	85.2	Met.G		731
Triazoxide	no	mg / kg	0.0050	0.0030	86.1	Met.I		732
Tribenuron methyl	no	mg / kg	0.010	0.0050	75.9	Met.I		733
Tribromoanisole	no	mg / kg	0.0050	0.0030	52.5	Met.G		734
Tricyclazole	no	mg / kg	0.010	0.0050	104.8	Met.G		735
Triclopir	no	mg / kg	0.010	0.0050	94.7	Met.I		736
Trichlorfon	no	mg / kg	0.0050	0.0030	94.7	Met.I		737
Trichloronate	no	mg / kg	0.0050	0.0030	52.5	Met.G		738
Tridemorf	no	mg / kg	0.0050	0.0030	86.1	Met.I		739
Trifloxystrobin	no	mg / kg	0.0050	0.0030	86.1	Met.I		740
Triflumuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		741

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103,480.00.

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Re ga
Trifluralin	no	mg / kg	0.0050	0.0030	72	Met.G		742
Triflusulfuron (6 (2,2,2trifluoroethoxy) 1,3,5triazine2,4 diamine (INM7222)	no	mg / kg	0.0050	0.0030	94.7	Met.I		743
Triforine	no	mg / kg	0.0050	0.0030	94.7	Met.I		744
Triticonazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		745
Tritosulfuron	no	mg / kg	0.010	0.0050	94.7	Met.I		746
Uniconazole	no	mg / kg	0.0050	0.0030	94.7	Met.I		747
Valiphenalate	no	mg / kg	0.0050	0.0030	94.7	Met.I		748
Vamidotion	no	mg / kg	0.0050	0.0030	94.7	Met.I		749
Vinclozolin	no	mg / kg	0.0050	0.0030	104.8	Met.G		750
Zoxamide	no	mg / kg	0.0050	0.0030	86.1	Met.I		751
TOTAL STAPHYLOCCAL ENTEROTOXINS Met .: ISO 19020: 2017	not detected	/ 25 g				15/03/2021 03/16/2021	01	752

Operational nities

nity 02: Via Castellana Resana (TV)
nity 01: Via Fratta Resana (TV)

Information on test methods and / or requirements / specifications

iga (2) Method: MP 1288 rev 17 2020 = The internal method MP 1288 is based on the following standard methods OAC 2015.06, EN 15763: 2010, EPA 6020 B 2014

iga (4), (18), (26) Method: RegCEE 1259/2011 02/12/11 GUCE L320 03/12/11 = Reg CEE 1259/2011 02/12/2011 GU CE L320 03/12/2011

iga (122) Method: MP 2370 rev 1 2020 (UNI EN 15662) = The reported data includes the hydrolysable forms; this technical approach does not guarantee the complete recovery of the conjugated forms of 6 hydroxy bentazone and 8 hydroxy bentazone as reported in UNI EN 15662: 2018

iga (752) Method: ISO 19020: 2017 = ISO 19020: 2017 VIDAS Sta ph enterotoxin II SET 2
The laboratory performs the enzyme immunoassay with the VIDAS® SET2 kit which allows to detect the staphylococcal enterotoxins A, B, C, D, E.

information provided by the customer

amplified by: Customer
roveniente from: GELIT SRL VIA NINFINA, KM 2,700 04013 DOGANELLA DI NINFA (LT) IT
inscription: RAW BUTTER BATCH: 4055

Biological Tests Manager	Responsible for chemical tests	Responsible for chemical tests
Operating Units 01	Operating Units 02	Operating Units 01
Dr. Matteo Giacomelli National order of biologists Professional register n.AA_079105	Dr. Barbara Scantamburlo Chemist Order of Chemists and Physicists of the Province of Treviso Registration n. A351	Dr. Emiliano Castellano Chemist Order of Chemists and Physicists of Tuscany. N. 1631 Sect. TO
Certificate number 22468942 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 21005078 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 20956661 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT

The line marked with an asterisk (*) indicates that the test is not accredited by Accredia. Unless otherwise specified, the uncertainty is extensive and has been calculated with a coverage factor k = 2 corresponding to a probability level of approximately 95% or as a confidence interval calculated at a probability level of approximately 95%. LoD: limit of detection, identifies a confidence interval of zero at a probability level of 99%. LoQ: quantification limit; "nr": not detected, indicates a value lower than LoD; "traces (x)": indicates a value between LoD and LoQ, this value is purely indicative; "<x" or "> x "indicate respectively a value lower or higher than the measuring range of the test. Unless otherwise stated, the summations are calculated using the lower bound (LB) criterion. In the event of alteration of the sample, the laboratory declines all responsibility for the results that may be influenced by the deviation if the customer still requests the analysis to be performed. If the sampling is not carried out by the laboratory staff, the results obtained are considered to refer to the sample as received and the laboratory declines its responsibility for the results calculated considering the sampling data provided by the Customer. The customer's name and contact details are always provided by the customer. A: recovery, recoveries marked with a pound sign (#) were not used in the calculations. If there is a specification (legal limits or customer specifications) with which the analytical results were compared, the values shown in bold indicate a result outside this specification. Unless otherwise specified, any conformity / non-conformity judgments reported refer to the parameters analyzed and are based on the comparison of the value with the reference values without considering the confidence interval of the measurement.

END OF TEST REPORT

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TEST REPORT 21/000296190

issue date 30/06/2021

Holder code 0053612

Dear
GELIT SRL
VIA NINFINA, KM 2,700 04013
DOGANELLA DI NINFA (LT)

IT

Sample data

Acceptance number	21.005199.0006
Withdrawn from	Ns. technical Tufaro Biagio on 21/06/2021, delivered on 22/06/2021
Receipt date	06/22/2021
From	LATIN TANK
Sample description	BATCH BATCH: 14021

Sampling data

Championship from	Customer

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
ON THE SAMPLE AS IS								1
LEAD Met .: MP 1288 rev 19 2021	no	mg / kg	0.0050	0.0017	108.69 #	06/23/2021 06/25/2021	02	2
DIOXINS AND PCB DIOXY-LIKE (high resolution)								3
DIOXIN SIMILAR PCBs								4
Met.A: EPA 1668 C 2010						06/24/2021 06/30/2021	02	
Met.B: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11						06/24/2021 06/30/2021	02	
(81) 3,4,4 ', 5tetraCB	no	pg / g (of substance fat)	0.10	0.033		Half		5
(77) 3.3 ', 4.4' tracb	0.81 ± 0.22	pg / g (of substance fat)	0.10	0.033		Half		6
(123) 2 ', 3,4,4', 5pentacb	no	pg / g (of substance fat)	0.10	0.033		Half		7
(118) 2.3 ', 4.4', 5pentaCB	184 ± 47	pg / g (of substance fat)	0.10	0.033		Half		8
(114) 2,3,4,4 ', 5pentaCB	4.7 ± 1.3	pg / g (of substance fat)	0.10	0.033		Half		9
(105) 2,3,3 ', 4,4'pentaCB	48 ± 13	pg / g (of substance fat)	0.10	0.033		Half		10
(126) 3.3 ', 4.4', 5pentaCB	no	pg / g (of substance fat)	0.10	0.033		Half		11
(167) 2.3 ', 4.4', 5.5'esaCB	10.6 ± 2.7	pg / g (of substance fat)	0.10	0.033		Half		12
(156) 2,3,3 ', 4,4', 5esaCB	22.4 ± 5.8	pg / g (of substance fat)	0.10	0.033		Half		13
(157) 2,3,3 ', 4,4', 5'esaCB	4.8 ± 1.2	pg / g (of substance fat)	0.10	0.033		Half		14
(169) 3.3 ', 4.4', 5.5'esaCB	no	pg / g (of substance fat)	0.10	0.033		Half		15
(189) 2,3,3 ', 4,4', 5,5 'heptaCB	1.92 ± 0.50	pg / g (of substance fat)	0.10	0.033		Half		16
Pcbs WhoTeq (Upper bound)	0.021 ± 0.008	pg / g (of substance fat)	0.010			Met.B		17
NOT DIOXINLIKE PCBs								18
Met. C: EPA 1668 C 2010						06/24/2021 06/30/2021	02	
Met.D: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11						06/24/2021 06/30/2021	02	
(28) 2,4,4 'tricb	29.4 ± 8.2	pg / g (of substance fat)	8.0	2.7		Met.C		19
(52) 2.2 ', 5.5' tracb	15.6 ± 6.1	pg / g (of substance fat)	8.0	2.7		Met.C		20
(101) 2.2 ', 4.5.5' pentacb	11.3 ± 5.6	pg / g (of substance fat)	8.0	2.7		Met.C		21
(138) 2,2 ', 3,4,4', 5 'hexacb	248 ± 55	pg / g (of substance fat)	8.0	2.7		Met.C		22
(153) 2.2 ', 4.4', 5.5 'hexacb	338 ± 74	pg / g (of substance fat)	8.0	2.7		Met.C		23
(180) 2.2 ', 3.4.4', 5.5 'heptaCB	138 ± 31	pg / g (of substance fat)	8.0	2.7		Met.C		24
Nondoxin-like PCBs (sum of 6 congeners: 28, 52,101, 138, 153, and 180)	0.780 ± 0.098	ng / g (on substance fat)				Met.D		25
DIBENZODIOXINS / POLYCHLORINATED FURANS (PCDD / PCDF)								26
Met.E: EPA 1613 B 1994						06/24/2021 06/30/2021	02	
Met.F: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11						06/24/2021	02	

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Re ga
						06/30/2021		
TOXIC CONGENERALS ACCORDING TO WHO								27
PCDD REPLACED IN 2,3,7,8								28
2,3,7,8tetraCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		29
1,2,3,7,8pentaCDD	0.061 ± 0.035	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		30
1,2,3,4,7,8esaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		31
1,2,3,6,7,8esaCDD	traces	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		32
1,2,3,7,8,9esaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		33
1,2,3,4,6,7,8eptaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		34
OctaCDD	0.63 ± 0.17	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		35
PCDF REPLACED IN 2,3,7,8								36
2,3,7,8 tetraCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		37
1,2,3,7,8pentaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		38
2,3,4,7,8pentaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		39
1,2,3,4,7,8esacdf	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		40
1,2,3,6,7,8esaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		41
2,3,4,6,7,8esaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		42
1,2,3,7,8,9esaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		43
1,2,3,4,6,7,8eptaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		44
1,2,3,4,7,8,9eptaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		45
OctaCDF	0.217 ± 0.064	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		46
Sum of dioxins (whopcdd / fteq)	0.169 ± 0.050	pg / g (of substance fat)				Met.F		47
Sum of dioxins and dioxin-like PCBs (WHO PCDD / FPCBTEQ)	0.190 ± 0.051	pg / g (of substance fat)				Met.F		48
SULPHAMIDES						06/23/2021	01	49
Met .: MP 2200 rev 2 2020						06/30/2021		
Sulfabenzamide	no	µg / kg	2.0	1.0	83.7			50
Sulfacetamide	no	µg / kg	2.0	1.0	83.7			51
Sulphaquinoxaline	no	µg / kg	2.0	1.0	83.7			52
Sulfachloropyridazine	no	µg / kg	2.0	1.0	83.7			53
Sulfaclozine	no	µg / kg	2.0	1.0	83.7			54
Sulfadiazine	no	µg / kg	2.0	1.0	83.7			55
Sulfadimethoxine	no	µg / kg	2.0	1.0	83.7			56
Sulfadoxine	no	µg / kg	2.0	1.0	83.7			57
Sulfaphenazole	no	µg / kg	2.0	1.0	83.7			58
Sulfaguanidine	no	µg / kg	2.0	1.0	83.7			59
Sulfamerazine	no	µg / kg	2.0	1.0	83.7			60
Sulfanilamide	no	µg / kg	10	5.0	83.7			61
Sulfametazine	no	µg / kg	2.0	1.0	87.6			62
Sulfamethizole	no	µg / kg	2.0	1.0	87.6			63

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Sulfamoxol	no	µg / kg	2.0	1.0	83.7			64
Sulfamethoxypyridazine	no	µg / kg	2.0	1.0	83.7			65
Sulfamonomethoxine	no	µg / kg	2.0	1.0	83.7			66
Sulfisomidine	no	µg / kg	2.0	1.0	83.7			67
Sulfatiazole	no	µg / kg	2.0	1.0	83.7			68
Sulfamethoxazole	no	µg / kg	2.0	1.0	83.7			69
Sulfapyridine	no	µg / kg	2.0	1.0	83.7			70
Sulfisoxazole	no	µg / kg	2.0	1.0	83.7			71
Sulfamethoxydiazine	no	µg / kg	2.0	1.0	87.6			72
Total sulfonamides	<10	µg / kg						73
QUINOLONES Met .: MP 2200 rev 2 2020						06/23/2021 06/30/2021	01	74
Nalidixic acid	no	µg / kg	5.0	2.5	87.6			75
Oxolinic acid	no	µg / kg	5.0	2.5	87.6			76
Carbadox	no	µg / kg	2.0	1.0	65			77
Cynoxacin	no	µg / kg	5.0	2.5	83.7			78
Ciprofloxacin	no	µg / kg	5.0	2.5	78.9			79
Danofloxacin	no	µg / kg	5.0	2.5	83.7			80
Difloxacin	no	µg / kg	5.0	2.5	83.7			81
Enoxacin	no	µg / kg	5.0	2.5	78.9			82
Enrofloxacin	no	µg / kg	5.0	2.5	83.7			83
Enrofloxacin + ciprofloxacin	<5.0	µg / kg						84
Flumechin	no	µg / kg	5.0	2.5	83.7			85
Lomefloxacin	no	µg / kg	5.0	2.5	83.7			86
Marbofloxacin	no	µg / kg	5.0	2.5	83.7			87
Norfloxacin	no	µg / kg	5.0	2.5	78.9			88
Ofloxacin	no	µg / kg	5.0	2.5	83.7			89
Olaquindox	no	µg / kg	5.0	2.5	65			90
Pefloxacin	no	µg / kg	5.0	2.5	83.7			91
Sarafloxacin	no	µg / kg	5.0	2.5	83.7			ninety two
FURANICI CORSA POS Met .: MP 2200 rev 2 2020						06/23/2021 06/30/2021	01	93
Furaltadone	no	µg / kg	5.0	2.5	83.7			94
Furazolidone	no	µg / kg	5.0	2.5	83.7			95
Nitrofurazone	no	µg / kg	10	5.0	83.7			96
Nifuroxazide	no	µg / kg	5.0	2.5	83.7			97
ANTIBIOTICS CORSA NEG Met .: MP 2200 rev 2 2020						06/23/2021 06/30/2021	01	98
Closantel	no	µg / kg	10	5.0	83.7			99
Diclazuril	no	µg / kg	1.0	0.50	83.7			100
Nicarbazin	no	µg / kg (as 4.4 ' dinitrocarbanilide, DNC)	2.0	1.0	107.8			101
Nitrofurantoin	no	µg / kg	5.0	2.5	78.9			102
Nitroxinil	no	µg / kg	10	5.0	83.7			103
MACROLIDS Met .: MP 2200 rev 2 2020						06/23/2021 06/30/2021	01	104
Tylosin A	no	µg / kg	5.0	2.5	83.7			105
Josamycin	no	µg / kg	5.0	2.5	83.7			106
Tilmicosin	no	µg / kg	5.0	2.5	83.7			107
Spiramycin	no	µg / kg	5.0	2.5	78.9			108
Neospiramycin	no	µg / kg	5.0	2.5	73.6			109
Sum of spiramycin and neospiramycin	<5.0	µg / kg						110
Erythromycin A	no	µg / kg	5.0	2.5	65			111
ANTIBIOTICS STROKE POS Met .: MP 2200 rev 2 2020						06/23/2021 06/30/2021	01	112
Amprolium	no	µg / kg	5.0	2.5	83.7			113

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Rega
Dapsone	no	µg / kg	2.0	1.0	83.7			114
Lincomycin	no	µg / kg	10	5.0	83.7			115
Methylclorpindole	no	µg / kg	5.0	2.5	83.7			116
Trimethoprim	no	µg / kg	2.0	1.0	78.9			117
Decochinated	no	µg / kg	5.0	2.5	83.7			118
Robenidine	no	µg / kg	2.0	1.0	107.8			119
Halofuginone	no	µg / kg	1.0	0.50	83.7			120
IONOPHORS Met .: MP 2200 rev 2 2020						06/23/2021 06/30/2021	01	121
Maduramicin	no	µg / kg	0.50	0.30	78.9			122
Narasin	no	µg / kg	0.50	0.30	73.6			123
Salinomycin	no	µg / kg (such as salinomycin sodium)	0.50	0.30	78.9			124
Lasalocid A	no	µg / kg	0.50	0.30	73.6			125
Monensin A	no	µg / kg	0.50	0.30	83.7			126
AFLATOXIN M1 Met .: MP 0607 rev 11 2018	no	µg / kg	0.020	0.010	101.5	06/23/2021 06/24/2021	01	127
PLANT DRUGS								128
Met.G: MP 2369 rev 1 2020 (UNI EN 15662)						06/25/2021 06/25/2021	01	
Met.H: MP 2370 rev 1 2020 (UNI EN 15662)						06/28/2021 06/28/2021	01	
Met.I: MP 2368 rev 1 2020 (UNI EN 15662)						06/26/2021 06/26/2021	01	
Metalaxyl and metalaxylM (metalaxyl, including other mixtures of constituent isomers, including metalaxylM (sum of isomers))	no	mg / kg	0.0050	0.0030	104.8 Met.G			129
1,4dimethylnaphthalene	no	mg / kg	0.010	0.0050	72	Met.G		130
2,4'DDD	no	mg / kg	0.0050	0.0030	52.5	Met.G		131
2,4'DDE	no	mg / kg	0.0050	0.0030	52.5	Met.G		132
2,4'DDT	no	mg / kg	0.0050	0.0030	39.3	Met.G		133
4.4'DDD	no	mg / kg	0.0050	0.0030	39.3	Met.G		134
4.4'DDE	no	mg / kg	0.0050	0.0030	39.3	Met.G		135
4.4'DDT	no	mg / kg	0.0050	0.0030	38.9	Met.G		136
DDT (sum of p, p'DDT, o, p'DDT, p, p'DDE E p, p 'TDE (DDD))	no	mg / kg (as DDT)	0.0050	0.0030		Met.G		137
2,4,5T (sum of 2,4,5T, its salts and its esters)	no	mg / kg	0.0050	0.0030	96.1	Met.H		138
2,4,5TP (phenoprop (2 (2,4,5 trichlorophenoxy) propionic acid)	no	mg / kg	0.0050	0.0030	96.1	Met.H		139
2,4D (sum of 2,4D, its salts, esters and conjugates)	no	mg / kg (as 2.4D)	0.0050	0.0030	96.1	Met.H		140
2,4DB (sum of 2,4DB, its salts, esters and conjugates)	no	mg / kg (as 2,4DB)	0.0050	0.0030	96.1	Met.H		141
Ethofumesate (sum of etofumesate, 2keto etofumesate, 2ketoetofumesate in open ring and its conjugates)	no	mg / kg (as etofumesate)	0.0050	0.0030		Met.H		142
2phenylphenol (sum of 2phenylphenol and its conjugates)	no	mg / kg (as 2 phenylphenol)	0.010	0.0050	85.2	Met.G		143
pphenylphenol	no	mg / kg	0.010	0.0050	85.2	Met.G		144
3chloroaniline	no	mg / kg	0.010	0.0050	95	Met.G		145
2,4dimethylaniline	no	mg / kg	0.010	0.0050	86.1	Met.I		146
3,4 dichloroaniline	no	mg / kg	0.0050	0.0030	95	Met.G		147
3.5 Dichloroaniline	no	mg / kg	0.0050	0.0030	85.2	Met.G		148
2 hydroxy propoxycarbazone 3	no	mg / kg	0.010	0.0050	103.3 Met.I			149
Hydroxycarbofuran	no	mg / kg	0.0050	0.0030	94.7 Met.I			150
Carbofuran	no	mg / kg	0.0050	0.0030	103.3 Met.I			151
Carbofuran (sum of carbofuran (including carbofuran generated from carbosulfan, benfuracarb or furatiocarb) and 3 hydroxycarbofuran)	no	mg / kg (as carbofuran)	0.0050	0.0030		Met.I		152

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4Bromo2chlorophenol	no	mg / kg	0.010	0.0050	75.9	Met.I		153
4,4'chlorobenzophenone	no	mg / kg	0.0050	0.0030	52.5	Met.G		154
4bromophenylurea	no	mg / kg	0.0050	0.0030	94.7	Met.I		155
4chlorobenzyl methyl sulfone	no	mg / kg	0.0050	0.0030	104.8	Met.G		156
6benzyladenine	no	mg / kg	0.0050	0.0030	94.7	Met.I		157
4,4'Methoxychlor Olefin	no	mg / kg	0.0050	0.0030	72	Met.G		158
Acefate	no	mg / kg	0.0050	0.0030	86.1	Met.I		159
Acequinocil	no	mg / kg	0.010	0.0050	40	Met.I		160
Acetamiprid	no	mg / kg	0.0050	0.0030	94.7	Met.I		161
Acetochlor	no	mg / kg	0.0050	0.0030	85.2	Met.G		162
Acibenzolarsmethyl (sum of acibenzolarsmethyl and acibenzolar acid (free and conjugated)) Acid 2,4,6 trichlorophenoxyacetic	no	mg / kg (as acibenzolarsmethyl)	0.010	0.0050	87.1	Met.H		163
Gibberellic acid	no	mg / kg	0.010	0.0050	86.1	Met.I		164
Aclonifen	no	mg / kg	0.0050	0.0030	94.7	Met.I		165
Acrinatrin and its Alachlor enantiomer	no	mg / kg	0.010	0.0050	86.1	Met.I		166
Aldicarb	no	mg / kg	0.0050	0.0030	85.2	Met.G		167
Aldicarb sulfone	no	mg / kg	0.0050	0.0030	85.2	Met.G		168
Aldrin	no	mg / kg	0.0050	0.0030	94.7	Met.I		169
Dieldrin	no	mg / kg	0.0050	0.0030	94.7	Met.I		170
Aldrin and Dieldrin (Aldrin and Dieldrin combined)	no	mg / kg (as dieldrin)	0.0050	0.0030	39.3	Met.G		171
Endosulfan alpha isomer	no	mg / kg	0.0050	0.0030	52.5	Met.G		172
Endosulfan beta isomer	no	mg / kg	0.0050	0.0030		Met.G		173
Endosulfan sulfate	no	mg / kg	0.010	0.0050	52.5	Met.G		174
Endosulfan (sum of alpha and beta isomers and endosulfan sulfate)	no	mg / kg (as endosulfan)	0.010	0.0050	72	Met.G		175
Lindane (hexachlorocyclohexane (hch) gamma isomer)	no	mg / kg	0.010	0.0050	95	Met.G		176
Hexachlorocyclohexane (HCH) alpha isomer	no	mg / kg	0.010	0.0050		Met.G		177
Hexachlorocyclohexane (HCH) isomer beta	no	mg / kg	0.0050	0.0030	72	Met.G		178
Alletrin	no	mg / kg	0.0050	0.0030	72	Met.G		179
Aloxifop (sum of aloxifop and its esters, salts and conjugates expressed in aloxifop (sum of isomers (R) and (S) in any ratio))	no	mg / kg (as aloxifop)	0.0050	0.0030	72	Met.G		180
Alosulfuron methyl	no	mg / kg	0.010	0.0050	75.9	Met.I		181
Ametoctradin	no	mg / kg	0.0050	0.0030	87.1	Met.H		182
Ametrine	no	mg / kg	0.0050	0.0030	94.7	Met.I		183
Amidosulfuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		184
Aminocarb	no	mg / kg	0.0050	0.0030	95	Met.G		185
Amisulbrom	no	mg / kg	0.0050	0.0030	94.7	Met.I		186
Amitraz	no	mg / kg	0.0050	0.0030	94.7	Met.I		187
n (2,4Dimethylphenyl) formamide	no	mg / kg	0.0050	0.0030	86.1	Met.I		188
n2,4Dimethylphenyln'methylformamidine	no	mg / kg	0.010	0.0050	86.1	Met.I		189
Amitraz (amitraz including metabolites containing the 2,4 dimethylaniline fraction)	no	mg / kg (as amitraz)	0.010	0.0050	103.3	Met.I		190
Anthraquinone	no	mg / kg	0.010	0.0050	94.7	Met.I		191
Asulam	no	mg / kg	0.010	0.0050		Met.I		192
Atrazine	no	mg / kg	0.0050	0.0030	85.2	Met.G		193
Azaconazole	no	mg / kg	0.0050	0.0030	94.7	Met.I		194
Azimsulfuron	no	mg / kg	0.0050	0.0030	95	Met.G		195
Azymphosethyl	no	mg / kg	0.0050	0.0030	104.8	Met.G		196
Azymphosmethyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		197
Azoxystrobin	no	mg / kg	0.0050	0.0030	94.7	Met.I		198
Barbano	no	mg / kg	0.0050	0.0030	86.1	Met.I		199
Benalaxil, including other mixtures of isomeric constituents such as benalaxylM (sum of isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		200
Bendiocarb	no	mg / kg	0.0050	0.0030	75.9	Met.I		201
			0.0050	0.0030	104.8	Met.G		202
			0.0050	0.0030	94.7	Met.I		203

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Benfluralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		204
Benodanil	no	mg / kg	0.0050	0.0030	85.2	Met.G		205
Methyl Bensulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		206
Bentazone (sum of bentazone, its salts and 6oh and 8ohbentazone (free and conjugated))	no	mg / kg (as bentazone)	0.010	0.0050		Met.H		207
Bentiavalicarb (Bentiavalicarbisopropyl (KIF230 RL) and related enantiomer (KIF230 SD) and diastereomers (KIF 230 SL and KIF230 RD))	no	mg / kg (as bentiavalicarb isopropyl)	0.0050	0.0030	94.7	Met.I		208
Benzoylpropethyl	no	mg / kg	0.0050	0.0030	86.1	Met.I		209
Benzoxymate	no	mg / kg	0.0050	0.0030	75.9	Met.I		210
Benztiazuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		211
Bicyclopyrone	no	mg / kg	0.0050	0.0030	94.7	Met.I		212
2naphthyloxyacetic acid (betaNOA)	no	mg / kg	0.0050	0.0030	94.7	Met.I		213
Bifenox	no	mg / kg	0.010	0.0050	86.1	Met.I		214
Bifentrin (sum of isomers)	no	mg / kg	0.0050	0.0030	52.5	Met.G		215
Resmetrin (resmetrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	75.9	Met.I		216
Bispyribac (sum of bispyribac, its salts and its esters, expressed as bispyribac)	no	mg / kg	0.0050	0.0030	96.5	Met.H		217
Rimsulfuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		218
Bixafen	no	mg / kg	0.0050	0.0030	94.7	Met.I		219
Boscalid	no	mg / kg	0.0050	0.0030	94.7	Met.I		220
Bromacil	no	mg / kg	0.0050	0.0030	95	Met.G		221
Bromfenvinfos Methyl	no	mg / kg	0.0050	0.0030	104.8	Met.G		222
Bromociclen	no	mg / kg	0.0050	0.0030	39.3	Met.G		223
Bromophosethyl	no	mg / kg	0.0050	0.0030	72	Met.G		224
Bromophosmethyl	no	mg / kg	0.0050	0.0030	72	Met.G		225
Bromopropylate	no	mg / kg	0.0050	0.0030	72	Met.G		226
Bromoxinil and its salts	no	mg / kg	0.0050	0.0030	94.7	Met.I		227
BTS 40348	no	mg / kg	0.010	0.0050	86.1	Met.I		228
BTS 44595	no	mg / kg	0.010	0.0050	86.1	Met.I		229
BTS 44596	no	mg / kg	0.010	0.0050	86.1	Met.I		230
Bupirimate	no	mg / kg	0.0050	0.0030	104.8	Met.G		231
Buprofezin	no	mg / kg	0.0050	0.0030	72	Met.G		232
Butachlor	no	mg / kg	0.0050	0.0030	85.2	Met.G		233
Butafenacil	no	mg / kg	0.0050	0.0030	104.8	Met.G		234
Butylated	no	mg / kg	0.0050	0.0030	72	Met.G		235
Butoxycarboxime	no	mg / kg	0.0050	0.0030	94.7	Met.I		236
Butralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		237
Cadusafos	no	mg / kg	0.0050	0.0030	85.2	Met.G		238
Captafol	no	mg / kg	0.0050	0.0030	85.2	Met.G		239
Captan (sum of captan and THPI)	no	mg / kg (as captan)	0.010	0.0050		Met.G		240
Folpet	no	mg / kg	0.010	0.0050	85.2	Met.G		241
Phthalimide	no	mg / kg	0.010	0.0050	85.2	Met.G		242
Folpet (sum of folpet and phthalimide)	no	mg / kg (as folpet)	0.010	0.0050		Met.G		243
Carbaril	no	mg / kg	0.0050	0.0030	94.7	Met.I		244
Carbendazim and benomyl (sum of benomyl and carbendazim)	no	mg / kg (as Carbendazim)	0.0050	0.0030	94.7	Met.I		245
Thiophanatomethyl	no	mg / kg	0.010	0.0050	94.7	Met.I		246
Carbofenotion	no	mg / kg	0.0050	0.0030	72	Met.G		247
Carbophenotionmethyl	no	mg / kg	0.0050	0.0030	72	Met.G		248
Carboxin	no	mg / kg	0.0050	0.0030	86.1	Met.I		249
Oxycarboxin	no	mg / kg	0.0050	0.0030	94.7	Met.I		250
Carboxin sulfoxide	no	mg / kg	0.0050	0.0030	64.7	Met.I		251
Carboxin (carboxin including its metabolites: carboxin sulfoxide and oxycarboxin (carboxin sulphone))	no	mg / kg (as carboxin)	0.0050	0.0030		Met.I		252

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Carfentrazone	no	mg / kg	0.010	0.0050	94.7	Met.I		253
Carfentrazoneethyl	no	mg / kg	0.010	0.0050	94.7	Met.I		254
Sum of ethyl carfentrazone and carfentrazone	no	mg / kg (as carfentrazoneethyl)	0.010	0.0050		Met.I		255
Quinomethionate	no	mg / kg	0.010	0.0050	23.3	Met.G		256
Cialofopbutyl	no	mg / kg	0.010	0.0050	86.1	Met.I		257
Cyanazine	no	mg / kg	0.0050	0.0030	104.8	Met.G		258
Cianofenfos	no	mg / kg	0.0050	0.0030	95	Met.G		259
Cianofos	no	mg / kg	0.0050	0.0030	95	Met.G		260
Ciantraniliprole	no	mg / kg	0.0050	0.0030	94.7	Met.I		261
Ciazofamid	no	mg / kg	0.0050	0.0030	94.7	Met.I		262
Ciclanilide	no	mg / kg	0.0050	0.0030	94.7	Met.I		263
Cycle	no	mg / kg	0.0050	0.0030	52.5	Met.G		264
Cyclooxy incl. degradation and reaction products which can be determined as 3 (3thienyl) glutaric acid S dioxide (BH 517TGSO2) and / or 3hydroxy3 (3thienyl) glutaric acid S dioxide (BH 5175 OHTGSO2) or the related methyl esters	no	mg / kg (as cyclooxidim)	0.010	0.0050	96.1	Met.H		265
Cicluron	no	mg / kg	0.0050	0.0030	94.7	Met.I		266
Ciflufenamid: sum of cyflufenamid (isomer Z) and its isomer E	no	mg / kg	0.0050	0.0030	86.1	Met.I		267
Cyfluthrin (cyfluthrin including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	85.2	Met.G		268
Cymiazole	no	mg / kg	0.0050	0.0030	129.7	Met.G		269
Cinosulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		270
Cypermethrin (cypermethrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.010	0.0050	72	Met.G		271
Cyproconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		272
Cyprodinil	no	mg / kg	0.0050	0.0030	72	Met.G		273
Ciprofuram	no	mg / kg	0.0050	0.0030	104.8	Met.G		274
Cyprosulfamide	no	mg / kg	0.0050	0.0030	94.7	Met.I		275
Cyromazine	no	mg / kg	0.010	0.0050	40	Met.I		276
cisClordano	no	mg / kg	0.0050	0.0030	52.5	Met.G		277
transClordano	no	mg / kg	0.0050	0.0030	52.5	Met.G		278
Chlordane (sum of cis and transchlordane) cis	no	mg / kg	0.0050	0.0030		Met.G		279
Heptachlor epoxide	no	mg / kg	0.0050	0.0030	72	Met.G		280
transHeptachlor epoxide	no	mg / kg	0.0050	0.0030	52.5	Met.G		281
Heptachlor	no	mg / kg	0.0050	0.0030	52.5	Met.G		282
Heptachlor (sum of heptachlor and heptachlor epoxide)	no	mg / kg (as heptachlor)	0.0050	0.0030		Met.G		283
Cletodim	no	mg / kg	0.0050	0.0030	75.9	Met.I		284
Setoxidim	no	mg / kg	0.0050	0.0030	64.7	Met.I		285
Cletodim (sum of setoxidim and cletodim including degradation products calculated as setoxidim)	no	mg / kg (as setoxidim)	0.0050	0.0030		Met.I		286
Climbazole	no	mg / kg	0.0050	0.0030	154.9	Met.G		287
Clodinafoppropargile	no	mg / kg	0.0050	0.0030	94.7	Met.I		288
Clodinafop and its Sisomers and their salts	no	mg / kg (as clodinafop)	0.0050	0.0030	94.7	Met.I		289
Clofentezine	no	mg / kg	0.0050	0.0030	75.9	Met.I		290
Clomazone	no	mg / kg	0.0050	0.0030	95	Met.G		291
Cloquintocet	no	mg / kg	0.0050	0.0030	64.7	Met.I		292
Cloquintocetmexyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		293
Chlorabenmethyl ester	no	mg / kg	0.010	0.0050	95	Met.G		294
Chlorantraniliprole (DPX E2Y45)	no	mg / kg	0.0050	0.0030	94.7	Met.I		295
Chlorbenside	no	mg / kg	0.0050	0.0030	52.5	Met.G		296
Chlorbromuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		297
Chlordecone	no	mg / kg	0.0050	0.0030	75.9	Met.I		298
Clordimeform	no	mg / kg	0.0050	0.0030	104.8	Met.G		299

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Chlorethoxyphos	no	mg / kg	0.0050	0.0030	72	Met.G		300
Chlorphenapir	no	mg / kg	0.0050	0.0030	95	Met.G		301
Clorfenson	no	mg / kg	0.0050	0.0030	85.2	Met.G		302
Clorfenvinfos	no	mg / kg	0.0050	0.0030	95	Met.G		303
Chlorofluazuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		304
Chloridazon	no	mg / kg	0.010	0.0050	86.1	Met.I		305
Chloridazondesphenil	no	mg / kg	0.010	0.0050	64.7	Met.I		306
Chloridazon (sum of chloridazon and chloridazondesphenil)	no	mg / kg (as chloridazon)	0.010	0.0050		Met.I		307
Clormefos	no	mg / kg	0.0050	0.0030	72	Met.G		308
Chloroneb	no	mg / kg	0.0050	0.0030	85.2	Met.G		309
Chloropropylate	no	mg / kg	0.0050	0.0030	85.2	Met.G		310
Chlorothalonil	no	mg / kg	0.0050	0.0030	72	Met.G		311
Cloroxuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		312
Chlorpyrifos	no	mg / kg	0.0050	0.0030	72	Met.G		313
Chlorpyrifosmethyl	no	mg / kg	0.0050	0.0030	72	Met.G		314
Chlorprofam	no	mg / kg	0.0050	0.0030	85.2	Met.G		315
Clorprofam (chlorprofam and 3chloroaniline)	no	mg / kg (as chlorprofam)	0.010	0.0050		Met.G		316
Clorsulfuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		317
Chlortaldimethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		318
Chlortiamide	no	mg / kg	0.0050	0.0030	64.7	Met.I		319
Chlortiofos	no	mg / kg	0.0050	0.0030	72	Met.G		320
Clortion	no	mg / kg	0.0050	0.0030	95	Met.G		321
Clortoluron	no	mg / kg	0.0050	0.0030	94.7	Met.I		322
Clotianidin	no	mg / kg	0.0050	0.0030	94.7	Met.I		323
Thiamethoxam	no	mg / kg	0.0050	0.0030	94.7	Met.I		324
Tiencarbazonemetyl	no	mg / kg	0.010	0.0050	94.7	Met.I		325
Clozolinate	no	mg / kg	0.0050	0.0030	104.8	Met.G		326
Cumafos	no	mg / kg	0.0050	0.0030	85.2	Met.G		327
Coumatetralil	no	mg / kg	0.0050	0.0030	86.1	Met.I		328
Crimidina	no	mg / kg	0.0050	0.0030	94.7	Met.I		329
Delta8,9avermectin B1a	no	mg / kg	0.0050	0.0030	86.1	Met.I		330
Hexachlorocyclohexane (HCH) delta isomer	no	mg / kg	0.0050	0.0030	72	Met.G		331
Deltamethrin (cisdeltamethrin)	no	mg / kg	0.0050	0.0030	75.9	Met.I		332
DemetonO	no	mg / kg	0.0050	0.0030	72	Met.G		333
Oxidemetonmethyl	no	mg / kg	0.010	0.0050	94.7	Met.I		334
DemetonS	no	mg / kg	0.0050	0.0030	95	Met.G		335
Demetonsmethyl	no	mg / kg	0.010	0.0050	94.7	Met.I		336
Demetonsmethylsulfone	no	mg / kg	0.010	0.0050	94.7	Met.I		337
Oxidemetonmethyl (sum of oxydemetonmethyl and demetonSmethylsulfone)	no	mg / kg (as oxydemetonmethyl)	0.010	0.0050		Met.I		338
Desethylatrazine	no	mg / kg	0.010	0.0050	104.8	Met.G		339
Desethylterbuthylazine	no	mg / kg	0.0050	0.0030	95	Met.G		340
Desisopropilatrazine	no	mg / kg	0.0050	0.0030	94.7	Met.I		341
Desmedifam	no	mg / kg	0.0050	0.0030	96.5	Met.I		342
Desmethyl Chlorpyrifos Methyl	no	mg / kg	0.010	0.0050	86.1	Met.I		343
Desmethyl pirimicarb	no	mg / kg	0.0050	0.0030	95	Met.G		344
Pirimicarb	no	mg / kg	0.0050	0.0030	95	Met.G		345
Desmetrin	no	mg / kg	0.0050	0.0030	104.8	Met.G		346
Diallate (sum of isomers)	no	mg / kg	0.0050	0.0030	72	Met.G		347
Diazinone	no	mg / kg	0.0050	0.0030	85.2	Met.G		348
Diazosson	no	mg / kg	0.0050	0.0030	104.8	Met.G		349
Dicamba	no	mg / kg	0.010	0.0050	94.7	Met.I		350
Dicapton	no	mg / kg	0.010	0.0050	104.8	Met.G		351
Diclobenil	no	mg / kg	0.0050	0.0030	85.2	Met.G		352
Diclobutrazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		353

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Diclocymet	no	mg / kg	0.010	0.0050	94.7	Met.I		354
Diclofention	no	mg / kg	0.0050	0.0030	72	Met.G		355
Diclofluanide	no	mg / kg	0.010	0.0050	72	Met.G		356
Diclofop	no	mg / kg	0.0050	0.0030	86.1	Met.I		357
Dichloran	no	mg / kg	0.0050	0.0030	85.2	Met.G		358
Diclorprop: sum of dichlorprop (including dichlorpropp) and its conjugates	no	mg / kg	0.0050	0.0030	96.1	Met.H		359
Dichlorvos	no	mg / kg	0.0050	0.0030	85.2	Met.G		360
Dicofol (sum of p, p'e o, p 'isomers)	no	mg / kg	0.010	0.0050		Met.G		361
Dicrotofos	no	mg / kg	0.0050	0.0030	94.7	Met.I		362
Dienoclor	no	mg / kg	0.010	0.0050	23.3	Met.G		363
Diethylmtoluamide (DEET)	no	mg / kg	0.0050	0.0030	86.1	Met.I		364
Dietofencarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		365
Diphenamide	no	mg / kg	0.0050	0.0030	85.2	Met.G		366
Diphenylamine	no	mg / kg	0.010	0.0050	85.2	Met.G		367
Difenoconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		368
Diflubenzuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		369
Diflufenican	no	mg / kg	0.0050	0.0030	95	Met.G		370
Dikegulac	no	mg / kg	0.010	0.0050	100	Met.I		371
Dimepiperate	no	mg / kg	0.0050	0.0030	85.2	Met.G		372
Dimetamethrin	no	mg / kg	0.0050	0.0030	75.9	Met.I		373
Dimethenamid, including other mixtures of constituent isomers including dimethenamidp (sum of isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		374
Dimetipin	no	mg / kg	0.010	0.0050	104.8	Met.G		375
Dimethoate	no	mg / kg	0.0050	0.0030	94.7	Met.I		376
Ometoate	no	mg / kg	0.0050	0.0030	94.7	Met.I		377
Orbencarb	no	mg / kg	0.0050	0.0030	85.2	Met.G		378
Dimethoate (sum of dimethoate and hometoate)	no	mg / kg (as dimethoate)	0.0050	0.0030		Met.I		379
Dimetomorf (sum of isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		380
Dimoxystrobin	no	mg / kg	0.0050	0.0030	95	Met.G		381
Diniconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		382
Dinocap (sum of the isomers of dinocap and their corresponding phenols)	no	mg / kg (as dinocap)	0.0050	0.0030	64.7	Met.I		383
Dinoseb (sum of dinoseb, its salts, dinosebacetate and binapacril)	no	mg / kg (as dinoseb)	0.0050	0.0030	54.3	Met.H		384
Dinotefuran	no	mg / kg	0.0050	0.0030	94.7	Met.I		385
Dinoterb (sum of dinoterb, its salts and esters)	no	mg / kg (as dinoterb)	0.0050	0.0030	54.3	Met.H		386
Dioxacarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		387
Dipropetrina	no	mg / kg	0.0050	0.0030	95	Met.G		388
Disulfoton sulfone	no	mg / kg	0.010	0.0050	94.7	Met.I		389
Disulfoton sulfoxide	no	mg / kg	0.010	0.0050	94.7	Met.I		390
Ditalimfos	no	mg / kg	0.010	0.0050	52.5	Met.G		391
Diuron	no	mg / kg	0.0050	0.0030	96.5	Met.I		392
DNOC	no	mg / kg	0.0050	0.0030	86.1	Met.I		393
Edifenfos	no	mg / kg	0.0050	0.0030	104.8	Met.G		394
Endrin	no	mg / kg	0.0050	0.0030	52.5	Met.G		395
EPN	no	mg / kg	0.0050	0.0030	85.2	Met.G		396
Epoxyiconazole	no	mg / kg	0.010	0.0050	94.7	Met.I		397
EPTC (SEtil Dipropylthiocarbamate)	no	mg / kg	0.0050	0.0030	72	Met.G		398
Heptenophos	no	mg / kg	0.0050	0.0030	94.7	Met.I		399
Hexachlorobenzene (HCB)	no	mg / kg	0.0050	0.0030	23.3	Met.G		400
Hexaconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		401
Esaflumuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		402
Hexazinone	no	mg / kg	0.0050	0.0030	104.8	Met.G		403
Etaconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		404
Etalfluralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		405

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Etiofencarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		406
Etiofencarb sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		407
Etiofencarb sulfoxide	no	mg / kg	0.0050	0.0030	94.7	Met.I		408
Etion	no	mg / kg	0.0050	0.0030	85.2	Met.G		409
Etofenprox	no	mg / kg	0.0050	0.0030	52.5	Met.G		410
Etirimol	no	mg / kg	0.0050	0.0030	94.7	Met.I		411
Etoprofos	no	mg / kg	0.0050	0.0030	95	Met.G		412
Ethoxazole	no	mg / kg	0.0050	0.0030	75.9	Met.I		413
Ethoxysulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		414
Etridiazolo	no	mg / kg	0.0050	0.0030	72	Met.G		415
Etrimfos	no	mg / kg	0.0050	0.0030	85.2	Met.G		416
Exitiazox	no	mg / kg	0.0050	0.0030	64.7	Met.I		417
Famphur	no	mg / kg	0.0050	0.0030	95	Met.G		418
Famoxadone	no	mg / kg	0.0050	0.0030	86.1	Met.I		419
Phenamidone	no	mg / kg	0.0050	0.0030	94.7	Met.I		420
Fenarimol	no	mg / kg	0.0050	0.0030	95	Met.G		421
Fenazaquin	no	mg / kg	0.0050	0.0030	64.7	Met.I		422
Fenbuconazole (sum of constituent enantiomers)	no	mg / kg	0.0050	0.0030	104.8	Met.G		423
Fenclorfos	no	mg / kg	0.0050	0.0030	72	Met.G		424
Fenclorfos oxon	no	mg / kg	0.0050	0.0030	86.1	Met.I		425
Fenclorfos (sum of fenclorfos and fenclorfos oxon)	no	mg / kg (as fenclorfos)	0.0050	0.0030		Met.I		426
Fenexamide	no	mg / kg	0.010	0.0050	95	Met.G		427
Fenfluthrin	no	mg / kg	0.0050	0.0030	72	Met.G		428
Fenitrothion	no	mg / kg	0.0050	0.0030	95	Met.G		429
Fenkapton	no	mg / kg	0.0050	0.0030	72	Met.G		430
Fenmedifam	no	mg / kg	0.0050	0.0030	86.1	Met.I		431
Fenmedifamethyl	no	mg / kg	0.010	0.0050	104.8	Met.G		432
Phenobucarb	no	mg / kg	0.0050	0.0030	85.2	Met.G		433
Phenothiocarb	no	mg / kg	0.0050	0.0030	86.1	Met.I		434
Fenotrin (fenotrin including other mixtures of isomer constituents (sum of isomers))	no	mg / kg	0.0050	0.0030	64.7	Met.I		435
Cyphothrin (sum of isomers)	no	mg / kg	0.0050	0.0030	75.9	Met.I		436
Fenoxaproppetyl	no	mg / kg	0.0050	0.0030	86.1	Met.I		437
Phenoxycarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		438
Phenpyrazamine	no	mg / kg	0.0050	0.0030	94.7	Met.I		439
Phenpiroxymate	no	mg / kg	0.0050	0.0030	75.9	Met.I		440
Fenpropatrin	no	mg / kg	0.0050	0.0030	85.2	Met.G		441
Fenpropidin (sum of fenpropidin and its salts)	no	mg / kg	0.0050	0.0030	94.7	Met.I		442
Fenpropimorf (sum of isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		443
Fenson	no	mg / kg	0.0050	0.0030	95	Met.G		444
Fensulfotion	no	mg / kg	0.0050	0.0030	95	Met.G		445
Fentoato	no	mg / kg	0.0050	0.0030	85.2	Met.G		446
Fenuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		447
Fenvalerate (any ratio of isomeric constituents (RR, SS, RS and SR) including esfenvalerate)	no	mg / kg	0.0050	0.0030	72	Met.G		448
Fipronil	no	mg / kg	0.0050	0.0030	104.8	Met.G		449
Fipronil sulfone	no	mg / kg	0.0050	0.0030	104.8	Met.G		450
fipronildesulfinil	no	mg / kg	0.0050	0.0030	104.8	Met.G		451
Fipronil Sulfide	no	mg / kg	0.0050	0.0030	104.8	Met.G		452
Fipronil (sum of fipronil + sulphone metabolite (MB46136))	no	mg / kg (as fipronil)	0.0050	0.0030		Met.G		453
Flampropisopropyl	no	mg / kg	0.0050	0.0030	95	Met.G		454
Flazasulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		455
Florasulam	no	mg / kg	0.0050	0.0030	103.3	Met.I		456
Fluazinam	no	mg / kg	0.0050	0.0030	86.1	Met.I		457
Flubendiamide	no	mg / kg	0.0050	0.0030	94.7	Met.I		458

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Flucarbazone	no	mg / kg	0.0050	0.0030	103.3	Met.I		459
Flucicloxuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		460
Flucitrinate (flucitrinate including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030		Met.G		461
Flucloralin	no	mg / kg	0.0050	0.0030	95	Met.G		462
Fludioxonil	no	mg / kg	0.0050	0.0030	95	Met.G		463
Flufenacet	no	mg / kg	0.010	0.0050	95	Met.G		464
Flufenacetoxalate	no	mg / kg	0.010	0.0050	86.1	Met.I		465
Flufenacet FOE5043	no	mg / kg	0.010	0.0050	94.7	Met.I		466
flufenacet sulfonic acid	no	mg / kg	0.010	0.0050	86.1	Met.I		467
Flufenacet (sum of all compounds containing the NfluorophenylNisopropyl fraction)	no	mg / kg (as flufenacet)	0.010	0.0050		Met.I		468
Flufenoxuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		469
Flumetralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		470
Flumethrin	no	mg / kg	0.0050	0.0030	64.7	Met.I		471
Flumioxazine	no	mg / kg	0.0050	0.0030	94.7	Met.I		472
Fluopicolide	no	mg / kg	0.0050	0.0030	104.8	Met.G		473
Fluopyram	no	mg / kg	0.0050	0.0030	94.7	Met.I		474
Fluxapiroxad	no	mg / kg	0.0050	0.0030	94.7	Met.I		475
Fluotrimazole	no	mg / kg	0.0050	0.0030	95	Met.G		476
Fluoxastrobin (sum of fluoxastrobin and its Z isomer)	no	mg / kg	0.0050	0.0030	94.7	Met.I		477
Flupiradifurone	no	mg / kg	0.0050	0.0030	86.1	Met.I		478
Fluquinconazole	no	mg / kg	0.0050	0.0030	86.1	Met.I		479
Fluorodifen	no	mg / kg	0.010	0.0050	95	Met.G		480
Fluralaner	no	mg / kg	0.0050	0.0030	94.7	Met.I		481
Flurochloridone (sum of cis and trans isomers)	no	mg / kg	0.0050	0.0030	86.1	Met.I		482
Fluroxipir (sum of fluroxipir, its salts, its esters and its conjugates)	no	mg / kg (as fluroxipir)	0.010	0.0050	96.1	Met.H		483
Flurprimidol	no	mg / kg	0.0050	0.0030	86.1	Met.I		484
Flusilazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		485
Flutiacetmethyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		486
Penoxsulam	no	mg / kg	0.0050	0.0030	103.3	Met.I		487
Flutolanil	no	mg / kg	0.0050	0.0030	104.8	Met.G		488
Flutriafol	no	mg / kg	0.0050	0.0030	104.8	Met.G		489
Fomesafen	no	mg / kg	0.0050	0.0030	94.7	Met.I		490
Fluoroimide	no	mg / kg	0.010	0.0050	72	Met.G		491
Fonofos	no	mg / kg	0.0050	0.0030	72	Met.G		492
Foramsulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		493
Drilled	no	mg / kg	0.0050	0.0030	85.2	Met.G		494
Perforated oxon	no	mg / kg	0.0050	0.0030	85.2	Met.G		495
Perate oxon sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		496
Perforate sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		497
Perforate sulfoxide	no	mg / kg	0.0050	0.0030	103.3	Met.I		498
Forate (sum of forate, its oxygenated analogue and their sulfones)	no	mg / kg (as pierced)	0.0050	0.0030		Met.I		499
Forclorfenuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		500
Formetanate: sum of formetanate and relative salts	no	mg / kg (as hydrochloride of formetanate)	0.010	0.0050	94.7	Met.I		501
Formotion	no	mg / kg	0.0050	0.0030	85.2	Met.G		502
Fosalone	no	mg / kg	0.0050	0.0030	95	Met.G		503
Phosphamidone	no	mg / kg	0.010	0.0050		Met.G		504
Fosmet	no	mg / kg	0.0050	0.0030	94.7	Met.I		505
Fosmet oxon	no	mg / kg	0.0050	0.0030	94.7	Met.I		506
Fosmet (fosmet and fosmetoxon)	no	mg / kg (as fosmet)	0.0050	0.0030		Met.I		507
Fostiazato	no	mg / kg	0.010	0.0050	104.8	Met.G		508
Foxim	no	mg / kg	0.0050	0.0030	86.1	Met.I		509

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Fuberidazole	no	mg / kg	0.0050	0.0030	94.7	Met.I		510
Furalaxil	no	mg / kg	0.0050	0.0030	104.8	Met.G		511
Furametpir	no	mg / kg	0.0050	0.0030	104.8	Met.G		512
Halfenprox	no	mg / kg	0.010	0.0050	52.5	Met.G		513
Hydroxy acequinocyl	no	mg / kg	0.010	0.0050	40	Met.I		514
Imazalil (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		515
Imazametabenz	no	mg / kg	0.0050	0.0030	103.3	Met.I		516
Imazaetabenzmethyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		517
Imazamox (sum of imazamox and its salts)	no	mg / kg (as imazamox)	0.0050	0.0030	86.1	Met.I		518
Imazaquin	no	mg / kg	0.0050	0.0030	103.3	Met.I		519
Imazetapir	no	mg / kg	0.0050	0.0030	103.3	Met.I		520
Imidacloprid	no	mg / kg	0.0050	0.0030	94.7	Met.I		521
Indoxacarb (sum of S and R isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		522
Iodofenfos	no	mg / kg	0.0050	0.0030	72	Met.G		523
Iodosulfuronmethyl (sum of sulfuronmethyl iodine and its salts)	no	mg / kg (as iodosulfuronmethyl)	0.0050	0.0030	94.7	Met.I		524
Ioxynil (sum of ioxynil and its salts)	no	mg / kg (as ioxinil)	0.0050	0.0030	86.1	Met.I		525
Iprobenfos	no	mg / kg	0.0050	0.0030	85.2	Met.G		526
Iprodione	no	mg / kg	0.010	0.0050	104.8	Met.G		527
Iprovalicarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		528
Isazofos	no	mg / kg	0.010	0.0050	95	Met.G		529
Isocarbofos	no	mg / kg	0.0050	0.0030	104.8	Met.G		530
Isodrin	no	mg / kg	0.0050	0.0030	39.3	Met.G		531
Isofenfos	no	mg / kg	0.0050	0.0030	95	Met.G		532
Isofenfosmethyl	no	mg / kg	0.0050	0.0030	95	Met.G		533
isopirazam	no	mg / kg	0.0050	0.0030	94.7	Met.I		534
Isopropalin	no	mg / kg	0.0050	0.0030	72	Met.G		535
Isoprotiolan	no	mg / kg	0.0050	0.0030	104.8	Met.G		536
Isoproturon	no	mg / kg	0.0050	0.0030	94.7	Met.I		537
Isouron	no	mg / kg	0.010	0.0050	72	Met.G		538
Isoxaben	no	mg / kg	0.0050	0.0030	94.7	Met.I		539
Isoxadifenethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		540
Isoxaflutol	no	mg / kg	0.0050	0.0030	94.7	Met.I		541
Isoxaflutol (sum of isoxaflutol and its diketonitrile metabolite)	no	mg / kg (as isoxaflutole)	0.0050	0.0030		Met.I		542
Kresoximmethyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		543
Ivermectin B1a	no	mg / kg	0.010	0.0050	86.1	Met.I		544
Ivermectin B1b	no	mg / kg	0.010	0.0050	86.1	Met.I		545
Lambdachalothrin (includes gammachalothrin) (sum of R, S and S, R isomers)	no	mg / kg	0.0050	0.0030	72	Met.G		546
3,4,5Trimetacarb (Landrin A)	no	mg / kg	0.0050	0.0030	86.1	Met.I		547
2,3,5Trimetacarb (Landrin B) Landrin	no	mg / kg	0.0050	0.0030	86.1	Met.I		548
(sum of isomers A and B) Lenacil	no	mg / kg	0.0050	0.0030		Met.I		549
	no	mg / kg	0.0050	0.0030	104.8	Met.G		550
Leptofos	no	mg / kg	0.0050	0.0030	52.5	Met.G		551
Linuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		552
Luphenurone (any percentage of constituent isomers)	no	mg / kg	0.010	0.0050	86.1	Met.I		553
Mandipropamide (any ratio of constituent isomers) MCPA	no	mg / kg	0.0050	0.0030	94.7	Met.I		554
(including its salts, esters and conjugates)	no	mg / kg	0.0050	0.0030	96.1	Met.H		555
MCPB (including its salts, esters and conjugates) MCPA and	no	mg / kg	0.0050	0.0030	96.1	Met.H		556
MCPB (MCPA, MCPB including its salts, esters and conjugates)	no	mg / kg (as MCPA)	0.0050	0.0030		Met.H		557
Mepanipirim	no	mg / kg	0.0050	0.0030	85.2	Met.G		558
Mepronil	no	mg / kg	0.0050	0.0030	95	Met.G		559
Meptildinocap (sum of 2.4 DNOPC and 2.4 DNOP)	no	mg / kg (as meptildinocap)	0.0050	0.0030	64.7	Met.I		560

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Merfos	no	mg / kg	0.010	0.0050	100	Met.G		561
Mesosulfuron methyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		562
Metabenztiazuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		563
Metacrifos	no	mg / kg	0.0050	0.0030	85.2	Met.G		564
Methamidophos	no	mg / kg	0.0050	0.0030	86.1	Met.I		565
Metamitron	no	mg / kg	0.0050	0.0030	94.7	Met.I		566
Metazachlor	no	mg / kg	0.010	0.0050	95	Met.G		567
479M08	no	mg / kg	0.010	0.0050	94.7	Met.I		568
Metconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	75.9	Met.I		569
Metidation	no	mg / kg	0.0050	0.0030	95	Met.G		570
Methiocarb	no	mg / kg	0.0050	0.0030	86.1	Met.I		571
Methiocarb sulfone	no	mg / kg	0.0050	0.0030	86.1	Met.I		572
Methiocarb sulfoxide	no	mg / kg	0.0050	0.0030	103.3	Met.I		573
Methiocarb (sum of methiocarb and methiocarb sulfoxide and sulfone)	no	mg / kg (as methiocarb)	0.0050	0.0030		Met.I		574
Metobromuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		575
Metolachlor and Smetolachlor (metolachlor comprising other mixtures of constituent isomers including S metolachlor (sum of isomers))	no	mg / kg	0.0050	0.0030	95	Met.G		576
SMetolachlor Metabolite CGA 50267	no	mg / kg	0.0050	0.0030	94.7	Met.I		577
Metolcarb	no	mg / kg	0.0050	0.0030	94.7	Met.I		578
Methomyl	no	mg / kg	0.0050	0.0030	103.3	Met.I		579
Metoprotrine	no	mg / kg	0.0050	0.0030	104.8	Met.G		580
Methoxychlor	no	mg / kg	0.0050	0.0030		Met.G		581
Methoxyphenozide	no	mg / kg	0.0050	0.0030	94.7	Met.I		582
Metosulam	no	mg / kg	0.0050	0.0030	103.3	Met.I		583
Metoxuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		584
Metrafenone	no	mg / kg	0.0050	0.0030	86.1	Met.I		585
Metribuzin	no	mg / kg	0.0050	0.0030	104.8	Met.G		586
MEVINFOS (sum of E and Z isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		587
Myclobutanil (sum of constituent isomers)	no	mg / kg	0.0050	0.0030	104.8	Met.G		588
Mirex	no	mg / kg	0.0050	0.0030	23.3	Met.G		589
Molinate	no	mg / kg	0.010	0.0050	85.2	Met.G		590
Monocrotofos	no	mg / kg	0.0050	0.0030	94.7	Met.I		591
Monolinuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		592
MPMC (xylylcarb)	no	mg / kg	0.0050	0.0030	94.7	Met.I		593
Monuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		594
Napropamide (sum of isomers)	no	mg / kg	0.0050	0.0030	104.8	Met.G		595
Naptalam	no	mg / kg	0.0050	0.0030	103.3	Met.I		596
Neburon	no	mg / kg	0.0050	0.0030	94.7	Met.I		597
Nicosulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		598
Nitenpiram	no	mg / kg	0.0050	0.0030	94.7	Met.I		599
Nitralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		600
Nitrapirin	no	mg / kg	0.0050	0.0030	85.2	Met.G		601
Nitrofen	no	mg / kg	0.0050	0.0030	72	Met.G		602
Nitrotalisopropyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		603
Norflurazon	no	mg / kg	0.0050	0.0030	104.8	Met.G		604
Novaluron	no	mg / kg	0.010	0.0050	103.3	Met.I		605
Nuarimol	no	mg / kg	0.0050	0.0030	104.8	Met.G		606
Ofurace	no	mg / kg	0.0050	0.0030	104.8	Met.G		607
Oxadiazon	no	mg / kg	0.0050	0.0030	85.2	Met.G		608
Oxadixil	no	mg / kg	0.0050	0.0030	104.8	Met.G		609
Oxamil	no	mg / kg	0.0050	0.0030	94.7	Met.I		610
Oxamil oxime	no	mg / kg	0.0050	0.0030	94.7	Met.I		611
Oxasulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		612
Oxifluorfen	no	mg / kg	0.0050	0.0030	72	Met.G		613
Paclobutrazol (Sum of constituent isomers)	no	mg / kg	0.010	0.0050	104.8	Met.G		614

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Parationmethyl	no	mg / kg	0.0050	0.0030	95	Met.G		615
Paration	no	mg / kg	0.0050	0.0030	104.8	Met.G		616
Pebulate	no	mg / kg	0.0050	0.0030	75.9	Met.I		617
Pencicuron	no	mg / kg	0.0050	0.0030	75.9	Met.I		618
Penconazole (Sum of constituent isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		619
Pendimetalin	no	mg / kg	0.0050	0.0030	72	Met.G		620
Pentachloroaniline	no	mg / kg	0.0050	0.0030	52.5	Met.G		621
Quintozene	no	mg / kg	0.0050	0.0030	52.5	Met.G		622
Quintozene (sum of quintozene and pentachloroaniline)	no	mg / kg (as quintozene)	0.0050	0.0030		Met.G		623
Pentachloroanisole	no	mg / kg	0.0050	0.0030	39.3	Met.G		624
Penthiopyrad	no	mg / kg	0.0050	0.0030	94.7	Met.I		625
Permethrin (sum of isomers)	no	mg / kg	0.0050	0.0030	72	Met.G		626
Pertan	no	mg / kg	0.0050	0.0030	72	Met.G		627
Picolinafen	no	mg / kg	0.0050	0.0030	85.2	Met.G		628
Picoxistrobin	no	mg / kg	0.0050	0.0030	86.1	Met.I		629
Pymetrozine	no	mg / kg	0.0050	0.0030	64.7	Met.I		630
Piperofos	no	mg / kg	0.0050	0.0030	95	Met.G		631
Piperonyl butoxide	no	mg / kg	0.0050	0.0030	85.2	Met.G		632
Piracarbolid	no	mg / kg	0.0050	0.0030	94.7	Met.I		633
Piraclostrobine	no	mg / kg	0.0050	0.0030	86.1	Met.I		634
Piraflufen	no	mg / kg	0.0050	0.0030	103.3	Met.I		635
Piraflufenethyl	no	mg / kg	0.0050	0.0030	86.1	Met.I		636
Pyrethrins	no	mg / kg	0.010	0.0050		Met.I		637
Piraflufenethyl (A) (sum of piraflufenethyl and piraflufen)	no	mg / kg (as piraflufen ethyl)	0.0050	0.0030		Met.I		638
Piridaben	no	mg / kg	0.0050	0.0030	64.7	Met.I		639
Pirazofos	no	mg / kg	0.0050	0.0030	95	Met.G		640
Piridafention	no	mg / kg	0.0050	0.0030	95	Met.G		641
Pyridalil	no	mg / kg	0.0050	0.0030	39.3	Met.G		642
Pyridate (sum of pyridate, its hydrolysis product CL 9673 (6chloro4hydroxy3phenylpyridazine) and hydrolyzable conjugates of CL 9673)	no	mg / kg (as pyridate)	0.0050	0.0030	87.1	Met.H		643
Pirifenox	no	mg / kg	0.0050	0.0030		Met.G		644
Pyrimethanil	no	mg / kg	0.0050	0.0030	85.2	Met.G		645
Pyrimiphosethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		646
Pyrimiphosmethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		647
Pirimitate	no	mg / kg	0.0050	0.0030	85.2	Met.G		648
Piriproxifen	no	mg / kg	0.0050	0.0030	75.9	Met.I		649
Piroxsulam	no	mg / kg	0.0050	0.0030	94.7	Met.I		650
Pretylachlor	no	mg / kg	0.0050	0.0030	75.9	Met.I		651
Plifenate	no	mg / kg	0.0050	0.0030	72	Met.G		652
Procloraz	no	mg / kg	0.010	0.0050	86.1	Met.I		653
Primisulfuron methyl	no	mg / kg	0.0050	0.0030	94.7	Met.I		654
Procymidone	no	mg / kg	0.0050	0.0030	95	Met.G		655
Prochloraz (sum of Prochloraz, BTS 44595 (M20104) and BTS 44596 (M20103))	no	mg / kg (as prochloraz)	0.010	0.0050		Met.I		656
Profam	no	mg / kg	0.0050	0.0030	85.2	Met.G		657
Profenofos	no	mg / kg	0.0050	0.0030	85.2	Met.G		658
Profluralin	no	mg / kg	0.0050	0.0030	85.2	Met.G		659
Profoxidim	no	mg / kg	0.0050	0.0030	64.7	Met.I		660
Promecarb	no	mg / kg	0.0050	0.0030	86.1	Met.I		661
Prometon	no	mg / kg	0.0050	0.0030	104.8	Met.G		662
Prometrina	no	mg / kg	0.0050	0.0030	95	Met.G		663
Propachlor	no	mg / kg	0.010	0.0050	94.7	Met.I		664
Propachlor oxalamic acid	no	mg / kg	0.010	0.0050	86.1	Met.I		665
Propachlor: oxaline derivative of propachlor, expressed in	no	mg / kg (as	0.010	0.0051		Met.I		666

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propachlor		propachlor)						
Propanil	no	mg / kg	0.0050	0.0030	75.9	Met.I		667
Propargite	no	mg / kg	0.0050	0.0030	86.1	Met.I		668
Propazine	no	mg / kg	0.0050	0.0030	85.2	Met.G		669
Propetamfos	no	mg / kg	0.0050	0.0030	95	Met.G		670
Propiconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	95	Met.G		671
Propizamide	no	mg / kg	0.0050	0.0030	85.2	Met.G		672
Propoxycarbazone	no	mg / kg	0.010	0.0050	94.7	Met.I		673
Propoxycarbazone (A) (propoxycarbazone, its salts and 2 hydroxypropoxycarbazone)	no	mg / kg (as propoxycarbazone)	0.010	0.0050		Met.I		674
Propoxur	no	mg / kg	0.0050	0.0030	94.7	Met.I		675
Proquinazid	no	mg / kg	0.0050	0.0030	52.5	Met.G		676
Prosulfocarb	no	mg / kg	0.0050	0.0030	75.9	Met.I		677
Prosulfuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		678
Protiophos	no	mg / kg	0.0050	0.0030	52.5	Met.G		679
Protoato	no	mg / kg	0.0050	0.0030	104.8	Met.G		680
Quinalfos	no	mg / kg	0.0050	0.0030	85.2	Met.G		681
Quinclorac	no	mg / kg	0.0050	0.0030	94.7	Met.I		682
Quinmerac	no	mg / kg	0.0050	0.0030	94.7	Met.I		683
Quinoxifen	no	mg / kg	0.0050	0.0030	52.5	Met.G		684
QUIZALOFOP (sum of quizalofop, its salts, esters (including propaquizafop) and its conjugates, expressed as quizalofop (any percentage of constituent isomers))	no	mg / kg	0.0050	0.0030	103	Met.H		685
Rotenone	no	mg / kg	0.0050	0.0030	86.1	Met.I		686
RPA 202248	no	mg / kg	0.0050	0.0030	94.7	Met.I		687
S421	no	mg / kg	0.0050	0.0030	72	Met.G		688
Saflufenacil	no	mg / kg	0.0050	0.0030	86.1	Met.I		689
M800H11 (SaflufenacilN, Ndesmethyl) M800H35 (SaflufenacilNdesmethylurea) Saflufenacil (sum of saflufenacil, M800H11 and M800H35)	no	mg / kg	0.0050	0.0030	94.7	Met.I		690
	no	mg / kg	0.0050	0.0030	94.7	Met.I		691
	no	mg / kg (as saflufenacil)	0.0050	0.0030		Met.I		692
Sedaxane (sum of isomers)	no	mg / kg	0.0050	0.0030	94.7	Met.I		693
Silafluofen	no	mg / kg	0.0050	0.0030	39.3	Met.G		694
Siltiofam	no	mg / kg	0.0050	0.0030	94.7	Met.I		695
Simeconazole	no	mg / kg	0.0050	0.0030	75.9	Met.I		696
Simazina	no	mg / kg	0.0050	0.0030	104.8	Met.G		697
Simethrin	no	mg / kg	0.0050	0.0030	104.8	Met.G		698
Sintofen	no	mg / kg	0.010	0.0050	100	Met.I		699
Spinetoram (XDE175)	no	mg / kg	0.0050	0.0030		Met.I		700
Spinosad: sum of spinosyn A and spinosyn D	no	mg / kg	0.0050	0.0030		Met.I		701
Spiromesifen	no	mg / kg	0.0050	0.0030	86.1	Met.I		702
Spirotetramate	no	mg / kg	0.0050	0.0030	94.7	Met.I		703
BYI08330enol	no	mg / kg	0.0050	0.0030	103.3	Met.I		704
BYI08330 ketohydroxyl	no	mg / kg	0.0050	0.0030	103.3	Met.I		705
BYI08330 Monohydroxy	no	mg / kg	0.0050	0.0030	94.7	Met.I		706
BYI08330enolglucoside	no	mg / kg	0.0050	0.0030	86.1	Met.I		707
Spirotetramate and its 4 metabolites byi08330enol, byi08330 ketohydroxyl, byi08330 monohydroxyl and byi08330 enolglucoside	no	mg / kg (as spirotetramate)	0.0050	0.0030		Met.I		708
Sulfallate	no	mg / kg	0.0050	0.0030	85.2	Met.G		709
Sulfentrazone	no	mg / kg	0.0050	0.0030	86.1	Met.I		710
Sulfosulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		711
Sulfotep	no	mg / kg	0.0050	0.0030	95	Met.G		712
Sulfoxaflor (sum of the isomers)	no	mg / kg	0.0050	0.0030	103.3	Met.I		713
Sulprofos	no	mg / kg	0.0050	0.0030	72	Met.G		714
SWEP	no	mg / kg	0.010	0.0050	85.2	Met.G		715

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Fluvalinate (sum of isomers) resulting from the use of taufluvalinate	no	mg / kg	0.010	0.0050	85.2	Met.G		716
Tebuconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		717
Tebufenozide	no	mg / kg	0.0050	0.0030	94.7	Met.I		718
Tebufenpirad	no	mg / kg	0.0050	0.0030	85.2	Met.G		719
Tebupirimifos	no	mg / kg	0.0050	0.0030	72	Met.G		720
Tebutam	no	mg / kg	0.0050	0.0030	86.1	Met.I		721
Tecnazene	no	mg / kg	0.0050	0.0030	72	Met.G		722
Teflubenzuron	no	mg / kg	0.0050	0.0030	75.9	Met.I		723
Teflutrin	no	mg / kg	0.0050	0.0030	72	Met.G		724
Telodrin	no	mg / kg	0.0050	0.0030	52.5	Met.G		725
Temefos	no	mg / kg	0.0050	0.0030	86.1	Met.I		726
Tepraloxidim (sum of tepraloxidim and its metabolites which can be hydrolyzed by both the glutaric acid fraction 3 (tetrahydropyran4yl) and the glutaric acid fraction 3 (tetrahydropyran4yl))	no	mg / kg (as tepraloxidim)	0.010	0.0050	96.1	Met.H		727
Terbacil	no	mg / kg	0.0050	0.0030	104.8	Met.G		728
Terbufos	no	mg / kg	0.010	0.0050	64.7	Met.I		729
Terbufos sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		730
Terbufos sulfoxide	no	mg / kg	0.0050	0.0030	94.7	Met.I		731
Terbumeton	no	mg / kg	0.0050	0.0030	104.8	Met.G		732
Terbuthylazine	no	mg / kg	0.0050	0.0030	95	Met.G		733
Terbutrin	no	mg / kg	0.0050	0.0030	104.8	Met.G		734
Tetrachlorvinphos	no	mg / kg	0.0050	0.0030	95	Met.G		735
Tetraconazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		736
Tetradifon	no	mg / kg	0.0050	0.0030	72	Met.G		737
Tetramethrin	no	mg / kg	0.010	0.0050	104.8	Met.G		738
Tetrasul	no	mg / kg	0.0050	0.0030	23.3	Met.G		739
Thiabendazole	no	mg / kg	0.0050	0.0030	86.1	Met.I		740
Thiacloprid	no	mg / kg	0.0050	0.0030	94.7	Met.I		741
Tifensulfuron methyl	no	mg / kg	0.0050	0.0030	103.3	Met.I		742
Tidiazuron	no	mg / kg	0.0050	0.0030	103.3	Met.I		743
Tiobencarb	no	mg / kg	0.0050	0.0030	72	Met.G		744
Thiobencarb (4chlorobenzyl methyl sulfone)	no	mg / kg (as tiobencarb)	0.0063	0.0038		Met.G		745
Tiocarbazil	no	mg / kg	0.0050	0.0030	72	Met.G		746
Tiofanox sulfone	no	mg / kg	0.0050	0.0030	94.7	Met.I		747
Tiofanox sulfoxide	no	mg / kg	0.0050	0.0030	86.1	Met.I		748
Thiometon	no	mg / kg	0.0050	0.0030	85.2	Met.G		749
Tionazin	no	mg / kg	0.010	0.0050	95	Met.G		750
Tolclofosmethyl	no	mg / kg	0.0050	0.0030	85.2	Met.G		751
Tolfenpirad	no	mg / kg	0.0050	0.0030	75.9	Met.I		752
Tolylfluanide	no	mg / kg	0.010	0.0050	72	Met.G		753
Dimethylaminosulfotoluidide (DMST)	no	mg / kg	0.010	0.0050	129.7	Met.G		754
Dimethylaminosulfanilide (DMSA)	no	mg / kg	0.010	0.0050	104.8	Met.G		755
Tolylfluanide (sum of tolylfluanide and dimethylaminosulfotoluidide)	no	mg / kg (as tolylfluanide)	0.010	0.0050		Met.G		756
Tralcoxidim (sum of the isomeric constituents of tralcoxidim)	no	mg / kg	0.0050	0.0030	64.7	Met.I		757
Tralometrina	no	mg / kg	0.010	0.0050	64.7	Met.I		758
Transfluthrin	no	mg / kg	0.0050	0.0030	72	Met.G		759
Triadimefon	no	mg / kg	0.0050	0.0030	95	Met.G		760
Triadimenol (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	86.1	Met.I		761
Triallate	no	mg / kg	0.0050	0.0030	52.5	Met.G		762
Triasulfuron	no	mg / kg	0.0050	0.0030	94.7	Met.I		763
Triazamate	no	mg / kg	0.0050	0.0030	86.1	Met.I		764
Triazofos	no	mg / kg	0.0050	0.0030	85.2	Met.G		765

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103.480,00
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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Rega
Triazoxide	no	mg / kg	0.0050	0.0030	86.1	Met.I		766
Tribenuron methyl	no	mg / kg	0.010	0.0050	75.9	Met.I		767
Tribromoanisole	no	mg / kg	0.0050	0.0030	52.5	Met.G		768
Tricyclazole	no	mg / kg	0.010	0.0050	104.8	Met.G		769
Triclopir	no	mg / kg	0.010	0.0050	94.7	Met.I		770
Trichlorfon	no	mg / kg	0.0050	0.0030	94.7	Met.I		771
Trichloronate	no	mg / kg	0.0050	0.0030	52.5	Met.G		772
Tridemorf	no	mg / kg	0.0050	0.0030	86.1	Met.I		773
XMC (Macbal)	no	mg / kg	0.0050	0.0030	94.7	Met.I		774
Trifloxystrobin Metabolite CGA 321113	no	mg / kg	0.010	0.0050	94.7	Met.I		775
Trifloxystrobin	no	mg / kg	0.0050	0.0030	86.1	Met.I		776
Triflumuron	no	mg / kg	0.0050	0.0030	86.1	Met.I		777
Trifluralin	no	mg / kg	0.0050	0.0030	72	Met.G		778
Triflusulfuron (6 (2,2,2trifluoroethoxy) 1,3,5triazine2,4 diamine (INM7222)	no	mg / kg	0.0050	0.0030	94.7	Met.I		779
Triforine	no	mg / kg	0.0050	0.0030	94.7	Met.I		780
Triticonazole	no	mg / kg	0.0050	0.0030	104.8	Met.G		781
Tritosulfuron	no	mg / kg	0.010	0.0050	94.7	Met.I		782
Uniconazole	no	mg / kg	0.0050	0.0030	94.7	Met.I		783
Valiphenalate	no	mg / kg	0.0050	0.0030	94.7	Met.I		784
Vamidotion	no	mg / kg	0.0050	0.0030	94.7	Met.I		785
Vinclozolin	no	mg / kg	0.0050	0.0030	104.8	Met.G		786
Zoxamide	no	mg / kg	0.0050	0.0030	86.1	Met.I		787
TOTAL STAPHYLOCCAL ENTEROTOXINS Met .: ISO 19020: 2017	not detected	/ 25 g				06/25/2021 06/28/2021	01	788

Operating Units

Unit 02: Via Castellana Resana (TV) Unit
01: Via Fratta Resana (TV)

Information on test methods and / or requirements / specifications

Row (2) Method: MP 1288 rev 19 2021 = The internal method MP 1288 is based on the following standard methods
AOAC 2015.06, EN 15763: 2010, EPA 6020 B 2014

Row (4), (18), (26) Method: RegCEE 1259/2011 02/12/11 GUCE L320 03/12/11 = Reg CEE 1259/2011 02/12/2011 GU CE L320 03/12/2011

Row (128) Method: MP 2370 rev 1 2020 (UNI EN 15662) = The data reported includes the hydrolysable forms; this technical approach does not guarantee the complete recovery of the conjugated forms of 6 hydroxy bentazone and 8 hydroxy bentazone as reported in UNI EN 15662: 2018

Row (788) Method: ISO 19020: 2017 = ISO 19020: 2017 VIDAS Sta ph enterotoxin II SET 2
The laboratory performs the enzyme immunoassay with the VIDAS® SET2 kit which allows to detect the staphylococcal enterotoxins A, B, C, D, E.

Information provided by the customer

Sampled by: Customer
From: CISTERNA LATINA Description:
BUTTER BATCH: 14021

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Biological Tests Manager	Responsible for chemical tests	Responsible for chemical tests
Operating Units 01	Operating Units 02	Operating Units 01
Dr. Matteo Giacomelli	Dr. Barbara Scantamburlo	Dr. Emiliano Castellano
National order of biologists Professional register n.AA_079105	Chemist Order of Chemists and Physicists of the Province of Treviso Registration n. A351	Chemist Order of Chemists and Physicists of Tuscany. N. 1631 Sect. TO
Certificate number 22468942 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 21005078 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 20956661 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT

The line marked with an asterisk (*) indicates that the test is not accredited by Accredia. Unless otherwise specified, the uncertainty is extensive and has been calculated with a coverage factor k = 2 corresponding to a probability level of approximately 95% or as a confidence interval calculated at a probability level of approximately 95%. LoD: limit of detection, identifies a confidence interval of zero at a probability level of 99%. LoQ: quantification limit; "nr": not detected, indicates a value lower than LoD; "traces (x)": indicates a value between LoD and LoQ, this value is purely indicative; "<x" or "> x "indicate respectively a value lower or higher than the measuring range of the test. Unless otherwise stated, the summations are calculated using the lower bound (LB) criterion. In the event of alteration of the sample, the laboratory declines all responsibility for the results that may be influenced by the deviation if the customer still requests the analysis to be performed. If the sampling is not carried out by the laboratory staff, the results obtained are considered to refer to the sample as received and the laboratory declines its responsibility for the results calculated considering the sampling data provided by the Customer. The customer's name and contact details are always provided by the customer. A: recovery, recoveries marked with a pound sign (#) were not used in the calculations. If there is a specification (legal limits or customer specifications) with which the analytical results were compared, the values shown in bold indicate a result outside this specification. Unless otherwise specified, any conformity / non-conformity judgments reported refer to the parameters analyzed and are based on the comparison of the value with the reference values without considering the confidence interval of the measurement.

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TEST REPORT 21/000122952

issue date 22/03/2021

odice holder 0053612

Dear
GELIT SRL
VIA NINFINA, KM 2,700 04013
DOGANELLA DI NINFA (LT)

IT

ati sample

acceptance number	21.005247.0004
itirated by	Ns. technical Biagio Tufaro on 10/03/2021, delivered on 11/03/2021
reception	11/03/2021
red-hot from	GELIT SRL VIA NINFINA, KM 2,700 04013 DOGANELLA DI NINFA (LT) IT
sample entry	PASTEURIZED FRESH CREAM BATCH: S44130321

ati sampling

amplified by	Customer

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
UL CHAMPION AS IT								1
LEAD Met .: MP 1288 rev 17 2020	no	mg / kg	0.0050	0.0017	108.69 #	15/03/2021 03/16/2021	02	2
DIOXINS AND PCB DIOXY-LIKE (high resolution)								3
DIOXIN SIMILAR PCBs								4
Met.A: EPA 1668 C 2010						15/03/2021 22/03/2021	02	
Met.B: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11						15/03/2021 22/03/2021	02	
(81) 3,4,4 ', 5tetraCB	0.203 ± 0.081	pg / g (of substance fat)	0.10	0.033		Half		5
(77) 3.3 ', 4.4' tracb	0.98 ± 0.26	pg / g (of substance fat)	0.10	0.033		Half		6
(123) 2 ', 3,4,4', 5pentacb	6.3 ± 1.6	pg / g (of substance fat)	0.10	0.033		Half		7
(118) 2.3 ', 4.4', 5pentaCB	307 ± 79	pg / g (of substance fat)	0.10	0.033		Half		8
(114) 2,3,4,4 ', 5pentaCB	7.4 ± 1.9	pg / g (of substance fat)	0.10	0.033		Half		9
(105) 2,3,3 ', 4,4'pentaCB	82 ± 21	pg / g (of substance fat)	0.10	0.033		Half		10
(126) 3.3 ', 4.4', 5pentaCB	3.04 ± 0.78	pg / g (of substance fat)	0.10	0.033		Half		11
(167) 2.3 ', 4.4', 5.5'esaCB	22.9 ± 5.9	pg / g (of substance fat)	0.10	0.033		Half		12
(156) 2,3,3 ', 4,4', 5esaCB	36.3 ± 9.3	pg / g (of substance fat)	0.10	0.033		Half		13
(157) 2,3,3 ', 4,4', 5'esaCB	8.2 ± 2.1	pg / g (of substance fat)	0.10	0.033		Half		14
(169) 3.3 ', 4.4', 5.5'esaCB	0.243 ± 0.088	pg / g (of substance fat)	0.10	0.033		Half		15
(189) 2,3,3 ', 4,4', 5,5 'heptaCB	3.41 ± 0.88	pg / g (of substance fat)	0.10	0.033		Half		16
Pcbs WhoTeq (Upper bound)	0.326 ± 0.078	pg / g (of substance fat)	0.010			Met.B		17
NOT DIOXINLIKE PCBs								18
Met. C: EPA 1668 C 2010						15/03/2021 22/03/2021	02	
Met.D: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11						15/03/2021 22/03/2021	02	
(28) 2,4,4 'tricb	24.5 ± 7.4	pg / g (of substance fat)	8.0	2.7		Met.C		19
(52) 2.2 ', 5.5' tracb	11.8 ± 5.7	pg / g (of substance fat)	8.0	2.7		Met.C		20
(101) 2.2 ', 4.5.5' pentacb	16.0 ± 6.2	pg / g (of substance fat)	8.0	2.7		Met.C		21
(138) 2,2 ', 3,4,4', 5 'hexacb	4 800 ± 1 100	pg / g (of substance fat)	8.0	2.7		Met.C		22
(153) 2.2 ', 4.4', 5.5 'hexacb	640 ± 150	pg / g (of substance fat)	8.0	2.7		Met.C		23
(180) 2.2 ', 3.4.4', 5.5 'heptaCB	237 ± 52	pg / g (of substance fat)	8.0	2.7		Met.C		24
Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES 6)	5.7 ± 1.1	ng / g (on substance fat)				Met.D		25
DIBENZODIOXINS / POLYCHLORINATED FURANS (PCDD / PCDF)								26
Met.E: EPA 1613 B 1994						15/03/2021 22/03/2021	02	
Met.F: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11						15/03/2021 22/03/2021	02	
TOXIC CONGENERALS ACCORDING TO WHO								27

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ANALYTICAL RESULTS

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PCDDs REPLACED IN 2,3,7,8								28
2,3,7,8 tetraCDDs	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		29
1,2,3,7,8pentaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		30
1,2,3,4,7,8esaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		31
1,2,3,6,7,8esaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		32
1,2,3,7,8,9esaCDD	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		33
1,2,3,4,6,7,8eptaCDD	0.315 ± 0.086	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		34
OctaCDD	0.298 ± 0.082	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		35
PCDF REPLACED IN 2,3,7,8								36
2,3,7,8 tetraCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		37
1,2,3,7,8pentaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		38
2,3,4,7,8pentaCDF	0.135 ± 0.046	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		39
1,2,3,4,7,8esacdf	0.083 ± 0.038	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		40
1,2,3,6,7,8esaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		41
2,3,4,6,7,8esaCDF	0.092 ± 0.039	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		42
1,2,3,7,8,9esaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		43
1,2,3,4,6,7,8eptaCDF	0.214 ± 0.064	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		44
1,2,3,4,7,8,9eptaCDF	no	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		45
OctaCDF	0.179 ± 0.055	pg / g (of substance fat)	0.050	0.017	102.86 4 #	Met.E		46
Toxic equivalent (whoteq)	0.195 ± 0.050	pg / g (of substance fat)	0.10			Met.F		47
Sum of dioxins and dioxin-like PCBs (WHO PCDD / FPCBTEQ)	0.521 ± 0.093	pg / g (of substance fat)				Met.F		48
SULPHAMIDES Met .: MP 2200 rev 2 2020						13/03/2021 17/03/2021	01	49
Sulfabenzamide	no	µg / kg	2.0	1.0	83.7			50
Sulfacetamide	no	µg / kg	2.0	1.0	83.7			51
Sulphaquinoxaline	no	µg / kg	2.0	1.0	83.7			52
Sulfachloropyridazine	no	µg / kg	2.0	1.0	83.7			53
Sulfaclozine	no	µg / kg	2.0	1.0	83.7			54
Sulfadiazine	no	µg / kg	2.0	1.0	83.7			55
Sulfadimethoxine	no	µg / kg	2.0	1.0	83.7			56
Sulfadoxine	no	µg / kg	2.0	1.0	83.7			57
Sulfaphenazole	no	µg / kg	2.0	1.0	83.7			58
Sulfaguanidine	no	µg / kg	2.0	1.0	83.7			59
Sulfamerazine	no	µg / kg	2.0	1.0	83.7			60
Sulfanilamide	no	µg / kg	10	5.0	83.7			61
Sulfametazine	no	µg / kg	2.0	1.0	87.6			62
Sulfamethizole	no	µg / kg	2.0	1.0	87.6			63
Sulfamoxol	no	µg / kg	2.0	1.0	83.7			64
Sulfamethoxypyridazine	no	µg / kg	2.0	1.0	83.7			65
Sulfamonomethoxine	no	µg / kg	2.0	1.0	83.7			66
Sulfisomidine	no	µg / kg	2.0	1.0	83.7			67

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ANALYTICAL RESULTS

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Sulfatiazole	no	µg / kg	2.0	1.0	83.7			68
Sulfamethoxazole	no	µg / kg	2.0	1.0	83.7			69
Sulfapyridine	no	µg / kg	2.0	1.0	83.7			70
Sulfisoxazole	no	µg / kg	2.0	1.0	83.7			71
Sulfamethoxydiazine	no	µg / kg	2.0	1.0	87.6			72
Total sulfonamides	<10	µg / kg						73
QUINOLONES						13/03/2021	01	74
Met .: MP 2200 rev 2 2020						17/03/2021		
Nalidixic acid	no	µg / kg	5.0	2.5	87.6			75
Oxolinic acid	no	µg / kg	5.0	2.5	87.6			76
Carbadox	no	µg / kg	2.0	1.0	65			77
Cynoxacin	no	µg / kg	5.0	2.5	83.7			78
Ciprofloxacin	no	µg / kg	5.0	2.5	78.9			79
Danofloxacin	no	µg / kg	5.0	2.5	83.7			80
Difloxacin	no	µg / kg	5.0	2.5	83.7			81
Enoxacin	no	µg / kg	5.0	2.5	78.9			82
Enrofloxacin	no	µg / kg	5.0	2.5	83.7			83
Enrofloxacin + ciprofloxacin	<5.0	µg / kg						84
Flumechin	no	µg / kg	5.0	2.5	83.7			85
Lomefloxacin	no	µg / kg	5.0	2.5	83.7			86
Marbofloxacin	no	µg / kg	5.0	2.5	83.7			87
Norfloxacin	no	µg / kg	5.0	2.5	78.9			88
Ofloxacin	no	µg / kg	5.0	2.5	83.7			89
Olaquindox	no	µg / kg	5.0	2.5	65			90
Pefloxacin	no	µg / kg	5.0	2.5	83.7			91
Sarafloxacin	no	µg / kg	5.0	2.5	83.7			ninety two
FURANICI CORSA POS						13/03/2021	01	93
Met .: MP 2200 rev 2 2020						17/03/2021		
Furaltadone	no	µg / kg	5.0	2.5	83.7			94
Furazolidone	no	µg / kg	5.0	2.5	83.7			95
Nitrofurazone	no	µg / kg	10	5.0	83.7			96
Nifuroxazide	no	µg / kg	5.0	2.5	83.7			97
ANTIBIOTICS CORSA NEG						13/03/2021	01	98
Met .: MP 2200 rev 2 2020						17/03/2021		
Closantel	no	µg / kg	10	5.0	83.7			99
Diclazuril	no	µg / kg	1.0	0.50	83.7			100
Nicarbazin	no	µg / kg (as 4.4 ' dinitrocarbanilide, DNC)	2.0	1.0	107.8			101
Nitrofurantoin	no	µg / kg	5.0	2.5	78.9			102
Nitroxinil	no	µg / kg	10	5.0	83.7			103
MACROLIDS						13/03/2021	01	104
Met .: MP 2200 rev 2 2020						17/03/2021		
Tylosin A	no	µg / kg	5.0	2.5	83.7			105
Josamycin	no	µg / kg	5.0	2.5	83.7			106
Tilmicosin	no	µg / kg	5.0	2.5	83.7			107
Spiramycin	no	µg / kg	5.0	2.5	78.9			108
Neospiramycin	no	µg / kg	5.0	2.5	73.6			109
Sum of spiramycin and neospiramycin	<5.0	µg / kg						110
Erythromycin A	no	µg / kg	5.0	2.5	65			111
ANTIBIOTICS STROKE POS						13/03/2021	01	112
Met .: MP 2200 rev 2 2020						17/03/2021		
Amprolium	no	µg / kg	5.0	2.5	83.7			113
Dapsone	no	µg / kg	2.0	1.0	83.7			114
Lincomycin	no	µg / kg	10	5.0	83.7			115
Methylclorpindole	no	µg / kg	5.0	2.5	83.7			116
Trimethoprim	no	µg / kg	2.0	1.0	78.9			117
Decochinated	no	µg / kg	5.0	2.5	83.7			118
Robenidine	no	µg / kg	2.0	1.0	107.8			119

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ANALYTICAL RESULTS

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Halofuginone	no	µg / kg	1.0	0.50	83.7			120
AFLATOXIN M1 Met .: MP 0607 rev 11 2018	no	µg / kg	0.020	0.010	101.5	13/03/2021 03/16/2021	01	121
PLANT DRUGS Met.G: MP 2369 rev 1 2020 (UNI EN 15662) Met.H: MP 2370 rev 1 2020 (UNI EN 15662) Met.I: MP 2368 rev 1 2020 (UNI EN 15662)						 03/16/2021 03/16/2021 18/03/2021 18/03/2021 18/03/2021 18/03/2021	 01 01 01	122
Metalaxyl and metalaxylM (metalaxyl, including other mixtures of constituent isomers, including metalaxylM (sum of isomers))	no	mg / kg	0.0050	0.0030	104.6	Met.G		123
1,4dimethylnaphthalene	no	mg / kg	0.010	0.0050	95.9	Met.G		124
2,4'DDD	no	mg / kg	0.0050	0.0030	85.4	Met.G		125
2,4'DDE	no	mg / kg	0.0050	0.0030	85.4	Met.G		126
2,4'DDT	no	mg / kg	0.0050	0.0030	85.4	Met.G		127
4.4'DDD	no	mg / kg	0.0050	0.0030	95.9	Met.G		128
4.4'DDE	no	mg / kg	0.0050	0.0030	75.7	Met.G		129
4.4'DDT	no	mg / kg	0.0050	0.0030	75.7	Met.G		130
DDT (sum of p, p'DDT, o, p'DDT, p, p'DDE E p, p 'TDE (DDD))	no	mg / kg (as DDT)	0.0050	0.0030		Met.G		131
2,4,5T (sum of 2,4,5T, its salts and its esters)	no	mg / kg	0.0050	0.0030	103.6	Met.H		132
2,4,5TP (phenoprop (2 (2,4,5 trichlorophenoxy) propionic acid)	no	mg / kg	0.0050	0.0030	103.6	Met.H		133
2,4D (sum of 2,4D, its salts, esters and conjugates)	no	mg / kg (as 2.4D)	0.0050	0.0030	103.6	Met.H		134
2,4DB (sum of 2,4DB, its salts, esters and conjugates)	no	mg / kg (as 2,4DB)	0.0050	0.0030	90.7	Met.H		135
Ethofumesate (sum of etofumesate, 2keto etofumesate, 2ketoetofumesate in open ring and its conjugates)	no	mg / kg (as etofumesate)	0.0050	0.0030		Met.H		136
2phenylphenol (sum of 2phenylphenol and its conjugates)	no	mg / kg (as 2 phenylphenol)	0.010	0.0050	104.6	Met.G		137
pphenylphenol	no	mg / kg	0.010	0.0050	95.9	Met.G		138
3chloroaniline	no	mg / kg	0.010	0.0050	104.6	Met.G		139
2,4dimethylaniline	no	mg / kg	0.010	0.0050	96	Met.I		140
3,4 dichloroaniline	no	mg / kg	0.0050	0.0030	104.6	Met.G		141
3.5 Dichloroaniline	no	mg / kg	0.0050	0.0030	104.6	Met.G		142
2 hydroxy propoxycarbazone 3	no	mg / kg	0.010	0.0050	96	Met.I		143
Hydroxycarbofuran	no	mg / kg	0.0050	0.0030	96	Met.I		144
Carbofuran	no	mg / kg	0.0050	0.0030	103.9	Met.I		145
Carbofuran (sum of carbofuran (including carbofuran generated from carbosulfan, benfuracarb or furatiocarb) and 3 hydroxycarbofuran)	no	mg / kg (as carbofuran)	0.0050	0.0030		Met.I		146
4,4'chlorobenzophenone	no	mg / kg	0.0050	0.0030	85.4	Met.G		147
4bromophenylurea	no	mg / kg	0.0050	0.0030	96	Met.I		148
4chlorobenzyl methyl sulfone	no	mg / kg	0.0050	0.0030	104.6	Met.G		149
6benzyladenine	no	mg / kg	0.0050	0.0030	85.5	Met.I		150
Acephalous	no	mg / kg	0.0050	0.0030	85.5	Met.I		151
Acequinocil	no	mg / kg	0.010	0.0050	75	Met.I		152
Acetamiprid	no	mg / kg	0.0050	0.0030	103.9	Met.I		153
Acetochlor	no	mg / kg	0.0050	0.0030	104.6	Met.G		154
Acibenzolarsmethyl (sum of acibenzolarsmethyl and acibenzolar acid (free and conjugated)) Acid 2,4,6 trichlorophenoxyacetic	no	mg / kg (as acibenzolarsmethyl)	0.010	0.0050	90.7	Met.H		155
Gibberellic acid	no	mg / kg	0.010	0.0050	96	Met.I		156
Aclonifen	no	mg / kg	0.0050	0.0030	96	Met.I		157
Acrinatrin and its Alachlor enantiomer	no	mg / kg	0.010	0.0050	96	Met.I		158
Aldicarb	no	mg / kg	0.0050	0.0030	104.6	Met.G		159
	no	mg / kg	0.0050	0.0030	95.9	Met.G		160
	no	mg / kg	0.0050	0.0030	96	Met.I		161

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ANALYTICAL RESULTS

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Aldicarb sulfone	no	mg / kg	0.0050	0.0030	96	Met.I		162
Aldrin	no	mg / kg	0.0050	0.0030	75.7	Met.G		163
Dieldrin	no	mg / kg	0.0050	0.0030	85.4	Met.G		164
Aldrin and Dieldrin (Aldrin and Dieldrin combined)	no	mg / kg (as dieldrin)	0.0050	0.0030		Met.G		165
Endosulfan alpha isomer	no	mg / kg	0.010	0.0050	95.9	Met.G		166
Endosulfan beta isomer	no	mg / kg	0.010	0.0050	104.6	Met.G		167
Endosulfan sulfate	no	mg / kg	0.010	0.0050	104.6	Met.G		168
Endosulfan (sum of alpha and beta isomers and endosulfan sulfate)	no	mg / kg (as endosulfan)	0.010	0.0050		Met.G		169
Lindane (hexachlorocyclohexane (hch) gamma isomer)	no	mg / kg	0.0050	0.0030	104.6	Met.G		170
Hexachlorocyclohexane (HCH) alpha isomer	no	mg / kg	0.0050	0.0030	104.6	Met.G		171
Hexachlorocyclohexane (HCH) isomer beta	no	mg / kg	0.0050	0.0030	104.6	Met.G		172
Alletrin	no	mg / kg	0.010	0.0050	96	Met.I		173
Aloxifop (sum of aloxifop and its esters, salts and conjugates expressed in aloxifop (sum of isomers (R) and (S) in any ratio))	no	mg / kg (as aloxifop)	0.0050	0.0030	90.7	Met.H		174
Alosulfuron methyl	no	mg / kg	0.0050	0.0030	103.9	Met.I		175
Ametoctradin	no	mg / kg	0.0050	0.0030	96	Met.I		176
Ametrine	no	mg / kg	0.0050	0.0030	104.6	Met.G		177
Amidosulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		178
Aminocarb	no	mg / kg	0.0050	0.0030	96	Met.I		179
Amisulbrom	no	mg / kg	0.0050	0.0030	96	Met.I		180
Amitraz	no	mg / kg	0.010	0.0050	96	Met.I		181
n (2,4Dimethylphenyl) formamide	no	mg / kg	0.010	0.0050	96	Met.I		182
n2,4Dimethylphenyln'methylformamidine	no	mg / kg	0.010	0.0050	103.9	Met.I		183
Amitraz (amitraz including metabolites containing the 2,4 dimethylaniline fraction)	no	mg / kg (as amitraz)	0.010	0.0050		Met.I		184
Anthraquinone	no	mg / kg	0.0050	0.0030	95.9	Met.G		185
Asulam	no	mg / kg	0.0050	0.0030	96	Met.I		186
Atrazine	no	mg / kg	0.0050	0.0030	104.6	Met.G		187
Azaconazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		188
Azimsulfuron	no	mg / kg	0.0050	0.0030	96	Met.I		189
Azymphosethyl	no	mg / kg	0.0050	0.0030	103.9	Met.I		190
Azymphosmethyl	no	mg / kg	0.0050	0.0030	96	Met.I		191
Azoxystrobin	no	mg / kg	0.0050	0.0030	103.9	Met.I		192
Barbano	no	mg / kg	0.0050	0.0030	103.9	Met.I		193
Benalaxil, including other mixtures of isomeric constituents such as benalaxylM (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		194
Bendiocarb	no	mg / kg	0.0050	0.0030	103.9	Met.I		195
Benfluralin	no	mg / kg	0.0050	0.0030	104.6	Met.G		196
Benodanil	no	mg / kg	0.0050	0.0030	95.9	Met.G		197
Methyl Bensulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		198
Bentazone (sum of bentazone, its salts and 6oh and 8ohbentazone (free and conjugated))	no	mg / kg (as bentazone)	0.010	0.0050		Met.H		199
Bentiavalicarb (Bentiavalicarbisopropyl (KIF230 RL) and related enantiomer (KIF230 SD) and diastereomers (KIF 230 SL and KIF230 RD))	no	mg / kg (as bentiavalicarb isopropyl)	0.0050	0.0030	96	Met.I		200
Benzoylpropethyl	no	mg / kg	0.0050	0.0030	96	Met.I		201
Benzoxymate	no	mg / kg	0.0050	0.0030	96	Met.I		202
Benztiazuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		203
2naphthyloxyacetic acid (betaNOA)	no	mg / kg	0.0050	0.0030	96	Met.I		204
Bifenox	no	mg / kg	0.010	0.0050	96	Met.I		205
Bifentrin (sum of isomers)	no	mg / kg	0.0050	0.0030	85.4	Met.G		206
Resmetrin (resmetrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	96	Met.I		207
Bispyribac (sum of bispyribac, its salts and its esters, expressed as bispyribac)	no	mg / kg	0.0050	0.0030	95.6	Met.H		208
Rimsulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		209
Bixafen	no	mg / kg	0.0050	0.0030	103.9	Met.I		210

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Boscalid	no	mg / kg	0.0050	0.0030	96	Met.I		211
Bromacil	no	mg / kg	0.0050	0.0030	104.6	Met.G		212
Bromociclen	no	mg / kg	0.0050	0.0030	85.4	Met.G		213
Bromophosethyl	no	mg / kg	0.0050	0.0030	95.9	Met.G		214
Bromophosmethyl	no	mg / kg	0.0050	0.0030	95.9	Met.G		215
Bromopropylate	no	mg / kg	0.0050	0.0030	95.9	Met.G		216
Bromoxinil and its salts	no	mg / kg	0.0050	0.0030	96	Met.I		217
BTS 40348	no	mg / kg	0.010	0.0050	96	Met.I		218
BTS 44595	no	mg / kg	0.010	0.0050	96	Met.I		219
BTS 44596	no	mg / kg	0.010	0.0050	103.9	Met.I		220
Bupirimate	no	mg / kg	0.0050	0.0030	104.6	Met.G		221
Buprofezin	no	mg / kg	0.0050	0.0030	95.9	Met.G		222
Butachlor	no	mg / kg	0.0050	0.0030	104.6	Met.G		223
Butafenacil	no	mg / kg	0.0050	0.0030	95.9	Met.G		224
Butylated	no	mg / kg	0.0050	0.0030	95.9	Met.G		225
Butoxycarboxime	no	mg / kg	0.0050	0.0030	103.9	Met.I		226
Butralin	no	mg / kg	0.0050	0.0030	104.6	Met.G		227
Cadusafos	no	mg / kg	0.0050	0.0030	95.9	Met.G		228
Captafol	no	mg / kg	0.0050	0.0030	85.4	Met.G		229
Captan (sum of captan and THPI)	no	mg / kg (as captan)	0.010	0.0050		Met.G		230
Folpet	no	mg / kg	0.010	0.0050	95.9	Met.G		231
Phthalimide	no	mg / kg	0.010	0.0050	95.9	Met.G		232
Folpet (sum of folpet and phthalimide)	no	mg / kg (as folpet)	0.010	0.0050		Met.G		233
Carbaril	no	mg / kg	0.0050	0.0030	96	Met.I		234
Carbendazim and benomyl (sum of benomyl and carbendazim)	no	mg / kg (as Carbendazim)	0.0050	0.0030	103.9	Met.I		235
Thiophanatomethyl	no	mg / kg	0.010	0.0050	96	Met.I		236
Carbofenotion	no	mg / kg	0.0050	0.0030	85.4	Met.G		237
Carbophenotionmethyl	no	mg / kg	0.0050	0.0030	95.9	Met.G		238
Carboxin	no	mg / kg	0.0050	0.0030	96	Met.I		239
Oxycarboxin	no	mg / kg	0.0050	0.0030	103.9	Met.I		240
Carboxin sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.I		241
Carboxin (carboxin including its metabolites: carboxin sulfoxide and oxycarboxin (carboxin sulphone))	no	mg / kg (as carboxin)	0.0050	0.0030		Met.I		242
Carfentrazone	no	mg / kg	0.010	0.0050	96	Met.I		243
Carfentrazoneethyl	no	mg / kg	0.010	0.0050	96	Met.I		244
Carfentrazone ethyl (determined as carfrentazone and expressed as carfentrazone ethyl)	no	mg / kg (as carfentrazoneethyl)	0.010	0.0050		Met.I		245
Quinomethionate	no	mg / kg	0.010	0.0050	57.7	Met.G		246
Cialofopbutyl	no	mg / kg	0.010	0.0050	103.9	Met.I		247
Cyanazine	no	mg / kg	0.0050	0.0030	104.6	Met.G		248
Cianofenfos	no	mg / kg	0.0050	0.0030	104.6	Met.G		249
Cianofos	no	mg / kg	0.0050	0.0030	104.6	Met.G		250
Ciantraniliprole	no	mg / kg	0.0050	0.0030	103.9	Met.I		251
Ciazofamid	no	mg / kg	0.0050	0.0030	103.9	Met.I		252
Ciclanilide	no	mg / kg	0.0050	0.0030	96	Met.I		253
Cycle	no	mg / kg	0.0050	0.0030	95.9	Met.G		254
Cyclooxy incl. degradation and reaction products which can be determined as 3 (3thienyl) glutaric acid S dioxide (BH 517TGSO2) and / or 3hydroxy3 (3thienyl) glutaric acid S dioxide (BH 5175 OHTGSO2) or the related methyl esters	no	mg / kg (as cyclooxidim)	0.010	0.0050	103.6	Met.H		255
Cicluron	no	mg / kg	0.0050	0.0030	96	Met.I		256
Ciflufenamid: sum of cyflufenamid (isomer Z) and its isomer E	no	mg / kg	0.0050	0.0030	103.9	Met.I		257
Cyfluthrin (cyfluthrin including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	95.9	Met.G		258
Cymiazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		259

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Cinosulfuron	no	mg / kg	0.0050	0.0030	96	Met.I		260
Cypermethrin (cypermethrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.010	0.0050	95.9	Met.G		261
Cyproconazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		262
Cyprodinil	no	mg / kg	0.0050	0.0030	95.9	Met.G		263
Cyprosulfamide	no	mg / kg	0.0050	0.0030	103.9	Met.I		264
Cyromazine	no	mg / kg	0.010	0.0050	64.7	Met.I		265
cisClordano	no	mg / kg	0.0050	0.0030	95.9	Met.G		266
transClordano	no	mg / kg	0.0050	0.0030	95.9	Met.G		267
Chlordane (sum of cis and transchlordane) cis	no	mg / kg	0.0050	0.0030		Met.G		268
Heptachlor epoxide	no	mg / kg	0.0050	0.0030	104.6	Met.G		269
transHeptachlor epoxide	no	mg / kg	0.0050	0.0030	85.4	Met.G		270
Heptachlor	no	mg / kg	0.0050	0.0030	85.4	Met.G		271
Heptachlor (sum of heptachlor and heptachlor epoxide)	no	mg / kg (as heptachlor)	0.0050	0.0030		Met.G		272
Cletodim	no	mg / kg	0.0050	0.0030	96	Met.I		273
Setoxidim	no	mg / kg	0.0050	0.0030	96	Met.I		274
Cletodim (sum of setoxidim and cletodim including degradation products calculated as setoxidim)	no	mg / kg (as setoxidim)	0.0050	0.0030		Met.I		275
Climbazole	no	mg / kg	0.0050	0.0030	95.9	Met.G		276
Clodinafoppropargile	no	mg / kg	0.0050	0.0030	103.8	Met.I		277
Clodinafop and its Sisomers and their salts	no	mg / kg (as clodinafop)	0.0050	0.0030	103.9	Met.I		278
Clofentezine	no	mg / kg	0.0050	0.0030	96	Met.I		279
Clomazone	no	mg / kg	0.0050	0.0030	104.6	Met.G		280
Cloquintocetmexyl	no	mg / kg	0.0050	0.0030	104.6	Met.G		281
Chlorantraniliprole (DPX E2Y45)	no	mg / kg	0.0050	0.0030	96	Met.I		282
Chlorbenside	no	mg / kg	0.0050	0.0030	85.4	Met.G		283
Chlorbromuron	no	mg / kg	0.0050	0.0030	96	Met.I		284
Chlordecone	no	mg / kg	0.0050	0.0030	96	Met.I		285
Clordimeform	no	mg / kg	0.0050	0.0030	104.6	Met.G		286
Chlorphenapir	no	mg / kg	0.0050	0.0030	104.6	Met.G		287
Clorfenson	no	mg / kg	0.0050	0.0030	104.6	Met.G		288
Clorfenvinfos	no	mg / kg	0.0050	0.0030	95.9	Met.G		289
Chlorofluazuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		290
Chloridazon	no	mg / kg	0.010	0.0050	96	Met.I		291
Chloridazondesphenil	no	mg / kg	0.010	0.0050	64.7	Met.I		292
Chloridazon (sum of chloridazon and chloridazondesphenil)	no	mg / kg (as chloridazon)	0.010	0.0050		Met.I		293
Clormefos	no	mg / kg	0.0050	0.0030	104.6	Met.G		294
Chloroneb	no	mg / kg	0.0050	0.0030	104.6	Met.G		295
Chloropropylate	no	mg / kg	0.0050	0.0030	95.9	Met.G		296
Chlorothalonil	no	mg / kg	0.0050	0.0030	66.1	Met.G		297
Cloroxuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		298
Chlorpyrifos	no	mg / kg	0.0050	0.0030	95.9	Met.G		299
Chlorpyrifosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.G		300
Chlorprofam	no	mg / kg	0.0050	0.0030	95.9	Met.G		301
Clorprofam (chlorprofam and 3chloroaniline)	no	mg / kg (as chlorprofam)	0.010	0.0050		Met.G		302
Clorsulfuron	no	mg / kg	0.0050	0.0030	96	Met.I		303
Chlortaldimethyl	no	mg / kg	0.0050	0.0030	104.6	Met.G		304
Chlortiamide	no	mg / kg	0.0050	0.0030	85.5	Met.I		305
Chlortiofos	no	mg / kg	0.0050	0.0030	95.9	Met.G		306
Clortion	no	mg / kg	0.0050	0.0030	104.6	Met.G		307
Clortoluron	no	mg / kg	0.0050	0.0030	103.9	Met.I		308
Clotianidin	no	mg / kg	0.0050	0.0030	103.9	Met.I		309
Thiamethoxam	no	mg / kg	0.0050	0.0030	103.9	Met.I		310
Tiencarbazonemetyl	no	mg / kg	0.010	0.0050	96	Met.I		311
Clozolinate	no	mg / kg	0.0050	0.0030	104.6	Met.G		312
Cumafos	no	mg / kg	0.0050	0.0030	95.9	Met.G		313

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103,480.00.

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
Coumatetralil	no	mg / kg	0.0050	0.0030	103.9	Met.I		314
Crimidina	no	mg / kg	0.0050	0.0030	96	Met.I		315
Delta8,9avermectin B1a	no	mg / kg	0.0050	0.0030	96	Met.I		316
Hexachlorocyclohexane (HCH) delta isomer	no	mg / kg	0.0050	0.0030	95.9	Met.G		317
Deltamethrin (cisdeltamethrin)	no	mg / kg	0.0050	0.0030	96	Met.I		318
Oxidemetonmethyl	no	mg / kg	0.010	0.0050	96	Met.I		319
Demetonsmethyl	no	mg / kg	0.010	0.0050	96	Met.I		320
Demetonsmethylsulfone	no	mg / kg	0.010	0.0050	103.9	Met.I		321
Oxidemetonmethyl (sum of oxydemetonmethyl and demetonSmethylsulfone)	no	mg / kg (as oxydemetonmethyl)	0.010	0.0050		Met.I		322
Desethylatrazine	no	mg / kg	0.010	0.0050	104.6	Met.G		323
Desethylterbuthylazine	no	mg / kg	0.0050	0.0030	104.6	Met.G		324
Desisopropilatrazine	no	mg / kg	0.0050	0.0030	96	Met.I		325
Desmedifam	no	mg / kg	0.0050	0.0030	96	Met.I		326
Desmethyl pirimicarb	no	mg / kg	0.0050	0.0030	95.9	Met.G		327
Pirimicarb	no	mg / kg	0.0050	0.0030	95.9	Met.G		328
Desmetrin	no	mg / kg	0.0050	0.0030	104.6	Met.G		329
Diallate (sum of isomers)	no	mg / kg	0.0050	0.0030	95.9	Met.G		330
Diazinone	no	mg / kg	0.0050	0.0030	104.6	Met.G		331
Dicamba	no	mg / kg	0.010	0.0050	96	Met.I		332
Diclobenil	no	mg / kg	0.0050	0.0030	104.6	Met.G		333
Diclobutrazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		334
Diclocymet	no	mg / kg	0.010	0.0050	96	Met.I		335
Diclofention	no	mg / kg	0.0050	0.0030	95.9	Met.G		336
Diclofluanide	no	mg / kg	0.010	0.0050	57.7	Met.G		337
Diclofop	no	mg / kg	0.0050	0.0030	96	Met.I		338
Dichloran	no	mg / kg	0.0050	0.0030	95.9	Met.G		339
Diclorprop: sum of dichlorprop (including dichlorpropp) and its conjugates	no	mg / kg	0.0050	0.0030	103.6	Met.H		340
Dichlorvos	no	mg / kg	0.0050	0.0030	104.6	Met.G		341
Dicofol (sum of p, p'e o, p 'isomers)	no	mg / kg	0.010	0.0050		Met.G		342
Dicrotofos	no	mg / kg	0.0050	0.0030	103.9	Met.I		343
Diethylmtoluamide (DEET)	no	mg / kg	0.0050	0.0030	103.9	Met.I		344
Dietofencarb	no	mg / kg	0.0050	0.0030	96	Met.I		345
Diphenamide	no	mg / kg	0.0050	0.0030	95.9	Met.G		346
Diphenylamine	no	mg / kg	0.010	0.0050	104.6	Met.G		347
Difenoconazole	no	mg / kg	0.0050	0.0030	95.9	Met.G		348
Diflubenzuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		349
Diflufenican	no	mg / kg	0.0050	0.0030	104.6	Met.G		350
Dimepiperate	no	mg / kg	0.0050	0.0030	95.9	Met.G		351
Dimetamethrin	no	mg / kg	0.0050	0.0030	96	Met.I		352
Dimethenamid, including other mixtures of constituent isomers including dimethenamidp (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		353
Dimethoate	no	mg / kg	0.0050	0.0030	96	Met.I		354
Ometoate	no	mg / kg	0.0050	0.0030	96	Met.I		355
Dimethoate (sum of dimethoate and hometoate)	no	mg / kg (as dimethoate)	0.0050	0.0030		Met.I		356
Dimetomorf (sum of isomers)	no	mg / kg	0.0050	0.0030	96	Met.I		357
Dimoxystrobin	no	mg / kg	0.0050	0.0030	95.9	Met.G		358
Diniconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		359
Dinocap (sum of the isomers of dinocap and their corresponding phenols)	no	mg / kg (as dinocap)	0.0050	0.0030	85.5	Met.I		360
Dinoseb (sum of dinoseb, its salts, dinosebacetate and binapacril)	no	mg / kg (as dinoseb)	0.0050	0.0030	58.5	Met.H		361
Dinotefuran	no	mg / kg	0.0050	0.0030	96	Met.I		362
Dinoterb (sum of dinoterb, its salts and esters)	no	mg / kg (as dinoterb)	0.0050	0.0030	90.7	Met.H		363
Dioxacarb	no	mg / kg	0.0050	0.0030	96	Met.I		364
Dipropetrina	no	mg / kg	0.0050	0.0030	104.6	Met.G		365
Disulfoton sulfone	no	mg / kg	0.010	0.0050	103.9	Met.I		366

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Rega
Disulfoton sulfoxide	no	mg / kg	0.010	0.0050	103.9	Met.I		367
Ditalimfos	no	mg / kg	0.010	0.0050	75.7	Met.G		368
Diuron	no	mg / kg	0.0050	0.0030	96	Met.I		369
DNOC	no	mg / kg	0.0050	0.0030	96	Met.I		370
Edifenfos	no	mg / kg	0.0050	0.0030	104.6	Met.G		371
Endrin	no	mg / kg	0.0050	0.0030	85.4	Met.G		372
EPN	no	mg / kg	0.0050	0.0030	95.9	Met.G		373
Epoxyiconazole	no	mg / kg	0.010	0.0050	96	Met.I		374
EPTC (SEtil Dipropylthiocarbamate)	no	mg / kg	0.0050	0.0030	104.6	Met.G		375
Heptenophos	no	mg / kg	0.0050	0.0030	103.9	Met.I		376
Hexachlorobenzene (HCB)	no	mg / kg	0.0050	0.0030	66.1	Met.G		377
Hexaconazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		378
Esaflumuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		379
Hexazinone	no	mg / kg	0.0050	0.0030	104.6	Met.G		380
Etaconazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		381
Etalfluralin	no	mg / kg	0.0050	0.0030	104.6	Met.G		382
Etiofencarb	no	mg / kg	0.0050	0.0030	96	Met.I		383
Etiofencarb sulfone	no	mg / kg	0.0050	0.0030	103.9	Met.I		384
Etiofencarb sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.I		385
Etion	no	mg / kg	0.0050	0.0030	95.9	Met.G		386
Etofenprox	no	mg / kg	0.0050	0.0030	85.4	Met.G		387
Etirimol	no	mg / kg	0.0050	0.0030	103.9	Met.I		388
Etoprofos	no	mg / kg	0.0050	0.0030	95.9	Met.G		389
Ethoxazole	no	mg / kg	0.0050	0.0030	85.5	Met.I		390
Ethoxysulfuron	no	mg / kg	0.0050	0.0030	96	Met.I		391
Etridiazolo	no	mg / kg	0.0050	0.0030	95.9	Met.G		392
Etrimfos	no	mg / kg	0.0050	0.0030	104.6	Met.G		393
Exitiazox	no	mg / kg	0.0050	0.0030	96	Met.I		394
Famphur	no	mg / kg	0.0050	0.0030	104.6	Met.G		395
Famoxadone	no	mg / kg	0.0050	0.0030	96	Met.I		396
Phenamidone	no	mg / kg	0.0050	0.0030	96	Met.I		397
Fenarimol	no	mg / kg	0.0050	0.0030	95.9	Met.G		398
Fenazaquin	no	mg / kg	0.0050	0.0030	85.5	Met.I		399
Fenbuconazole (sum of constituent enantiomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		400
Fenclorfos	no	mg / kg	0.0050	0.0030	95.9	Met.G		401
Fenclorfos oxon	no	mg / kg	0.0050	0.0030	103.9	Met.I		402
Fenclorfos (sum of fenclorfos and fenclorfos oxon)	no	mg / kg (as fenclorfos)	0.0050	0.0030		Met.I		403
Fenexamide	no	mg / kg	0.010	0.0050	95.9	Met.G		404
Fenfluthrin	no	mg / kg	0.0050	0.0030	95.9	Met.G		405
Fenitrothion	no	mg / kg	0.0050	0.0030	104.6	Met.G		406
Fenkapton	no	mg / kg	0.0050	0.0030	85.4	Met.G		407
Fenmedifam	no	mg / kg	0.0050	0.0030	103.9	Met.I		408
Phenobucarb	no	mg / kg	0.0050	0.0030	95.9	Met.G		409
Phenothiocarb	no	mg / kg	0.0050	0.0030	96	Met.I		410
Fenotrin (fenotrin including other mixtures of isomer constituents (sum of isomers))	no	mg / kg	0.0050	0.0030	96	Met.I		411
Cyphothrin (sum of isomers)	no	mg / kg	0.0050	0.0030	96	Met.I		412
Fenoxaproppetyl	no	mg / kg	0.0050	0.0030	103.9	Met.I		413
Phenoxycarb	no	mg / kg	0.0050	0.0030	96	Met.I		414
Phenpyrazamine	no	mg / kg	0.0050	0.0030	96	Met.I		415
Phenpiroxymate	no	mg / kg	0.0050	0.0030	96	Met.I		416
Fenpropatrin	no	mg / kg	0.0050	0.0030	104.6	Met.G		417
Fenpropidin (sum of fenpropidin and its salts)	no	mg / kg	0.0050	0.0030	103.9	Met.I		418
Fenpropimorf (sum of isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.I		419
Fenson	no	mg / kg	0.0050	0.0030	104.6	Met.G		420
Fensulfotion	no	mg / kg	0.0050	0.0030	95.9	Met.G		421
Fention	no	mg / kg	0.0050	0.0030	96	Met.I		422
Fention sulfone	no	mg / kg	0.0050	0.0030	103.9	Met.I		423

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ANALYTICAL RESULTS

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Fention sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.I		424
Fention oxon	no	mg / kg	0.0050	0.0030	103.9	Met.I		425
Fention oxon sulfoxide	no	mg / kg	0.0050	0.0030	96	Met.I		426
Phentoate	no	mg / kg	0.0050	0.0030	95.9	Met.G		427
Fenuron	no	mg / kg	0.0050	0.0030	96	Met.I		428
Fenvalerate (any ratio of isomeric constituents (RR, SS, RS and SR) including esfenvalerate)	no	mg / kg	0.0050	0.0030	95.9	Met.G		429
Fipronil	no	mg / kg	0.0050	0.0030	104.6	Met.G		430
Fipronil sulfone	no	mg / kg	0.0050	0.0030	104.6	Met.G		431
fipronildesulfinil	no	mg / kg	0.0050	0.0030	104.6	Met.G		432
Fipronil (sum of fipronil + sulphone metabolite (MB46136))	no	mg / kg (as fipronil)	0.0050	0.0030		Met.G		433
Flampropisopropyl	no	mg / kg	0.0050	0.0030	104.6	Met.G		434
Flazasulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		435
Flonicamid	no	mg / kg	0.010	0.0050	103.9	Met.I		436
Florasulam	no	mg / kg	0.0050	0.0030	103.9	Met.I		437
Fluazinam	no	mg / kg	0.0050	0.0030	96	Met.I		438
Flubendiamide	no	mg / kg	0.0050	0.0030	96	Met.I		439
Flucarbazone	no	mg / kg	0.0050	0.0030	96	Met.I		440
Flucicloxuron	no	mg / kg	0.0050	0.0030	96	Met.I		441
Flucitrinate (flucitrinate including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030		Met.G		442
Flucloralin	no	mg / kg	0.0050	0.0030	104.6	Met.G		443
Fludioxonil	no	mg / kg	0.0050	0.0030	104.6	Met.G		444
Flufenacet	no	mg / kg	0.010	0.0050	95.9	Met.G		445
Flufenacetoxalate	no	mg / kg	0.010	0.0050	75	Met.I		446
Flufenacet FOE5043	no	mg / kg	0.010	0.0050	85.5	Met.I		447
flufenacet sulfonic acid	no	mg / kg	0.010	0.0050	75	Met.I		448
Flufenacet (sum of all compounds containing the NfluorophenylNisopropyl fraction)	no	mg / kg (as flufenacet)	0.010	0.0050		Met.I		449
Flufenoxuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		450
Flumetralin	no	mg / kg	0.0050	0.0030	104.6	Met.G		451
Flumethrin	no	mg / kg	0.0050	0.0030	96	Met.I		452
Flumioxazine	no	mg / kg	0.0050	0.0030	96	Met.I		453
Fluopicolide	no	mg / kg	0.0050	0.0030	104.6	Met.G		454
Fluopyram	no	mg / kg	0.0050	0.0030	103.9	Met.I		455
Fluxapiroxad	no	mg / kg	0.0050	0.0030	103.9	Met.I		456
Fluotrimazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		457
Fluoxastrobin (sum of fluoxastrobin and its Z isomer)	no	mg / kg	0.0050	0.0030	103.9	Met.I		458
Flupiradifurone	no	mg / kg	0.0050	0.0030	96	Met.I		459
Fluquinconazole	no	mg / kg	0.0050	0.0030	103.9	Met.I		460
Fluralaner	no	mg / kg	0.0050	0.0030	103.9	Met.I		461
Flurochloridone (sum of cis and trans isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.I		462
Fluroxipir (sum of fluroxipir, its salts, its esters and its conjugates)	no	mg / kg (as fluroxipir)	0.010	0.0050	90.7	Met.H		463
Flurprimidol	no	mg / kg	0.0050	0.0030	96	Met.I		464
Flusilazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		465
Flutiacetmethyl	no	mg / kg	0.0050	0.0030	96	Met.I		466
Penoxsulam	no	mg / kg	0.0050	0.0030	103.9	Met.I		467
Flutolanil	no	mg / kg	0.0050	0.0030	104.6	Met.G		468
Flutriafol	no	mg / kg	0.0050	0.0030	95.9	Met.G		469
Fomesafen	no	mg / kg	0.0050	0.0030	96	Met.I		470
Fonofos	no	mg / kg	0.0050	0.0030	95.9	Met.G		471
Foramsulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		472
Drilled	no	mg / kg	0.0050	0.0030	104.6	Met.G		473
Perforated oxon	no	mg / kg	0.0050	0.0030	85.4	Met.G		474
Perate oxon sulfone	no	mg / kg	0.0050	0.0030	103.9	Met.I		475
Perforate sulfone	no	mg / kg	0.0050	0.0030	96	Met.I		476

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Perforate sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.I		477
Forate (sum of forate, its oxygenated analogue and their sulfones)	no	mg / kg (as pierced)	0.0050	0.0030		Met.I		478
Forclorfenuron	no	mg / kg	0.0050	0.0030	96	Met.I		479
Formetanate: sum of formetanate and relative salts	no	mg / kg (as hydrochloride of formetanate)	0.010	0.0050	103.9	Met.I		480
Formotion	no	mg / kg	0.0050	0.0030	95.9	Met.G		481
Fosalone	no	mg / kg	0.0050	0.0030	95.9	Met.G		482
Phosphamidone	no	mg / kg	0.010	0.0050		Met.G		483
Fosmet	no	mg / kg	0.0050	0.0030	103.9	Met.I		484
Fosmet oxon	no	mg / kg	0.0050	0.0030	103.9	Met.I		485
Fosmet (fosmet and fosmetoxon)	no	mg / kg (as fosmet)	0.0050	0.0030		Met.I		486
Fostiazato	no	mg / kg	0.010	0.0050	104.6	Met.G		487
Foxim	no	mg / kg	0.0050	0.0030	96	Met.I		488
Fuberidazole	no	mg / kg	0.0050	0.0030	96	Met.I		489
Furalaxil	no	mg / kg	0.0050	0.0030	104.6	Met.G		490
Halfenprox	no	mg / kg	0.010	0.0050	85.4	Met.G		491
Hydroxy acequinocyl	no	mg / kg	0.010	0.0050	75	Met.I		492
Imazalil (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.I		493
Imazametabenz	no	mg / kg	0.0050	0.0030	103.9	Met.I		494
Imazaetabenzmethyl	no	mg / kg	0.0050	0.0030	103.9	Met.I		495
Imazamox (sum of imazamox and its salts)	no	mg / kg (as imazamox)	0.0050	0.0030	96	Met.I		496
Imazaquin	no	mg / kg	0.0050	0.0030	96	Met.I		497
Imazetapir	no	mg / kg	0.0050	0.0030	103.9	Met.I		498
Imidacloprid	no	mg / kg	0.0050	0.0030	96	Met.I		499
Indoxacarb (sum of S and R isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		500
Iodofenfos	no	mg / kg	0.0050	0.0030	95.9	Met.G		501
Iodosulfuronmethyl (sum of sulfuronmethyl iodine and its salts)	no	mg / kg (as iodosulfuronmethyl)	0.0050	0.0030	96	Met.I		502
Ioxynil (sum of ioxynil and its salts)	no	mg / kg (as ioxinil)	0.0050	0.0030	85.5	Met.I		503
Iprobenfos	no	mg / kg	0.0050	0.0030	95.9	Met.G		504
Iprodione	no	mg / kg	0.010	0.0050	104.6	Met.G		505
Iprovalicarb	no	mg / kg	0.0050	0.0030	96	Met.I		506
Isazofos	no	mg / kg	0.010	0.0050	104.6	Met.G		507
Isocarbofos	no	mg / kg	0.0050	0.0030	104.6	Met.G		508
Isodrin	no	mg / kg	0.0050	0.0030	75.7	Met.G		509
Isofenfos	no	mg / kg	0.0050	0.0030	104.6	Met.G		510
Isofenfosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.G		511
isopirazam	no	mg / kg	0.0050	0.0030	103.9	Met.I		512
Isopropalin	no	mg / kg	0.0050	0.0030	95.9	Met.G		513
Isoprotiolan	no	mg / kg	0.0050	0.0030	104.6	Met.G		514
Isoproturon	no	mg / kg	0.0050	0.0030	103.9	Met.I		515
Isoxaben	no	mg / kg	0.0050	0.0030	103.9	Met.I		516
Isoxadifenethyl	no	mg / kg	0.0050	0.0030	95.9	Met.G		517
Isoxaflutol	no	mg / kg	0.0050	0.0030	103.9	Met.I		518
Isoxaflutol (sum of isoxaflutol and its diketonitrile metabolite)	no	mg / kg (as isoxaflutole)	0.0050	0.0030		Met.I		519
Kresoximmethyl	no	mg / kg	0.0050	0.0030	103.9	Met.I		520
Lambdachalothrin (includes gammachalothrin) (sum of R, S and S, R isomers)	no	mg / kg	0.0050	0.0030	95.9	Met.G		521
3,4,5Trimetacarb (Landrin A)	no	mg / kg	0.0050	0.0030	96	Met.I		522
2,3,5Trimetacarb (Landrin B) Landrin	no	mg / kg	0.0050	0.0030	96	Met.I		523
(sum of isomers A and B) Lenacil	no	mg / kg	0.0050	0.0030		Met.I		524
	no	mg / kg	0.0050	0.0030	104.6	Met.G		525
Leptofos	no	mg / kg	0.0050	0.0030	75.7	Met.G		526
Linuron	no	mg / kg	0.0050	0.0030	96	Met.I		527
Luphenurone (any percentage of constituent isomers)	no	mg / kg	0.010	0.0050	96	Met.I		528
Mandipropamide (any ratio of constituent isomers)	no	mg / kg	0.0050	0.0030	96	Met.I		529

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Rega
MCPA (including its salts, esters and conjugates) MCPB	no	mg / kg	0.0050	0.0030	103.6	Met.H		530
(including its salts, esters and conjugates) MCPA and MCPB	no	mg / kg	0.0050	0.0030	90.7	Met.H		531
(MCPA, MCPB including its salts, esters and conjugates)	no	mg / kg (as MCPA)	0.0050	0.0030		Met.H		532
Mepanipirim	no	mg / kg	0.0050	0.0030	104.6	Met.G		533
Mepronil	no	mg / kg	0.0050	0.0030	104.6	Met.G		534
Meptildinocap (sum of 2.4 DNOPC and 2.4 DNOP)	no	mg / kg (as meptildinocap)	0.0050	0.0030	85.5	Met.I		535
Mesosulfuron methyl	no	mg / kg	0.0050	0.0030	96	Met.I		536
Metabenztiazuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		537
Metacrifos	no	mg / kg	0.0050	0.0030	95.9	Met.G		538
Methamidophos	no	mg / kg	0.0050	0.0030	85.5	Met.I		539
Metamitron	no	mg / kg	0.0050	0.0030	103.9	Met.I		540
Metazachlor	no	mg / kg	0.010	0.0050	95.9	Met.G		541
479M08	no	mg / kg	0.010	0.0050	75	Met.I		542
Metconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	96	Met.I		543
Metidation	no	mg / kg	0.0050	0.0030	104.6	Met.G		544
Methiocarb	no	mg / kg	0.0050	0.0030	96	Met.I		545
Methiocarb sulfone	no	mg / kg	0.0050	0.0030	96	Met.I		546
Methiocarb sulfoxide	no	mg / kg	0.0050	0.0030	96	Met.I		547
Methiocarb (sum of methiocarb and methiocarb sulfoxide and sulfone)	no	mg / kg (as methiocarb)	0.0050	0.0030		Met.I		548
Metobromuron	no	mg / kg	0.0050	0.0030	96	Met.I		549
Metolachlor and Smetolachlor (metolachlor comprising other mixtures of constituent isomers including S metolachlor (sum of isomers))	no	mg / kg	0.0050	0.0030	95.9	Met.G		550
Metolcarb	no	mg / kg	0.0050	0.0030	96	Met.I		551
Methomyl	no	mg / kg	0.0050	0.0030	103.9	Met.I		552
Metoprotrine	no	mg / kg	0.0050	0.0030	95.9	Met.G		553
Methoxychlor	no	mg / kg	0.0050	0.0030		Met.G		554
Methoxyphenozide	no	mg / kg	0.0050	0.0030	103.9	Met.I		555
Metosulam	no	mg / kg	0.0050	0.0030	96	Met.I		556
Metoxuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		557
Metrafenone	no	mg / kg	0.0050	0.0030	96	Met.I		558
Metribuzin	no	mg / kg	0.0050	0.0030	104.6	Met.G		559
MEVINFOS (sum of E and Z isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		560
Myclobutanil (sum of constituent isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		561
Mirex	no	mg / kg	0.0050	0.0030	66.1	Met.G		562
Molinate	no	mg / kg	0.010	0.0050	95.9	Met.G		563
Monocrotofos	no	mg / kg	0.0050	0.0030	96	Met.I		564
Monolinuron	no	mg / kg	0.0050	0.0030	96	Met.I		565
Monuron	no	mg / kg	0.0050	0.0030	96	Met.I		566
Napropamide (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		567
Naptalam	no	mg / kg	0.0050	0.0030	96	Met.I		568
Neburon	no	mg / kg	0.0050	0.0030	96	Met.I		569
Nicosulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		570
Nitenpiram	no	mg / kg	0.0050	0.0030	96	Met.I		571
Nitralin	no	mg / kg	0.0050	0.0030	104.6	Met.G		572
Nitrapirin	no	mg / kg	0.0050	0.0030	95.9	Met.G		573
Nitrofen	no	mg / kg	0.0050	0.0030	95.9	Met.G		574
Nitrotalisopropyl	no	mg / kg	0.0050	0.0030	95.9	Met.G		575
Norflurazon	no	mg / kg	0.0050	0.0030	104.6	Met.G		576
Novaluron	no	mg / kg	0.010	0.0050	96	Met.I		577
Nuarimol	no	mg / kg	0.0050	0.0030	104.6	Met.G		578
Ofurace	no	mg / kg	0.0050	0.0030	104.6	Met.G		579
Oxadiazon	no	mg / kg	0.0050	0.0030	104.6	Met.G		580
Oxadixil	no	mg / kg	0.0050	0.0030	104.6	Met.G		581
Oxamil	no	mg / kg	0.0050	0.0030	96	Met.I		582
Oxamil oxime	no	mg / kg	0.0050	0.0030	96	Met.I		583

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ANALYTICAL RESULTS

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Oxasulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		584
Oxifluorfen	no	mg / kg	0.0050	0.0030	104.6	Met.G		585
Paclobutrazol (Sum of constituent isomers)	no	mg / kg	0.010	0.0050	104.6	Met.G		586
Parathionmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.G		587
Paration	no	mg / kg	0.0050	0.0030	104.6	Met.G		588
Pebulate	no	mg / kg	0.0050	0.0030	96	Met.I		589
Pencicuron	no	mg / kg	0.0050	0.0030	96	Met.I		590
Penconazole (Sum of constituent isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		591
Pendimetalin	no	mg / kg	0.0050	0.0030	95.9	Met.G		592
Pentachloroaniline	no	mg / kg	0.0050	0.0030	85.4	Met.G		593
Quintozene	no	mg / kg	0.0050	0.0030	95.9	Met.G		594
Quintozene (sum of quintozene and pentachloroaniline)	no	mg / kg (as quintozene)	0.0050	0.0030		Met.G		595
Pentachloroanisole	no	mg / kg	0.0050	0.0030	85.4	Met.G		596
Penthiopyrad	no	mg / kg	0.0050	0.0030	96	Met.I		597
Permethrin (sum of isomers)	no	mg / kg	0.0050	0.0030	85.4	Met.G		598
Pertan	no	mg / kg	0.0050	0.0030	95.9	Met.G		599
Picolinafen	no	mg / kg	0.0050	0.0030	104.6	Met.G		600
Picoxistrobin	no	mg / kg	0.0050	0.0030	103.9	Met.I		601
Pymetrozine	no	mg / kg	0.0050	0.0030	85.5	Met.I		602
Piperofos	no	mg / kg	0.0050	0.0030	95.9	Met.G		603
Piperonyl butoxide	no	mg / kg	0.0050	0.0030	95.9	Met.G		604
Piracarbolid	no	mg / kg	0.0050	0.0030	96	Met.I		605
Piraclostrobine	no	mg / kg	0.0050	0.0030	96	Met.I		606
Piraflufen	no	mg / kg	0.0050	0.0030	103.9	Met.I		607
Piraflufenethyl	no	mg / kg	0.0050	0.0030	96	Met.I		608
Pyrethrins	no	mg / kg	0.010	0.0050		Met.I		609
Piraflufenethyl (A) (sum of piraflufenethyl and piraflufen)	no	mg / kg (as piraflufen ethyl)	0.0050	0.0030		Met.I		610
Piridaben	no	mg / kg	0.0050	0.0030	96	Met.I		611
Pirazofos	no	mg / kg	0.0050	0.0030	95.9	Met.G		612
Piridafention	no	mg / kg	0.0050	0.0030	95.9	Met.G		613
Pyridalil	no	mg / kg	0.0050	0.0030	75.7	Met.G		614
Pyridate (sum of pyridate, its hydrolysis product CL 9673 (6chloro4hydroxy3phenylpyridazine) and hydrolyzable conjugates of CL 9673)	no	mg / kg (as pyridate)	0.0050	0.0030	90.7	Met.H		615
Pirifenox	no	mg / kg	0.0050	0.0030		Met.G		616
Pyrimethanil	no	mg / kg	0.0050	0.0030	104.6	Met.G		617
Pyrimiphosethyl	no	mg / kg	0.0050	0.0030	104.6	Met.G		618
Pyrimiphosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.G		619
Piriproxifen	no	mg / kg	0.0050	0.0030	85.5	Met.I		620
Piroxsulam	no	mg / kg	0.0050	0.0030	103.9	Met.I		621
Pretylachlor	no	mg / kg	0.0050	0.0030	96	Met.I		622
Procloraz	no	mg / kg	0.010	0.0050	96	Met.I		623
Primisulfuron methyl	no	mg / kg	0.0050	0.0030	103.9	Met.I		624
Procymidone	no	mg / kg	0.0050	0.0030	104.6	Met.G		625
Profam	no	mg / kg	0.0050	0.0030	95.9	Met.G		626
Profenofos	no	mg / kg	0.0050	0.0030	104.6	Met.G		627
Profluralin	no	mg / kg	0.0050	0.0030	104.6	Met.G		628
Profoxidim	no	mg / kg	0.0050	0.0030	96	Met.I		629
Promecarb	no	mg / kg	0.0050	0.0030	96	Met.I		630
Prometon	no	mg / kg	0.0050	0.0030	104.6	Met.G		631
Prometrina	no	mg / kg	0.0050	0.0030	104.6	Met.G		632
Propachlor	no	mg / kg	0.010	0.0050	96	Met.I		633
Propachlor oxalamic acid	no	mg / kg	0.010	0.0050	64.7	Met.I		634
Propachlor: oxaline derivative of propachlor, expressed as propachlor	no	mg / kg (as propachlor)	0.010	0.0051		Met.I		635
Propanil	no	mg / kg	0.0050	0.0030	103.9	Met.I		636
Propargite	no	mg / kg	0.0050	0.0030	96	Met.I		637

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Propazine	no	mg / kg	0.0050	0.0030	104.6	Met.G		638
Propetamfos	no	mg / kg	0.0050	0.0030	104.6	Met.G		639
Propiconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.G		640
Propizamide	no	mg / kg	0.0050	0.0030	104.6	Met.G		641
Propoxycarbazone	no	mg / kg	0.010	0.0050	96	Met.I		642
Propoxycarbazone (A) (propoxycarbazone, its salts and 2 hydroxypropoxycarbazone)	no	mg / kg (as propoxycarbazone)	0.010	0.0050		Met.I		643
Propoxur	no	mg / kg	0.0050	0.0030	96	Met.I		644
Proquinazid	no	mg / kg	0.0050	0.0030	85.4	Met.G		645
Prosulfocarb	no	mg / kg	0.0050	0.0030	96	Met.I		646
Prosulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		647
Protiophos	no	mg / kg	0.0050	0.0030	85.4	Met.G		648
Protoato	no	mg / kg	0.0050	0.0030	104.6	Met.G		649
Quinalfos	no	mg / kg	0.0050	0.0030	95.9	Met.G		650
Quinclorac	no	mg / kg	0.0050	0.0030	96	Met.I		651
Quinmerac	no	mg / kg	0.0050	0.0030	96	Met.I		652
Quinoxifen	no	mg / kg	0.0050	0.0030	95.9	Met.G		653
QUIZALOFOP (sum of quizalofop, its salts, esters (including propaquizafop) and its conjugates, expressed as quizalofop (any percentage of constituent isomers))	no	mg / kg	0.0050	0.0030	95.6	Met.H		654
Rotenone	no	mg / kg	0.0050	0.0030	96	Met.I		655
RPA 202248	no	mg / kg	0.0050	0.0030	96	Met.I		656
S421	no	mg / kg	0.0050	0.0030	95.9	Met.G		657
Saflufenacil	no	mg / kg	0.0050	0.0030	96	Met.I		658
M800H11 (SaflufenacilN, Ndesmethyl) M800H35	no	mg / kg	0.0050	0.0030	103.9	Met.I		659
(SaflufenacilNdesmethylurea) Saflufenacil (sum of	no	mg / kg	0.0050	0.0030	96	Met.I		660
saflufenacil, M800H11 and M800H35)	no	mg / kg (as saflufenacil)	0.0050	0.0030		Met.I		661
Sedaxane (sum of isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.I		662
Silafluofen	no	mg / kg	0.0050	0.0030	85.4	Met.G		663
Siltiofam	no	mg / kg	0.0050	0.0030	103.9	Met.I		664
Simazina	no	mg / kg	0.0050	0.0030	104.6	Met.G		665
Simethrin	no	mg / kg	0.0050	0.0030	104.6	Met.G		666
Spinetoram (XDE175)	no	mg / kg	0.0050	0.0030		Met.I		667
Spinosad: sum of spinosyn A and spinosyn D	no	mg / kg	0.0050	0.0030		Met.I		668
Spiromesifen	no	mg / kg	0.0050	0.0030	103.9	Met.I		669
Spirotetramate	no	mg / kg	0.0050	0.0030	96	Met.I		670
BYI08330enol	no	mg / kg	0.0050	0.0030	103.9	Met.I		671
BYI08330 ketohydroxyl	no	mg / kg	0.0050	0.0030	96	Met.I		672
BYI08330 Monohydroxy	no	mg / kg	0.0050	0.0030	96	Met.I		673
BYI08330enolglucoside	no	mg / kg	0.0050	0.0030	85.5	Met.I		674
Spirotetramate and its 4 metabolites byi08330enol, byi08330 ketohydroxyl, byi08330 monohydroxyl and byi08330 enolglucoside	no	mg / kg (as spirotetramate)	0.0050	0.0030		Met.I		675
Sulfallate	no	mg / kg	0.0050	0.0030	95.9	Met.G		676
Sulfentrazone	no	mg / kg	0.0050	0.0030	103.9	Met.I		677
Sulfosulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		678
Sulfotep	no	mg / kg	0.0050	0.0030	104.6	Met.G		679
Sulfoxaflor (sum of the isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.I		680
Sulprofos	no	mg / kg	0.0050	0.0030	95.9	Met.G		681
Fluvalinate (sum of isomers) resulting from the use of taufluvalinate	no	mg / kg	0.010	0.0050	104.6	Met.G		682
Tebuconazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		683
Tebufenozide	no	mg / kg	0.0050	0.0030	96	Met.I		684
Tebufenpirad	no	mg / kg	0.0050	0.0030	104.6	Met.G		685
Tebupirimifos	no	mg / kg	0.0050	0.0030	95.9	Met.G		686
Tebutam	no	mg / kg	0.0050	0.0030	103.9	Met.I		687
Tecnazene	no	mg / kg	0.0050	0.0030	95.9	Met.G		688

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Teflubenzuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		689
Teflutrin	no	mg / kg	0.0050	0.0030	95.9	Met.G		690
Telodrin	no	mg / kg	0.0050	0.0030	95.9	Met.G		691
Temefos	no	mg / kg	0.0050	0.0030	96	Met.I		692
Tepraloxidim (sum of tepraloxidim and its metabolites which can be hydrolyzed by both the glutaric acid fraction 3 (tetrahydropyran4yl) and the glutaric acid fraction 3 (tetrahydropyran4yl))	no	mg / kg (as tepraloxidim)	0.010	0.0050	103.6	Met.H		693
Terbacil	no	mg / kg	0.0050	0.0030	95.9	Met.G		694
Terbufos	no	mg / kg	0.010	0.0050	85.5	Met.I		695
Terbufos sulfone	no	mg / kg	0.0050	0.0030	96	Met.I		696
Terbufos sulfoxide	no	mg / kg	0.0050	0.0030	96	Met.I		697
Terbumeton	no	mg / kg	0.0050	0.0030	104.6	Met.G		698
Terbuthylazine	no	mg / kg	0.0050	0.0030	104.6	Met.G		699
Terbutrin	no	mg / kg	0.0050	0.0030	104.6	Met.G		700
Tetrachlorvinphos	no	mg / kg	0.0050	0.0030	104.6	Met.G		701
Tetraconazole	no	mg / kg	0.0050	0.0030	104.6	Met.G		702
Tetradifon	no	mg / kg	0.0050	0.0030	95.9	Met.G		703
Tetramethrin	no	mg / kg	0.010	0.0050	95.9	Met.G		704
Tetrasul	no	mg / kg	0.0050	0.0030	66.1	Met.G		705
Thiabendazole	no	mg / kg	0.0050	0.0030	96	Met.I		706
Thiacloprid	no	mg / kg	0.0050	0.0030	103.9	Met.I		707
Tidiazuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		708
Tifensulfuron methyl	no	mg / kg	0.0050	0.0030	103.9	Met.I		709
Tiobencarb	no	mg / kg	0.0050	0.0030	104.6	Met.G		710
Thiobencarb (4chlorobenzyl methyl sulfone)	no	mg / kg (as tiobencarb)	0.0063	0.0038		Met.G		711
Tiocarbazil	no	mg / kg	0.0050	0.0030	95.9	Met.G		712
Tiofanox sulfone	no	mg / kg	0.0050	0.0030	96	Met.I		713
Tiofanox sulfoxide	no	mg / kg	0.0050	0.0030	96	Met.I		714
Thiometon	no	mg / kg	0.0050	0.0030	104.6	Met.G		715
Tionazin	no	mg / kg	0.010	0.0050	95.9	Met.G		716
Tolclofosmethyl	no	mg / kg	0.0050	0.0030	95.9	Met.G		717
Tolfenpirad	no	mg / kg	0.0050	0.0030	96	Met.I		718
Tolylfluanide	no	mg / kg	0.010	0.0050	57.7	Met.G		719
Dimethylaminosulfotoluidide (DMST)	no	mg / kg	0.010	0.0050	104.6	Met.G		720
Tolylfluanide (sum of tolylfluanide and dimethylaminosulfotoluidide)	no	mg / kg (as tolylfluanide)	0.010	0.0050		Met.G		721
Dimethylaminosulfanilide (DMSA) Tralcoxidim	no	mg / kg	0.010	0.0050	104.6	Met.G		722
(sum of the isomeric constituents of tralkoxydim)	no	mg / kg	0.0050	0.0030	85.5	Met.I		723
Tralometrina	no	mg / kg	0.010	0.0050	86.2	Met.I		724
Transfluthrin	no	mg / kg	0.0050	0.0030	104.6	Met.G		725
Triadimefon	no	mg / kg	0.0050	0.0030	104.6	Met.G		726
Triadimenol (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.I		727
Triallate	no	mg / kg	0.0050	0.0030	95.9	Met.G		728
Triasulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		729
Triazamate	no	mg / kg	0.0050	0.0030	103.9	Met.I		730
Triazofos	no	mg / kg	0.0050	0.0030	95.9	Met.G		731
Triazoxide	no	mg / kg	0.0050	0.0030	96	Met.I		732
Tribenuron methyl	no	mg / kg	0.010	0.0050	85.5	Met.I		733
Tribromoanisole	no	mg / kg	0.0050	0.0030	85.4	Met.G		734
Tricyclazole	no	mg / kg	0.010	0.0050	104.6	Met.G		735
Triclopir	no	mg / kg	0.010	0.0050	96	Met.I		736
Trichlorfon	no	mg / kg	0.0050	0.0030	96	Met.I		737
Trichloronate	no	mg / kg	0.0050	0.0030	85.4	Met.G		738
Tridemorf	no	mg / kg	0.0050	0.0030	103.9	Met.I		739
Trifloxystrobin	no	mg / kg	0.0050	0.0030	96	Met.I		740
Triflumuron	no	mg / kg	0.0050	0.0030	103.9	Met.I		741

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103,480.00.

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Rega
Trifluralin	no	mg / kg	0.0050	0.0030	104.6	Met.G		742
Triflusulfuron (6 (2,2,2trifluoroethoxy) 1,3,5triazine2,4 diamine (INM7222)	no	mg / kg	0.0050	0.0030	103.9	Met.I		743
Triforine	no	mg / kg	0.0050	0.0030	96	Met.I		744
Triticonazole	no	mg / kg	0.0050	0.0030	95.9	Met.G		745
Tritosulfuron	no	mg / kg	0.010	0.0050	96	Met.I		746
Uniconazole	no	mg / kg	0.0050	0.0030	96	Met.I		747
Valiphenalate	no	mg / kg	0.0050	0.0030	96	Met.I		748
Vamidotion	no	mg / kg	0.0050	0.0030	96	Met.I		749
Vinclozolin	no	mg / kg	0.0050	0.0030	104.6	Met.G		750
Zoxamide	no	mg / kg	0.0050	0.0030	103.9	Met.I		751
TOTAL STAPHYLOCCAL ENTEROTOXINS Met .: ISO 19020: 2017	not detected	/ 25 g				17/03/2021 18/03/2021	01	752

Operational nities

nity 02: Via Castellana Resana (TV)
nity 01: Via Fratta Resana (TV)

Information on test methods and / or requirements / specifications

iga (2) Method: MP 1288 rev 17 2020 = The internal method MP 1288 is based on the following standard methods OAC 2015.06, EN 15763: 2010, EPA 6020 B 2014

iga (4), (18), (26) Method: RegCEE 1259/2011 02/12/11 GUCE L320 03/12/11 = Reg CEE 1259/2011 02/12/2011 GU CE L320 03/12/2011

iga (122) Method: MP 2370 rev 1 2020 (UNI EN 15662) = The reported data includes the hydrolysable forms; this technical approach does not guarantee the complete recovery of the conjugated forms of 6 hydroxy bentazone and 8 hydroxy bentazone as reported in UNI EN 15662: 2018

iga (752) Method: ISO 19020: 2017 = ISO 19020: 2017 VIDAS Sta ph enterotoxin II SET 2
The laboratory performs the enzyme immunoassay with the VIDAS® SET2 kit which allows to detect the staphylococcal enterotoxins A, B, C, D, E.

information provided by the customer

amplified by: Customer
roveniente from: GELIT SRL VIA NINFINA, KM 2,700 04013 DOGANELLA DI NINFA (LT) IT
inscription: FRESH PASTEURIZED CREAM LOT: S44130321

Biological Tests Manager	Responsible for chemical tests	Responsible for chemical tests
Operating Units 01	Operating Units 02	Operating Units 01
Dr. Matteo Giacomelli	Dr. Barbara Scantamburlo	Dr. Emiliano Castellano
National order of biologists Professional register n.AA_079105	Chemist Order of Chemists and Physicists of the Province of Treviso Registration n. A351	Chemist Order of Chemists and Physicists of Tuscany. N. 1631 Sect. TO
Certificate number 22468942 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 21005078 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 20956661 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT

The line marked with an asterisk (*) indicates that the test is not accredited by Accredia. Unless otherwise specified, the uncertainty is extensive and has been calculated with a coverage factor k = 2 corresponding to a probability level of approximately 95% or as a confidence interval calculated at a probability level of approximately 95%. LoD: limit of detection, identifies a confidence interval of zero at a probability level of 99%. LoQ: quantification limit; "nr": not detected, indicates a value lower than LoD; "traces (x)": indicates a value between LoD and LoQ, this value is purely indicative; "<x" or "> x "indicate respectively a value lower or higher than the measuring range of the test. Unless otherwise stated, the summations are calculated using the lower bound (LB) criterion. In the event of alteration of the sample, the laboratory declines all responsibility for the results that may be influenced by the deviation if the customer still requests the analysis to be performed. If the sampling is not carried out by the laboratory staff, the results obtained are considered to refer to the sample as received and the laboratory declines its responsibility for the results calculated considering the sampling data provided by the Customer. The customer's name and contact details are always provided by the customer. A: recovery, recoveries marked with a pound sign (#) were not used in the calculations. If there is a specification (legal limits or customer specifications) with which the analytical results were compared, the values shown in bold indicate a result outside this specification. Unless otherwise specified, any conformity / non-conformity judgments reported refer to the parameters analyzed and are based on the comparison of the value with the reference values without considering the confidence interval of the measurement.

END OF TEST REPORT

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TEST REPORT 21/000123261

issue date 22/03/2021

odice holder 0053612

Dear
GELIT SRL
VIA NINFINA, KM 2,700 04013
DOGANELLA DI NINFA (LT)

IT

ati sample

acceptance number	21.005247.0007
itirated by	Ns. technical Biagio Tufaro on 10/03/2021, delivered on 11/03/2021
reception	11/03/2021
red-hot from	GELIT SRL VIA NINFINA, KM 2,700 04013 DOGANELLA DI NINFA (LT) IT
sample entry	DURUM WHEAT SEMOLINA BATCH: 1000893017

ati sampling

amplified by	Customer

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
UL CHAMPION AS IT								1
CADMIUM Met .: MP 1288 rev 17 2020	0.052 ± 0.011	mg / kg	0.0050	0.0017	108.69 #	15/03/2021 03/16/2021	02	2
LEAD Met .: MP 1288 rev 17 2020	traces	mg / kg	0.0050	0.0017	108.69 #	15/03/2021 03/16/2021	02	3
SOYA (PROTEIN OF THE SPECIES) ELISA Met .: MP 1750 rev 5 2020	<LoQ	mg / kg	2.5		98.8 #	15/03/2021 15/03/2021	01	4
WHEAT Met .: MP 1093 rev 6 2020	1.1 ± 0.3	%	1.0	0.50		15/03/2021 22/03/2021	01	5
ZEARALENONE Met .: MP 2249 rev 2 2020	no	µg / kg	10	5.0	111.2	13/03/2021 17/03/2021	01	6
AFLATOXINS Met .: MP 2249 rev 2 2020						13/03/2021 17/03/2021	01	7
Aflatoxin B1	no	µg / kg	0.50	0.25	99.7			8
Aflatoxin B2	no	µg / kg	0.50	0.25	99.7			9
Aflatoxin G1	no	µg / kg	0.50	0.25	99.7			10
Aflatoxin G2	no	µg / kg	0.50	0.25	98.6			11
Sum of aflatoxins B1, B2, G1 and G2	<0.50	µg / kg						12
DEOXINIVALENOL Met .: MP 2249 rev 2 2020	115 ± 40	µg / kg	20	10	98.6	13/03/2021 17/03/2021	01	13
OCHRATOXIN A Met .: MP 2249 rev 2 2020	no	µg / kg	0.50	0.25	96	13/03/2021 17/03/2021	01	14
GLYPHOSATE Met .: MP 0834 rev 11 2016	0.045 ± 0.012	mg / kg	0.010		100	13/03/2021 03/16/2021	01	15
PLANT DRUGS								16
Met.A: UNI EN 15662: 2018						03/16/2021 03/16/2021	01	
Met.B: UNI EN 15662: 2018						18/03/2021 18/03/2021	01	
Metalaxyl and metalaxylM (metalaxyl, including other mixtures of constituent isomers, including metalaxylM (sum of isomers))	no	mg / kg	0.0050	0.0030	104.6 Met.A			17
1,4dimethylnaphthalene	no	mg / kg	0.010	0.0050	104.6 Met.A			18
2,4'DDD	no	mg / kg	0.0050	0.0030	96.2 Met.A			19
2,4'DDE	no	mg / kg	0.0050	0.0030	96.2 Met.A			20
2,4'DDT	no	mg / kg	0.0050	0.0030	86.1 Met.A			21
4.4'DDD	no	mg / kg	0.0050	0.0030	96.2 Met.A			22
4.4'DDE	no	mg / kg	0.0050	0.0030	86.2 Met.A			23
4.4'DDT	no	mg / kg	0.0050	0.0030	86.2 Met.A			24
DDT (sum of p, p'DDT, o, p'DDT, p, p'DDE E p, p 'TDE (DDD))	no	mg / kg (as DDT)	0.0050	0.0030		Half		25
2,4,5T (sum of 2,4,5T, its salts and its esters)	no	mg / kg	0.0050	0.0030	101.4 Met.B			26
2,4,5TP (phenoprop (2 (2,4,5 trichlorophenoxy) propionic acid)	no	mg / kg	0.0050	0.0030	101.4 Met.B			27
2,4D (sum of 2,4D, its salts, esters and conjugates)	no	mg / kg (as 2.4D)	0.0050	0.0030	101.4 Met.B			28
2,4DB (sum of 2,4DB, its salts, esters and conjugates)	no	mg / kg (as 2,4DB)	0.0050	0.0030	91.3	Met.B		29
Ethofumesate (sum of etofumesate, 2keto etofumesate, 2ketoetofumesate in open ring and its conjugates)	no	mg / kg (as etofumesate)	0.0050	0.0030		Met.B		30
2phenylphenol (sum of 2phenylphenol and its conjugates)	no	mg / kg (as 2 phenylphenol)	0.010	0.0050	96.2	Half		31
pphenylphenol	no	mg / kg	0.010	0.0050	104.6 Met.A			32
3chloroaniline	no	mg / kg	0.010	0.0050	96.2 Met.A			33
2,4dimethylaniline	no	mg / kg	0.010	0.0050	94.9 Met.B			34
3,4 dichloroaniline	no	mg / kg	0.0050	0.0030	96.2 Met.A			35
3.5 Dichloroaniline	no	mg / kg	0.0050	0.0030	104.6 Met.A			36
2 hydroxy propoxycarbazone 3	no	mg / kg	0.010	0.0050	94.9	Met.B		37
Hydroxycarbofuran	no	mg / kg	0.0050	0.0030	94.9	Met.B		38

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ANALYTICAL RESULTS

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Carbofuran	no	mg / kg	0.0050	0.0030	94.9	Met.B		39
Carbofuran (sum of carbofuran (including carbofuran generated from carbosulfan, benfuracarb or furatiocarb) and 3 hydroxycarbofuran)	no	mg / kg (as carbofuran)	0.0050	0.0030		Met.B		40
4,4'chlorobenzophenone	no	mg / kg	0.0050	0.0030	96.2	Half		41
4bromophenylurea	no	mg / kg	0.0050	0.0030	94.9	Met.B		42
4chlorobenzyl methyl sulfone	no	mg / kg	0.0050	0.0030	104.6	Met.A		43
6benzyladenine	no	mg / kg	0.0050	0.0030	86.7	Met.B		44
Acephalous	no	mg / kg	0.0050	0.0030	76	Met.B		45
Acequinocil	no	mg / kg	0.010	0.0050	86.7	Met.B		46
Acetamiprid	no	mg / kg	0.0050	0.0030	94.9	Met.B		47
Acetochlor	no	mg / kg	0.0050	0.0030	104.6	Met.A		48
Acibenzolarsmethyl (sum of acibenzolarsmethyl and acibenzolar acid (free and conjugated)) Acid 2,4,6 trichlorophenoxyacetic	no	mg / kg (as acibenzolarsmethyl)	0.010	0.0050	91.3	Met.B		49
Gibberellic acid	no	mg / kg	0.010	0.0050	94.9	Met.B		50
Aclonifen	no	mg / kg	0.0050	0.0030	94.9	Met.B		51
Acrinatrin and its Alachlor	no	mg / kg	0.010	0.0050	94.9	Met.B		52
enantiomer	no	mg / kg	0.0050	0.0030	96.2	Half		53
Aldicarb	no	mg / kg	0.0050	0.0030	96.2	Half		54
Aldicarb sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		55
Aldrin	no	mg / kg	0.0050	0.0030	94.9	Met.B		56
Dieldrin	no	mg / kg	0.0050	0.0030	86.2	Half		57
Aldrin and Dieldrin (Aldrin and Dieldrin combined)	no	mg / kg (as dieldrin)	0.0050	0.0030	96.2	Half		58
Endosulfan alpha isomer	no	mg / kg	0.0050	0.0030		Half		59
Endosulfan beta isomer	no	mg / kg	0.010	0.0050	96.2	Half		60
Endosulfan sulfate	no	mg / kg	0.010	0.0050	104.6	Half		61
Endosulfan (sum of alpha and beta isomers and endosulfan sulfate)	no	mg / kg (as endosulfan)	0.010	0.0050	104.6	Half		62
Lindane (hexachlorocyclohexane (hch) gamma isomer)	no	mg / kg	0.010	0.0050		Half		63
Hexachlorocyclohexane (HCH) beta isomer	no	mg / kg	0.0050	0.0030	104.6	Met.A		64
Hexachlorocyclohexane (HCH) isomer alpha	no	mg / kg	0.0050	0.0030	104.6	Met.A		65
Alletrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		66
Aloxifop (sum of aloxifop and its esters, salts and conjugates expressed in aloxifop (sum of isomers (R) and (S) in any ratio))	no	mg / kg (as aloxifop)	0.010	0.0050	94.9	Met.B		67
Alosulfuron methyl	no	mg / kg	0.0050	0.0030	91.3	Met.B		68
Ametoctradin	no	mg / kg	0.0050	0.0030	94.9	Met.B		69
Ametrine	no	mg / kg	0.0050	0.0030	94.9	Met.B		70
Amidosulfuron	no	mg / kg	0.0050	0.0030	104.6	Met.A		71
Aminocarb	no	mg / kg	0.0050	0.0030	103.9	Met.B		72
Amisulbrom	no	mg / kg	0.0050	0.0030	94.9	Met.B		73
Amitraz	no	mg / kg	0.0050	0.0030	103.9	Met.B		74
n (2,4Dimethylphenyl) formamide	no	mg / kg	0.010	0.0050	94.9	Met.B		75
n2,4Dimethylphenyln'methylformamidine	no	mg / kg	0.010	0.0050	94.9	Met.B		76
Amitraz (amitraz including metabolites containing the 2,4 dimethylaniline fraction)	no	mg / kg (as amitraz)	0.010	0.0050	103.9	Met.B		77
Anthraquinone	no	mg / kg	0.0050	0.0030	96.2	Half		78
Asulam	no	mg / kg	0.0050	0.0030	86.7	Met.B		79
Atrazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		80
Azaconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		81
Azimsulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		82
Azymphosethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		83
Azymphosmethyl	no	mg / kg	0.0050	0.0030	103.9	Met.B		84
Azoxystrobin	no	mg / kg	0.0050	0.0030	94.9	Met.B		85
Barbano	no	mg / kg	0.0050	0.0030	94.9	Met.B		86
Benalaxil, including other mixtures of isomeric constituents such as benalaxylM (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		87
Bendiocarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		88
								89

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Benfluralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		90
Benodanil	no	mg / kg	0.0050	0.0030	104.6	Met.A		91
Methyl Bensulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		ninety two
Bentazone (sum of bentazone, its salts and 6oh and 8ohbentazone (free and conjugated))	no	mg / kg (as bentazone)	0.010	0.0050		Met.B		93
Bentiavalicarb (Bentiavalicarbisopropyl (KIF230 RL) and related enantiomer (KIF230 SD) and diastereomers (KIF 230 SL and KIF230 RD))	no	mg / kg (as bentiavalicarb isopropyl)	0.0050	0.0030	94.9	Met.B		94
Benzoylpropethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		95
Benzoxymate	no	mg / kg	0.0050	0.0030	94.9	Met.B		96
Benztiazuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		97
2naphthyloxyacetic acid (betaNOA)	no	mg / kg	0.0050	0.0030	94.9	Met.B		98
Bifenox	no	mg / kg	0.010	0.0050	94.9	Met.B		99
Bifentrin (sum of isomers)	no	mg / kg	0.0050	0.0030	86.2	Half		100
Resmetrin (resmetrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	76	Met.B		101
Bispyribac (sum of bispyribac, its salts and its esters, expressed as bispyribac)	no	mg / kg	0.0050	0.0030	96.5	Met.B		102
Rimsulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		103
Bixafen	no	mg / kg	0.0050	0.0030	103.9	Met.B		104
Boscalid	no	mg / kg	0.0050	0.0030	103.9	Met.B		105
Bromacil	no	mg / kg	0.0050	0.0030	104.6	Met.A		106
Bromociclen	no	mg / kg	0.0050	0.0030	96.2	Half		107
Bromophosethyl	no	mg / kg	0.0050	0.0030	96.2	Half		108
Bromophosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		109
Bromopropylate	no	mg / kg	0.0050	0.0030	96.2	Half		110
Bromoxinil and its salts	no	mg / kg	0.0050	0.0030	94.9	Met.B		111
BTS 40348	no	mg / kg	0.010	0.0050	94.9	Met.B		112
BTS 44595	no	mg / kg	0.010	0.0050	86.7	Met.B		113
BTS 44596	no	mg / kg	0.010	0.0050	94.9	Met.B		114
Bupirimate	no	mg / kg	0.0050	0.0030	104.6	Met.A		115
Buprofezin	no	mg / kg	0.0050	0.0030	96.2	Met.A		116
Butachlor	no	mg / kg	0.0050	0.0030	104.6	Met.A		117
Butafenacil	no	mg / kg	0.0050	0.0030	96.2	Met.A		118
Butylated	no	mg / kg	0.0050	0.0030	104.6	Met.A		119
Butoxycarboxime	no	mg / kg	0.0050	0.0030	94.9	Met.B		120
Butralin	no	mg / kg	0.0050	0.0030	96.2	Half		121
Cadusafos	no	mg / kg	0.0050	0.0030	96.2	Half		122
Captafol	no	mg / kg	0.0050	0.0030	96.2	Half		123
Captan (sum of captan and THPI)	no	mg / kg (as captan)	0.010	0.0050		Half		124
Folpet	no	mg / kg	0.010	0.0050	104.6	Half		125
Phthalimide	no	mg / kg	0.010	0.0050	104.6	Half		126
Folpet (sum of folpet and phthalimide)	no	mg / kg (as folpet)	0.010	0.0050		Half		127
Carbaril	no	mg / kg	0.0050	0.0030	94.9	Met.B		128
Carbendazim and benomyl (sum of benomyl and carbendazim)	no	mg / kg (as Carbendazim)	0.0050	0.0030	94.9	Met.B		129
Thiophanatomethyl	no	mg / kg	0.010	0.0050	103.9	Met.B		130
Carbofenotion	no	mg / kg	0.0050	0.0030	86.2	Met.A		131
Carbophenotionmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		132
Carboxin	no	mg / kg	0.0050	0.0030	94.9	Met.B		133
Oxycarboxin	no	mg / kg	0.0050	0.0030	103.9	Met.B		134
Carboxin sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.B		135
Carboxin (carboxin including its metabolites: carboxin sulfoxide and oxycarboxin (carboxin sulphone))	no	mg / kg (as carboxin)	0.0050	0.0030		Met.B		136
Carfentrazone	no	mg / kg	0.010	0.0050	94.9	Met.B		137
Carfentrazoneethyl	no	mg / kg	0.010	0.0050	94.9	Met.B		138
Carfentrazone ethyl (determined as carfrentazone and expressed as carfentrazone ethyl)	no	mg / kg (as carfentrazoneethyl)	0.010	0.0050		Met.B		139

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103,480.00.

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
Quinomethionate	no	mg / kg	0.010	0.0050	64	Half		140
Cialofopbutyl	no	mg / kg	0.010	0.0050	94.9	Met.B		141
Cyanazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		142
Cianofenfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		143
Cianofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		144
Ciantraniliprole	no	mg / kg	0.0050	0.0030	103.9	Met.B		145
Ciazofamid	no	mg / kg	0.0050	0.0030	103.9	Met.B		146
Ciclanilide	no	mg / kg	0.0050	0.0030	94.9	Met.B		147
Cycle	no	mg / kg	0.0050	0.0030	96.2	Half		148
Cyclooxy incl. degradation and reaction products which can be determined as 3 (3thienyl) glutaric acid S dioxide (BH 517TGSO2) and / or 3hydroxy3 (3thienyl) glutaric acid S dioxide (BH 5175 OHTGSO2) or the related methyl esters	no	mg / kg (as cyclooxidim)	0.010	0.0050	101.4	Met.B		149
Cicluron	no	mg / kg	0.0050	0.0030	94.9	Met.B		150
Ciflufenamid: sum of cyflufenamid (isomer Z) and its isomer E	no	mg / kg	0.0050	0.0030	94.9	Met.B		151
Cyfluthrin (cyfluthrin including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	96.2	Half		152
Cymiazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		153
Cinosulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		154
Cypermethrin (cypermethrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.010	0.0050	96.2	Met.A		155
Cyproconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		156
Cyprodinil	no	mg / kg	0.0050	0.0030	96.2	Half		157
Cyprosulfamide	no	mg / kg	0.0050	0.0030	94.9	Met.B		158
Cyromazine	no	mg / kg	0.010	0.0050	55.4	Met.B		159
cisClordano	no	mg / kg	0.0050	0.0030	96.2	Half		160
transClordano	no	mg / kg	0.0050	0.0030	96.2	Half		161
Chlordane (sum of cis and transchlordane) cis	no	mg / kg	0.0050	0.0030		Half		162
Heptachlor epoxide	no	mg / kg	0.0050	0.0030	104.6	Met.A		163
transHeptachlor epoxide	no	mg / kg	0.0050	0.0030	96.2	Half		164
Heptachlor	no	mg / kg	0.0050	0.0030	96.2	Half		165
Heptachlor (sum of heptachlor and heptachlor epoxide)	no	mg / kg (as heptachlor)	0.0050	0.0030		Half		166
Cletodim	no	mg / kg	0.0050	0.0030	86.7	Met.B		167
Setoxidim	no	mg / kg	0.0050	0.0030	94.9	Met.B		168
Cletodim (sum of setoxidim and cletodim including degradation products calculated as setoxidim)	no	mg / kg (as setoxidim)	0.0050	0.0030		Met.B		169
Climbazole	no	mg / kg	0.0050	0.0030	96.2	Half		170
Clodinafoppropargile	no	mg / kg	0.0050	0.0030	94.9	Met.B		171
Clodinafop and its Sisomers and their salts	no	mg / kg (as clodinafop)	0.0050	0.0030	94.9	Met.B		172
Clofentezine	no	mg / kg	0.0050	0.0030	94.9	Met.B		173
Clomazone	no	mg / kg	0.0050	0.0030	104.6	Met.A		174
Cloquintocetmexyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		175
Chlorantraniliprole (DPX E2Y45)	no	mg / kg	0.0050	0.0030	94.9	Met.B		176
Chlorbenside	no	mg / kg	0.0050	0.0030	96.2	Half		177
Chlorbromuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		178
Chlordecone	no	mg / kg	0.0050	0.0030	86.7	Met.B		179
Clordimeform	no	mg / kg	0.0050	0.0030	104.6	Met.A		180
Chlorphenapir	no	mg / kg	0.0050	0.0030	104.6	Met.A		181
Clorfenson	no	mg / kg	0.0050	0.0030	104.6	Met.A		182
Clorfenvinfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		183
Chlorofluazuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		184
Chloridazon	no	mg / kg	0.010	0.0050	94.9	Met.B		185
Chloridazondesphenil	no	mg / kg	0.010	0.0050	55.4	Met.B		186
Chloridazon (sum of chloridazon and chloridazondesphenil)	no	mg / kg (as chloridazon)	0.010	0.0050		Met.B		187
Clormefos	no	mg / kg	0.0050	0.0030	104.6	Met.A		188

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
Chloroneb	no	mg / kg	0.0050	0.0030	104.6	Met.A		189
Chloropropylate	no	mg / kg	0.0050	0.0030	96.2	Half		190
Chlorothalonil	no	mg / kg	0.0050	0.0030	41.7	Half		191
Cloroxuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		192
Chlorpyrifos	no	mg / kg	0.0050	0.0030	104.6	Met.A		193
Chlorpyrifosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		194
Chlorprofam	no	mg / kg	0.0050	0.0030	104.6	Met.A		195
Clorprofam (chlorprofam and 3chloroaniline)	no	mg / kg (as chlorprofam)	0.010	0.0050		Half		196
Clorsulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		197
Chlortaldimethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		198
Chlortiamide	no	mg / kg	0.0050	0.0030	55.4	Met.B		199
Chlortiofos	no	mg / kg	0.0050	0.0030	96.2	Half		200
Clortion	no	mg / kg	0.0050	0.0030	104.6	Met.A		201
Clortoluron	no	mg / kg	0.0050	0.0030	94.9	Met.B		202
Clotianidin	no	mg / kg	0.0050	0.0030	94.9	Met.B		203
Thiamethoxam	no	mg / kg	0.0050	0.0030	94.9	Met.B		204
Tiencarbazonemetyl	no	mg / kg	0.010	0.0050	94.9	Met.B		205
Clozolinate	no	mg / kg	0.0050	0.0030	96.2	Half		206
Cumafos	no	mg / kg	0.0050	0.0030	104.6	Met.A		207
Coumatetralil	no	mg / kg	0.0050	0.0030	94.9	Met.B		208
Crimidina	no	mg / kg	0.0050	0.0030	86.7	Met.B		209
Delta8,9avermectin B1a	no	mg / kg	0.0050	0.0030	94.9	Met.B		210
Hexachlorocyclohexane (HCH) delta isomer	no	mg / kg	0.0050	0.0030	104.6	Met.A		211
Deltamethrin (cisdeltamethrin)	no	mg / kg	0.0050	0.0030	86.7	Met.B		212
Oxidemetonmethyl	no	mg / kg	0.010	0.0050	86.7	Met.B		213
Demetonsmethyl	no	mg / kg	0.010	0.0050	86.7	Met.B		214
Demetonsmethylsulfone	no	mg / kg	0.010	0.0050	94.9	Met.B		215
Oxidemetonmethyl (sum of oxydemetonmethyl and demetonSmethylsulfone)	no	mg / kg (as oxydemetonmethyl)	0.010	0.0050		Met.B		216
Desethylatrazine	no	mg / kg	0.010	0.0050	104.6	Met.A		217
Desethylterbuthylazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		218
Desisopropilatrazine	no	mg / kg	0.0050	0.0030	94.9	Met.B		219
Desmedifam	no	mg / kg	0.0050	0.0030	94.9	Met.B		220
Desmethyl pirimicarb	no	mg / kg	0.0050	0.0030	104.6	Met.A		221
Pirimicarb	no	mg / kg	0.0050	0.0030	104.6	Met.A		222
Desmetrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		223
Diallate (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		224
Diazinone	no	mg / kg	0.0050	0.0030	104.6	Met.A		225
Dicamba	no	mg / kg	0.010	0.0050	94.9	Met.B		226
Diclobenil	no	mg / kg	0.0050	0.0030	104.6	Met.A		227
Diclobutrazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		228
Diclocymet	no	mg / kg	0.010	0.0050	103.9	Met.B		229
Diclofention	no	mg / kg	0.0050	0.0030	104.6	Met.A		230
Diclofluanide	no	mg / kg	0.010	0.0050	64	Half		231
Diclofop	no	mg / kg	0.0050	0.0030	94.9	Met.B		232
Dichloran	no	mg / kg	0.0050	0.0030	104.6	Met.A		233
Diclorprop: sum of dichlorprop (including dichlorpropp) and its conjugates	no	mg / kg	0.0050	0.0030	101.4	Met.B		234
Dichlorvos	no	mg / kg	0.0050	0.0030	104.6	Met.A		235
Dicofol (sum of p, p'e o, p 'isomers)	no	mg / kg	0.010	0.0050		Half		236
Dicrotofos	no	mg / kg	0.0050	0.0030	94.9	Met.B		237
Diethylmtoluamide (DEET)	no	mg / kg	0.0050	0.0030	94.9	Met.B		238
Dietofencarb	no	mg / kg	0.0050	0.0030	103.9	Met.B		239
Diphenamide	no	mg / kg	0.0050	0.0030	96.2	Half		240
Diphenylamine	no	mg / kg	0.010	0.0050	96.2	Half		241
Difenoconazole	no	mg / kg	0.0050	0.0030	96.2	Half		242
Diflubenzuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		243
Diflufenican	no	mg / kg	0.0050	0.0030	96.2	Half		244

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Dimepiperate	no	mg / kg	0.0050	0.0030	96.2	Half		245
Dimetamethrin	no	mg / kg	0.0050	0.0030	94.9	Met.B		246
Dimethenamid, including other mixtures of constituent isomers including dimethenamidp (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		247
Dimethoate	no	mg / kg	0.0050	0.0030	94.9	Met.B		248
Ometoate	no	mg / kg	0.0050	0.0030	86.7	Met.B		249
Dimethoate (sum of dimethoate and hometoate)	no	mg / kg (as dimethoate)	0.0050	0.0030		Met.B		250
Dimetomorf (sum of isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		251
Dimoxystrobin	no	mg / kg	0.0050	0.0030	96.2	Half		252
Diniconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		253
Dinocap (sum of the isomers of dinocap and their corresponding phenols)	no	mg / kg (as dinocap)	0.0050	0.0030	86.7	Met.B		254
Dinoseb (sum of dinoseb, its salts, dinosebacetate and binapacril)	no	mg / kg (as dinoseb)	0.0050	0.0030	46.4	Met.B		255
Dinotefuran	no	mg / kg	0.0050	0.0030	86.7	Met.B		256
Dinoterb (sum of dinoterb, its salts and esters)	no	mg / kg (as dinoterb)	0.0050	0.0030	71.8	Met.B		257
Dioxacarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		258
Dipropetrina	no	mg / kg	0.0050	0.0030	104.6	Met.A		259
Disulfoton sulfone	no	mg / kg	0.010	0.0050	103.9	Met.B		260
Disulfoton sulfoxide	no	mg / kg	0.010	0.0050	94.9	Met.B		261
Ditalimfos	no	mg / kg	0.010	0.0050	64	Half		262
Diuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		263
DNOC	no	mg / kg	0.0050	0.0030	94.9	Met.B		264
Edifenfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		265
Endrin	no	mg / kg	0.0050	0.0030	96.2	Half		266
EPN	no	mg / kg	0.0050	0.0030	96.2	Half		267
Epoxyiconazole	no	mg / kg	0.010	0.0050	103.9	Met.B		268
EPTC (SEtil Dipropylthiocarbamate)	no	mg / kg	0.0050	0.0030	104.6	Met.A		269
Heptenophos	no	mg / kg	0.0050	0.0030	103.9	Met.B		270
Hexachlorobenzene (HCB)	no	mg / kg	0.0050	0.0030	86.2	Met.A		271
Hexaconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		272
Esaflumuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		273
Hexazinone	no	mg / kg	0.0050	0.0030	96.2	Half		274
Etaconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		275
Etalfluralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		276
Etiofencarb	no	mg / kg	0.0050	0.0030	103.9	Met.B		277
Etiofencarb sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		278
Etiofencarb sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		279
Etion	no	mg / kg	0.0050	0.0030	104.6	Met.A		280
Etofenprox	no	mg / kg	0.0050	0.0030	96.2	Half		281
Etirimol	no	mg / kg	0.0050	0.0030	86.7	Met.B		282
Etoprofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		283
Ethoxazole	no	mg / kg	0.0050	0.0030	86.7	Met.B		284
Ethoxysulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		285
Etridiazolo	no	mg / kg	0.0050	0.0030	96.2	Half		286
Etrimfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		287
Exitiazox	no	mg / kg	0.0050	0.0030	86.7	Met.B		288
Famphur	no	mg / kg	0.0050	0.0030	104.6	Met.A		289
Famoxadone	no	mg / kg	0.0050	0.0030	94.9	Met.B		290
Phenamidone	no	mg / kg	0.0050	0.0030	103.9	Met.B		291
Fenarimol	no	mg / kg	0.0050	0.0030	96.2	Half		292
Fenazaquin	no	mg / kg	0.0050	0.0030	94.9	Met.B		293
Fenbuconazole (sum of constituent enantiomers)	no	mg / kg	0.0050	0.0030	96.2	Half		294
Fenclorfos	no	mg / kg	0.0050	0.0030	96.2	Half		295
Fenclorfos oxon	no	mg / kg	0.0050	0.0030	94.9	Met.B		296
Fenclorfos (sum of fenclorfos and fenclorfos oxon)	no	mg / kg (as fenclorfos)	0.0050	0.0030		Met.B		297
Fenexamide	no	mg / kg	0.010	0.0050	96.2	Half		298

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Fenfluthrin	no	mg / kg	0.0050	0.0030	96.2	Half		299
Fenitrothion	no	mg / kg	0.0050	0.0030	104.6	Met.A		300
Fenkapton	no	mg / kg	0.0050	0.0030	96.2	Half		301
Fenmedifam	no	mg / kg	0.0050	0.0030	94.9	Met.B		302
Phenobucarb	no	mg / kg	0.0050	0.0030	104.6	Met.A		303
Phenothiocarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		304
Fenotrin (fenotrin including other mixtures of isomer constituents (sum of isomers))	no	mg / kg	0.0050	0.0030	86.7	Met.B		305
Cyphothrin (sum of isomers)	no	mg / kg	0.0050	0.0030	86.7	Met.B		306
Fenoxaproppetyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		307
Phenoxycarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		308
Phenpyrazamine	no	mg / kg	0.0050	0.0030	94.9	Met.B		309
Phenpiroxymate	no	mg / kg	0.0050	0.0030	86.7	Met.B		310
Fenpropatrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		311
Fenpropidin (sum of fenpropidin and its salts)	no	mg / kg	0.0050	0.0030	94.9	Met.B		312
Fenpropimorf (sum of isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		313
Fenson	no	mg / kg	0.0050	0.0030	104.6	Met.A		314
Fensulfotion	no	mg / kg	0.0050	0.0030	104.6	Met.A		315
Fention	no	mg / kg	0.0050	0.0030	86.7	Met.B		316
Fention sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		317
Fention sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.B		318
Fention oxon	no	mg / kg	0.0050	0.0030	94.9	Met.B		319
Fention oxon sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		320
Phentoate	no	mg / kg	0.0050	0.0030	104.6	Met.A		321
Fenuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		322
Fenvalerate (any ratio of isomeric constituents (RR, SS, RS and SR) including esfenvalerate)	no	mg / kg	0.0050	0.0030	96.2	Half		323
Fipronil	no	mg / kg	0.0050	0.0030	104.6	Met.A		324
Fipronil sulfone	no	mg / kg	0.0050	0.0030	104.6	Met.A		325
fipronildesulfinil	no	mg / kg	0.0050	0.0030	104.6	Met.A		326
Fipronil (sum of fipronil + sulphone metabolite (MB46136))	no	mg / kg (as fipronil)	0.0050	0.0030		Half		327
Flampropisopropyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		328
Flazasulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		329
Flonicamid	no	mg / kg	0.010	0.0050	94.9	Met.B		330
Florasulam	no	mg / kg	0.0050	0.0030	94.9	Met.B		331
Fluazinam	no	mg / kg	0.0050	0.0030	94.9	Met.B		332
Flubendiamide	no	mg / kg	0.0050	0.0030	94.9	Met.B		333
Flucarbazone	no	mg / kg	0.0050	0.0030	94.9	Met.B		334
Flucicloxuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		335
Flucitrinate (flucitrinate including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030		Half		336
Flucloralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		337
Fludioxonil	no	mg / kg	0.0050	0.0030	104.6	Met.A		338
Flufenacet	no	mg / kg	0.010	0.0050	96.2	Half		339
Flufenacetoxalate	no	mg / kg	0.010	0.0050	55.4	Met.B		340
Flufenacet FOE5043	no	mg / kg	0.010	0.0050	86.7	Met.B		341
flufenacet sulfonic acid	no	mg / kg	0.010	0.0050	55.4	Met.B		342
Flufenacet (sum of all compounds containing the NfluorophenylNisopropyl fraction)	no	mg / kg (as flufenacet)	0.010	0.0050		Met.B		343
Flufenoxuron	no	mg / kg	0.0050	0.0030	86.7	Met.B		344
Flumetralin	no	mg / kg	0.0050	0.0030	105.6	Met.A		345
Flumethrin	no	mg / kg	0.0050	0.0030	86.7	Met.B		346
Flumioxazine	no	mg / kg	0.0050	0.0030	103.9	Met.B		347
Fluopicolide	no	mg / kg	0.0050	0.0030	104.6	Met.A		348
Fluopyram	no	mg / kg	0.0050	0.0030	94.9	Met.B		349
Fluxapiroxad	no	mg / kg	0.0050	0.0030	103.9	Met.B		350
Fluotrimazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		351
Fluoxastrobin (sum of fluoxastrobin and its	no	mg / kg	0.0050	0.0030	94.9	Met.B		352

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103,480.00.

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Rega
isomer Z)								
Flupiradifurone	no	mg / kg	0.0050	0.0030	94.9	Met.B		353
Fluquinconazole	no	mg / kg	0.0050	0.0030	94.9	Met.B		354
Fluralaner	no	mg / kg	0.0050	0.0030	94.9	Met.B		355
Flurochloridone (sum of cis and trans isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.B		356
Fluroxipir (sum of fluroxipir, its salts, its esters and its conjugates)	no	mg / kg (as fluroxipir)	0.010	0.0050	101.4	Met.B		357
Flurprimidol	no	mg / kg	0.0050	0.0030	94.9	Met.B		358
Flusilazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		359
Flutiacetmethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		360
Penoxsulam	no	mg / kg	0.0050	0.0030	94.9	Met.B		361
Flutolanil	no	mg / kg	0.0050	0.0030	96.2	Half		362
Flutriafol	no	mg / kg	0.0050	0.0030	104.6	Met.A		363
Fomesafen	no	mg / kg	0.0050	0.0030	94.9	Met.B		364
Fonofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		365
Foramsulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		366
Drilled	no	mg / kg	0.0050	0.0030	104.6	Met.A		367
Perforated oxon	no	mg / kg	0.0050	0.0030	96.2	Half		368
Perate oxon sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		369
Perforate sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		370
Perforate sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.B		371
Forate (sum of forate, its oxygenated analogue and their sulfones)	no	mg / kg (as pierced)	0.0050	0.0030		Met.B		372
Forclorfenuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		373
Formetanate: sum of formetanate and relative salts	no	mg / kg (as hydrochloride of formetanate)	0.010	0.0050	86.7	Met.B		374
Formotion	no	mg / kg	0.0050	0.0030	104.6	Met.A		375
Fosalone	no	mg / kg	0.0050	0.0030	104.6	Met.A		376
Phosphamidone	no	mg / kg	0.010	0.0050		Half		377
Fosmet	no	mg / kg	0.0050	0.0030	103.9	Met.B		378
Fosmet oxon	no	mg / kg	0.0050	0.0030	94.9	Met.B		379
Fosmet (fosmet and fosmetoxon)	no	mg / kg (as fosmet)	0.0050	0.0030		Met.B		380
Fostiazato	no	mg / kg	0.010	0.0050	104.6	Half		381
Foxim	no	mg / kg	0.0050	0.0030	94.9	Met.B		382
Fuberidazole	no	mg / kg	0.0050	0.0030	94.9	Met.B		383
Furalaxil	no	mg / kg	0.0050	0.0030	104.6	Met.A		384
Halfenprox	no	mg / kg	0.010	0.0050	86.2	Half		385
Hydroxy acequinocyl	no	mg / kg	0.010	0.0050	86.7	Met.B		386
Imazalil (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		387
Imazametabenz	no	mg / kg	0.0050	0.0030	86.7	Met.B		388
Imazaetabenzmethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		389
Imazamox (sum of imazamox and its salts)	no	mg / kg (as imazamox)	0.0050	0.0030	86.7	Met.B		390
Imazaquin	no	mg / kg	0.0050	0.0030	94.9	Met.B		391
Imazetapir	no	mg / kg	0.0050	0.0030	94.9	Met.B		392
Imidacloprid	no	mg / kg	0.0050	0.0030	94.9	Met.B		393
Indoxacarb (sum of S and R isomers)	no	mg / kg	0.0050	0.0030	96.2	Half		394
Iodofenfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		395
Iodosulfuronmethyl (sum of sulfuronmethyl iodine and its salts)	no	mg / kg (as iodosulfuronmethyl)	0.0050	0.0030	103.9	Met.B		396
Ioxynil (sum of ioxynil and its salts)	no	mg / kg (as ioxinil)	0.0050	0.0030	86.7	Met.B		397
Iprobenfos	no	mg / kg	0.0050	0.0030	96.2	Half		398
Iprodione	no	mg / kg	0.010	0.0050	104.6	Met.A		399
Iprovalicarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		400
Isazofos	no	mg / kg	0.010	0.0050	96.2	Met.A		401
Isocarbofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		402
Isodrin	no	mg / kg	0.0050	0.0030	96.2	Met.A		403
Isofenfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		404
Isofenfosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		405

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
isopirazam	no	mg / kg	0.0050	0.0030	103.9	Met.B		406
Isopropalin	no	mg / kg	0.0050	0.0030	96.2	Met.A		407
Isoprotiolan	no	mg / kg	0.0050	0.0030	104.6	Met.A		408
Isoproturon	no	mg / kg	0.0050	0.0030	94.9	Met.B		409
Isoxaben	no	mg / kg	0.0050	0.0030	94.9	Met.B		410
Isoxadifenethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		411
Isoxaflutol	no	mg / kg	0.0050	0.0030	103.9	Met.B		412
Isoxaflutol (sum of isoxaflutol and its diketonitrile metabolite)	no	mg / kg (as isoxaflutole)	0.0050	0.0030		Met.B		413
Kresoximmethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		414
Lambdachalothrin (includes gammachalothrin) (sum of R, S and S, R isomers)	no	mg / kg	0.0050	0.0030	86.2	Half		415
3,4,5Trimetacarb (Landrin A)	no	mg / kg	0.0050	0.0030	94.9	Met.B		416
2,3,5Trimetacarb (Landrin B) Landrin	no	mg / kg	0.0050	0.0030	94.9	Met.B		417
(sum of isomers A and B) Lenacil	no	mg / kg	0.0050	0.0030		Met.B		418
	no	mg / kg	0.0050	0.0030	96.2	Half		419
Leptofos	no	mg / kg	0.0050	0.0030	86.2	Half		420
Linuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		421
Luphenurone (any percentage of constituent isomers)	no	mg / kg	0.010	0.0050	94.9	Met.B		422
Mandipropamide (any ratio of constituent isomers) MCPA	no	mg / kg	0.0050	0.0030	94.9	Met.B		423
(including its salts, esters and conjugates)	no	mg / kg	0.0050	0.0030	91.3	Met.B		424
MCPB (including its salts, esters and conjugates) MCPA and	no	mg / kg	0.0050	0.0030	101.4	Met.B		425
MCPB (MCPA, MCPB including its salts, esters and conjugates)	no	mg / kg (as MCPA)	0.0050	0.0030		Met.B		426
Mepanipirim	no	mg / kg	0.0050	0.0030	104.6	Met.A		427
Mepronil	no	mg / kg	0.0050	0.0030	96.2	Half		428
Meptildinocap (sum of 2.4 DNOPC and 2.4 DNOP)	no	mg / kg (as meptildinocap)	0.0050	0.0030	86.7	Met.B		429
Mesosulfuron methyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		430
Metabenztiazuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		431
Metacrifos	no	mg / kg	0.0050	0.0030	96.2	Half		432
Methamidophos	no	mg / kg	0.0050	0.0030	76	Met.B		433
Metamitron	no	mg / kg	0.0050	0.0030	86.7	Met.B		434
Metazachlor	no	mg / kg	0.010	0.0050	96.2	Half		435
479M08	no	mg / kg	0.010	0.0050	76	Met.B		436
Metconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	86.7	Met.B		437
Metidation	no	mg / kg	0.0050	0.0030	104.6	Met.A		438
Methiocarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		439
Methiocarb sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		440
Methiocarb sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		441
Methiocarb (sum of methiocarb and methiocarb sulfoxide and sulfone)	no	mg / kg (as methiocarb)	0.0050	0.0030		Met.B		442
Metobromuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		443
Metolachlor and Smetolachlor (metolachlor comprising other mixtures of constituent isomers including S metolachlor (sum of isomers))	no	mg / kg	0.0050	0.0030	104.6	Met.A		444
Metolcarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		445
Methomyl	no	mg / kg	0.0050	0.0030	103.9	Met.B		446
Metoprotrine	no	mg / kg	0.0050	0.0030	104.6	Met.A		447
Methoxychlor	no	mg / kg	0.0050	0.0030		Half		448
Methoxyphenozide	no	mg / kg	0.0050	0.0030	94.9	Met.B		449
Metosulam	no	mg / kg	0.0050	0.0030	94.9	Met.B		450
Metoxuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		451
Metrafenone	no	mg / kg	0.0050	0.0030	103.9	Met.B		452
Metribuzin	no	mg / kg	0.0050	0.0030	104.6	Met.A		453
MEVINFOS (sum of E and Z isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		454
Myclobutanil (sum of constituent isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		455
Mirex	no	mg / kg	0.0050	0.0030	86.2	Half		456
Molinate	no	mg / kg	0.010	0.0050	104.6	Met.A		457

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ANALYTICAL RESULTS

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Monocrotofos	no	mg / kg	0.0050	0.0030	94.9	Met.B		458
Monolinuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		459
Monuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		460
Napropamide (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		461
Naptalam	no	mg / kg	0.0050	0.0030	94.9	Met.B		462
Neburon	no	mg / kg	0.0050	0.0030	94.9	Met.B		463
Nicosulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		464
Nitenpiram	no	mg / kg	0.0050	0.0030	76	Met.B		465
Nitralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		466
Nitrapirin	no	mg / kg	0.0050	0.0030	104.6	Met.A		467
Nitrofen	no	mg / kg	0.0050	0.0030	104.6	Met.A		468
Nitrotalisopropyl	no	mg / kg	0.0050	0.0030	96.2	Met.A		469
Norflurazon	no	mg / kg	0.0050	0.0030	104.6	Met.A		470
Novaluron	no	mg / kg	0.010	0.0050	86.7	Met.B		471
Nuarimol	no	mg / kg	0.0050	0.0030	104.6	Met.A		472
Ofurace	no	mg / kg	0.0050	0.0030	104.6	Met.A		473
Oxadiazon	no	mg / kg	0.0050	0.0030	104.6	Met.A		474
Oxadixil	no	mg / kg	0.0050	0.0030	104.6	Met.A		475
Oxamil	no	mg / kg	0.0050	0.0030	94.9	Met.B		476
Oxamil oxime	no	mg / kg	0.0050	0.0030	94.9	Met.B		477
Oxasulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		478
Oxifluorfen	no	mg / kg	0.0050	0.0030	104.6	Met.A		479
Paclobutrazol (Sum of constituent isomers)	no	mg / kg	0.010	0.0050	96.2	Met.A		480
Parathionmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		481
Paration	no	mg / kg	0.0050	0.0030	104.6	Met.A		482
Pebulate	no	mg / kg	0.0050	0.0030	86.7	Met.B		483
Pencicuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		484
Penconazole (Sum of constituent isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		485
Pendimetalin	no	mg / kg	0.0050	0.0030	96.2	Half		486
Pentachloroaniline	no	mg / kg	0.0050	0.0030	96.2	Half		487
Quintozene	no	mg / kg	0.0050	0.0030	96.2	Half		488
Quintozene (sum of quintozene and pentachloroaniline)	no	mg / kg (as quintozene)	0.0050	0.0030		Half		489
Pentachloroanisole	no	mg / kg	0.0050	0.0030	96.2	Half		490
Penthiopyrad	no	mg / kg	0.0050	0.0030	94.9	Met.B		491
Permethrin (sum of isomers)	no	mg / kg	0.0050	0.0030	86.2	Half		492
Pertan	no	mg / kg	0.0050	0.0030	96.2	Half		493
Picolinafen	no	mg / kg	0.0050	0.0030	96.2	Half		494
Picoxistrobin	no	mg / kg	0.0050	0.0030	94.9	Met.B		495
Pymetrozine	no	mg / kg	0.0050	0.0030	63.1	Met.B		496
Piperofos	no	mg / kg	0.0050	0.0030	96.2	Half		497
Piperonyl butoxide	no	mg / kg	0.0030	0.0020	104.6	Met.A		498
Piracarbolid	no	mg / kg	0.0050	0.0030	94.9	Met.B		499
Piraclostrobine	no	mg / kg	0.0050	0.0030	94.9	Met.B		500
Piraflufen	no	mg / kg	0.0050	0.0030	94.9	Met.B		501
Piraflufenethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		502
Pyrethrins	no	mg / kg	0.010	0.0050		Met.B		503
Piraflufenethyl (A) (sum of piraflufenethyl and piraflufen)	no	mg / kg (as piraflufen ethyl)	0.0050	0.0030		Met.B		504
Piridaben	no	mg / kg	0.0050	0.0030	86.7	Met.B		505
Pirazofos	no	mg / kg	0.0050	0.0030	96.2	Half		506
Piridafention	no	mg / kg	0.0050	0.0030	96.2	Half		507
Pyridalil	no	mg / kg	0.0050	0.0030	86.2	Half		508
Pyridate (sum of pyridate, its hydrolysis product CL 9673 (6chloro4hydroxy3phenylpyridazine) and hydrolyzable conjugates of CL 9673)	no	mg / kg (as pyridate)	0.0050	0.0030	101.4	Met.B		509
Pirifenox	no	mg / kg	0.0050	0.0030		Half		510
Pyrimethanil	no	mg / kg	0.0050	0.0030	104.6	Met.A		511
Pyrimiphosethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		512

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Pyrimiphosmethyl	no	mg / kg	0.0020	0.0010	104.6	Met.A		513
Piriproxifen	no	mg / kg	0.0050	0.0030	86.7	Met.B		514
Piroxsulam	no	mg / kg	0.0050	0.0030	94.9	Met.B		515
Pretylachlor	no	mg / kg	0.0050	0.0030	94.9	Met.B		516
Primisulfuron methyl	no	mg / kg	0.0050	0.0030	103.9	Met.B		517
Procloraz	no	mg / kg	0.010	0.0050	94.9	Met.B		518
Procymidone	no	mg / kg	0.0050	0.0030	104.6	Met.A		519
Profam	no	mg / kg	0.0050	0.0030	96.2	Met.A		520
Profenofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		521
Profluralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		522
Profoxidim	no	mg / kg	0.0050	0.0030	86.7	Met.B		523
Promecarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		524
Prometon	no	mg / kg	0.0050	0.0030	104.6	Met.A		525
Prometrina	no	mg / kg	0.0050	0.0030	104.6	Met.A		526
Propachlor	no	mg / kg	0.010	0.0050	94.9	Met.B		527
Propachlor oxalamic acid	no	mg / kg	0.010	0.0050	76	Met.B		528
Propachlor: oxaline derivative of propachlor, expressed as propachlor	no	mg / kg (as propachlor)	0.010	0.0051		Met.B		529
Propanil	no	mg / kg	0.0050	0.0030	94.9	Met.B		530
Propargite	no	mg / kg	0.0050	0.0030	94.9	Met.B		531
Propazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		532
Propetamfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		533
Propiconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		534
Propizamide	no	mg / kg	0.0050	0.0030	104.6	Met.A		535
Propoxycarbazone	no	mg / kg	0.010	0.0050	103.9	Met.B		536
Propoxycarbazone (A) (propoxycarbazone, its salts and 2 hydroxypropoxycarbazone)	no	mg / kg (as propoxycarbazone)	0.010	0.0050		Met.B		537
Propoxur	no	mg / kg	0.0050	0.0030	94.9	Met.B		538
Proquinazid	no	mg / kg	0.0050	0.0030	96.2	Half		539
Prosulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		540
Prosulfocarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		541
Protiophos	no	mg / kg	0.0050	0.0030	96.2	Half		542
Protoato	no	mg / kg	0.0050	0.0030	104.6	Met.A		543
Quinalfos	no	mg / kg	0.0050	0.0030	96.2	Half		544
Quinclorac	no	mg / kg	0.0050	0.0030	86.7	Met.B		545
Quinmerac	no	mg / kg	0.0050	0.0030	86.7	Met.B		546
Quinoxifen	no	mg / kg	0.0050	0.0030	104.6	Met.A		547
QUIZALOFOP (sum of quizalofop, its salts, esters (including propaquizafop) and its conjugates, expressed as quizalofop (any percentage of constituent isomers))	no	mg / kg	0.0050	0.0030	103	Met.B		548
Rotenone	no	mg / kg	0.0050	0.0030	103.9	Met.B		549
RPA 202248	no	mg / kg	0.0050	0.0030	103.9	Met.B		550
S421	no	mg / kg	0.0050	0.0030	96.2	Met.A		551
Saflufenacil	no	mg / kg	0.0050	0.0030	103.9	Met.B		552
M800H11 (SaflufenacilN, Ndesmethyl) M800H35	no	mg / kg	0.0050	0.0030	103.9	Met.B		553
(SaflufenacilNdesmethylurea) Saflufenacil (sum of	no	mg / kg	0.0050	0.0030	94.9	Met.B		554
saflufenacil, M800H11 and M800H35)	no	mg / kg (as saflufenacil)	0.0050	0.0030		Met.B		555
Sedaxane (sum of isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		556
Silafluofen	no	mg / kg	0.0050	0.0030	86.2	Half		557
Siltiofam	no	mg / kg	0.0050	0.0030	94.9	Met.B		558
Simazina	no	mg / kg	0.0050	0.0030	104.6	Met.A		559
Simethrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		560
Spinetoram (XDE175)	no	mg / kg	0.0050	0.0030		Met.B		561
Spinosad: sum of spinosyn A and spinosyn D	no	mg / kg	0.0050	0.0030		Met.B		562
Spiromesifen	no	mg / kg	0.0050	0.0030	94.9	Met.B		563
Spirotetramate	no	mg / kg	0.0050	0.0030	94.9	Met.B		564
BYI08330enol	no	mg / kg	0.0050	0.0030	103.9	Met.B		565

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103,480.00.

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
BYI08330 ketohydroxyl	no	mg / kg	0.0050	0.0030	103.9	Met.B		566
BYI08330 Monohydroxy	no	mg / kg	0.0050	0.0030	94.9	Met.B		567
BYI08330enolglucoside	no	mg / kg	0.0050	0.0030	86.7	Met.B		568
Spirotetramate and its 4 metabolites byi08330enol, byi08330 ketohydroxyl, byi08330 monohydroxyl and byi08330 enolglucoside	no	mg / kg (as spirotetramate)	0.0050	0.0030		Met.B		569
Sulfallate	no	mg / kg	0.0050	0.0030	104.6	Met.A		570
Sulfentrazone	no	mg / kg	0.0050	0.0030	94.9	Met.B		571
Sulfosulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		572
Sulfotep	no	mg / kg	0.0050	0.0030	104.6	Met.A		573
Sulfoxaflor (sum of the isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		574
Sulprofos	no	mg / kg	0.0050	0.0030	96.2	Half		575
Fluvalinate (sum of isomers) resulting from the use of taufluvalinate	no	mg / kg	0.010	0.0050	96.2	Half		576
Tebuconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		577
Tebufenozide	no	mg / kg	0.0050	0.0030	94.9	Met.B		578
Tebufenpirad	no	mg / kg	0.0050	0.0030	104.6	Met.A		579
Tebupirimifos	no	mg / kg	0.0050	0.0030	104.6	Met.A		580
Tebutam	no	mg / kg	0.0050	0.0030	94.9	Met.B		581
Tecnazene	no	mg / kg	0.0050	0.0030	104.6	Met.A		582
Teflubenzuron	no	mg / kg	0.0050	0.0030	86.7	Met.B		583
Teflutrin	no	mg / kg	0.0050	0.0030	96.2	Half		584
Telodrin	no	mg / kg	0.0050	0.0030	96.2	Half		585
Temefos	no	mg / kg	0.0050	0.0030	94.9	Met.B		586
Tepraloxidim (sum of tepraloxidim and its metabolites which can be hydrolyzed by both the glutaric acid fraction 3 (tetrahydropyran4yl) and the glutaric acid fraction 3 (tetrahydropyran4yl))	no	mg / kg (as tepraloxidim)	0.010	0.0050	101.4	Met.B		587
Terbacil	no	mg / kg	0.0050	0.0030	104.6	Met.A		588
Terbufos	no	mg / kg	0.010	0.0050	86.7	Met.B		589
Terbufos sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		590
Terbufos sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		591
Terbumeton	no	mg / kg	0.0050	0.0030	104.6	Met.A		592
Terbuthylazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		593
Terbutrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		594
Tetrachlorvinphos	no	mg / kg	0.0050	0.0030	104.6	Met.A		595
Tetraconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		596
Tetradifon	no	mg / kg	0.0050	0.0030	96.2	Half		597
Tetramethrin	no	mg / kg	0.010	0.0050	104.6	Met.A		598
Tetrasul	no	mg / kg	0.0050	0.0030	78.2	Met.A		599
Thiabendazole	no	mg / kg	0.0050	0.0030	86.7	Met.B		600
Thiacloprid	no	mg / kg	0.0050	0.0030	94.9	Met.B		601
Tidiazuron	no	mg / kg	0.0050	0.0030	86.7	Met.B		602
Tifensulfuron methyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		603
Tiobencarb	no	mg / kg	0.0050	0.0030	104.6	Met.A		604
Thiobencarb (4chlorobenzyl methyl sulfone)	no	mg / kg (as tiobencarb)	0.0063	0.0038		Half		605
Tiocarbazil	no	mg / kg	0.0050	0.0030	96.2	Half		606
Tiofanox sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		607
Tiofanox sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		608
Thiometon	no	mg / kg	0.0050	0.0030	104.6	Met.A		609
Tionazin	no	mg / kg	0.010	0.0050	96.2	Met.A		610
Tolclofosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		611
Tolfenpirad	no	mg / kg	0.0050	0.0030	94.9	Met.B		612
Tolylfluanide	no	mg / kg	0.010	0.0050	64	Half		613
Dimethylaminosulfotoluidide (DMST)	no	mg / kg	0.010	0.0050	104.6	Half		614
Dimethylaminosulfanilide (DMSA)	no	mg / kg	0.010	0.0050	104.6	Half		615
Tolylfluanide (sum of tolylfluanide and dimethylaminosulfotoluidide)	no	mg / kg (as tolylfluanide)	0.010	0.0050		Half		616

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ANALYTICAL RESULTS

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Tralcoxidim (sum of the isomeric constituents of tralcoxidim)	no	mg / kg	0.0050	0.0030	94.9	Met.B		617
Tralometrina	no	mg / kg	0.010	0.0050	86.7	Met.B		618
Transfluthrin	no	mg / kg	0.0050	0.0030	96.2	Half		619
Triadimefon	no	mg / kg	0.0050	0.0030	96.2	Half		620
Triadimenol (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.B		621
Triallate	no	mg / kg	0.0050	0.0030	96.2	Half		622
Triasulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		623
Triazamate	no	mg / kg	0.0050	0.0030	94.9	Met.B		624
Triazofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		625
Triazoxide	no	mg / kg	0.0030	0.0015	94.9	Met.B		626
Tribenuron methyl	no	mg / kg	0.010	0.0050	86.7	Met.B		627
Tribromoanisole	no	mg / kg	0.0050	0.0030	96.2	Half		628
Tricyclazole	no	mg / kg	0.010	0.0050	104.6	Met.A		629
Triclopir	no	mg / kg	0.010	0.0050	86.7	Met.B		630
Trichlorfon	no	mg / kg	0.0050	0.0030	94.9	Met.B		631
Trichloronate	no	mg / kg	0.0050	0.0030	96.2	Met.A		632
Tridemorf	no	mg / kg	0.0050	0.0030	86.7	Met.B		633
Trifloxystrobin	no	mg / kg	0.0050	0.0030	86.7	Met.B		634
Triflumuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		635
Trifluralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		636
Triflusulfuron (6 (2,2,2trifluoroethoxy) 1,3,5triazine2,4 diamine (INM7222)	no	mg / kg	0.0050	0.0030	94.9	Met.B		637
Triforine	no	mg / kg	0.0050	0.0030	86.7	Met.B		638
Triticonazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		639
Tritosulfuron	no	mg / kg	0.010	0.0050	103.9	Met.B		640
Uniconazole	no	mg / kg	0.0050	0.0030	94.9	Met.B		641
Valiphenalate	no	mg / kg	0.0050	0.0030	103.9	Met.B		642
Vamidotion	no	mg / kg	0.0050	0.0030	86.7	Met.B		643
Vinclozolin	no	mg / kg	0.0050	0.0030	104.6	Met.A		644
Zoxamide	no	mg / kg	0.0050	0.0030	103.9	Met.B		645
SOLID IMPURITIES (FILTH TEST) Met .: DM 12/01/1999 GU n ° 64 18/03/1999						13/03/2021 18/03/2021	01	646
FIRST DETERMINATION								647
Hair of rodents	0	/ 50 g						648
Whole insects	0	/ 50 g						649
Insect fragments	0	/ 50 g						650
Mites	0	/ 50 g						651
SECOND DETERMINATION								652
Hair of rodents	0	/ 50 g						653
Whole insects	0	/ 50 g						654
Insect fragments	0	/ 50 g						655
Mites	0	/ 50 g						656

Operational nities

nity 02: Via Castellana Resana (TV)
nity 01: Via Fratta Resana (TV)

Information on test methods and / or requirements / specifications

iga (23) Method: MP 1288 rev 17 2020 = The internal method MP 1288 is based on the following standard methods OAC 2015.06, EN 15763: 2010, EPA 6020 B 2014

iga (4) Method: MP 1750 rev 5 2020 = There is cross-reactivity to legumes of the Phaseoleae tribe (for example beans), to the genus Vicia (for example broad beans), to peas ecchi / pea flour and to peanut.

it: RIDASCREEN FAST Soya RBiopharm code R7102

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iga (67), (1314) Method: MP 2249 rev 2 2020 = The relative concentration of the individual toxin T2 and HT2 analytes could vary as a function of the transformation processes of the T2 toxin into HT2; in any case the overall result relative to the sum of toxins remains unchanged.

iga (16) Method: UNI EN 15662: 2018 = The reported data relating to the principles determined with hydrolysis includes the hydrolysable forms; this technical approach does not guarantee the complete recovery of the conjugated forms of 6 hydroxy bentazone and 8 hydroxy bentazone as reported in UNI EN 15662 : 2018

iga (646) Method: DM 12/01/1999 GU n ° 64 18/03/1999 = DM 12/01/1999 GU n ° 64 18/03/1999 All 1 pag. 1721

information provided by the customer

amplified by: Customer
roveniente from: GELIT SRL VIA NINFINA, KM 2,700 04013 DOGANELLA DI NINFA (LT) IT
inscription: DURUM WHEAT SEMOLINA BATCH: 1000893017

Biological Tests Manager	Responsible for chemical tests	Responsible for chemical tests
Operating Units 01	Operating Units 02	Operating Units 01
Dr. Matteo Giacomelli National order of biologists Professional register n.AA_079105	Dr. Barbara Scantamburlo Chemist Order of Chemists and Physicists of the Province of Treviso Registration n. A351	Dr. Emiliano Castellano Chemist Order of Chemists and Physicists of Tuscany. N. 1631 Sect. TO
Certificate number 22468942 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 21005078 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 20956661 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT

The line marked with an asterisk (*) indicates that the test is not accredited by Accredia. Unless otherwise specified, the uncertainty is extensive and has been calculated with a coverage factor k = 2 corresponding to a probability level of approximately 95% or as a confidence interval calculated at a probability level of approximately 95%. LoD: limit of detection, identifies a confidence interval of zero at a probability level of 99%. LoQ: quantification limit; "nr": not detected, indicates a value lower than LoD; "traces (x)": indicates a value between LoD and LoQ, this value is purely indicative; "<x" or "> x "indicate respectively a value lower or higher than the measuring range of the test. Unless otherwise stated, the summations are calculated using the lower bound (LB) criterion. In the event of alteration of the sample, the laboratory declines all responsibility for the results that may be influenced by the deviation if the customer still requests the analysis to be performed. If the sampling is not carried out by the laboratory staff, the results obtained are considered to refer to the sample as received and the laboratory declines its responsibility for the results calculated considering the sampling data provided by the Customer. The customer's name and contact details are always provided by the customer. A: recovery, recoveries marked with a pound sign (#) were not used in the calculations. If there is a specification (legal limits or customer specifications) with which the analytical results were compared, the values shown in bold indicate a result outside this specification. Unless otherwise specified, any conformity / non-conformity judgments reported refer to the parameters analyzed and are based on the comparison of the value with the reference values without considering the confidence interval of the measurement.

END OF TEST REPORT

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TEST REPORT 21/000100705

issue date 09/03/2021

odice holder 0053612

Dear
GELIT SRL
VIA NINFINA, KM 2,700 04013
DOGANELLA DI NINFA (LT)

IT

ati sample

acceptance number	21.018395.0005
itirated by	Ns. technical Biagio Tufaro on 24/02/2021, delivered on 25/02/2021
reception	25/02/2021
red-hot from	GELIT SRL VIA NINFINA, KM 2,700 04013 DOGANELLA DI NINFA (LT) IT
sample entry	GRAN MORAVIA GRATED CHEESE LOT: 4047

ati sampling

amplified by	Customer

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ANALYTICAL RESULTS

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UL CHAMPION AS IT										1
LEAD Met .: MP 1288 rev 17 2020	traces	mg / kg			0.0050	0.0017	108.69 #	01/03/2021 03/03/2021	02	2
DIOXINS AND PCB DIOXY-LIKE (high resolution)										3
DIOXIN SIMILAR PCBs										4
Met.A: EPA 1668 C 2010								01/03/2021 05/03/2021	02	
Met.B: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11								01/03/2021 05/03/2021	02	
(81) 3,4,4 ', 5tetraCB	0.240 ± 0.087	pg / g (of substance fat)			0.10	0.033		Half		5
(77) 3.3 ', 4.4' tracb	1.44 ± 0.37	pg / g (of substance fat)			0.10	0.033		Half		6
(123) 2 ', 3,4,4', 5pentacb	3.17 ± 0.82	pg / g (of substance fat)			0.10	0.033		Half		7
(118) 2.3 ', 4.4', 5pentaCB	239 ± 61	pg / g (of substance fat)			0.10	0.033		Half		8
(114) 2,3,4,4 ', 5pentaCB	3.21 ± 0.83	pg / g (of substance fat)			0.10	0.033		Half		9
(105) 2,3,3 ', 4,4'pentaCB	36.9 ± 9.4	pg / g (of substance fat)			0.10	0.033		Half		10
(126) 3.3 ', 4.4', 5pentaCB	3.68 ± 0.95	pg / g (of substance fat)			0.10	0.033		Half		11
(167) 2.3 ', 4.4', 5.5'esaCB	44 ± 11	pg / g (of substance fat)			0.10	0.033		Half		12
(156) 2,3,3 ', 4,4', 5esaCB	90 ± 23	pg / g (of substance fat)			0.10	0.033		Half		13
(157) 2,3,3 ', 4,4', 5'esaCB	8.7 ± 2.3	pg / g (of substance fat)			0.10	0.033		Half		14
(169) 3.3 ', 4.4', 5.5'esaCB	0.58 ± 0.16	pg / g (of substance fat)			0.10	0.033		Half		15
(189) 2,3,3 ', 4,4', 5,5 'heptaCB	11.7 ± 3.0	pg / g (of substance fat)			0.10	0.033		Half		16
Pcbs WhoTeq (Upper bound)	0.399 ± 0.095	pg / g (of substance fat)			0.010			Met.B		17
NOT DIOXINLIKE PCBs										18
Met. C: EPA 1668 C 2010								01/03/2021 05/03/2021	02	
Met.D: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11								01/03/2021 05/03/2021	02	
(28) 2,4,4 'tricb	44 ± 11	pg / g (of substance fat)			8.0	2.7		Met.C		19
(52) 2.2 ', 5.5' tracb	32.4 ± 8.7	pg / g (of substance fat)			8.0	2.7		Met.C		20
(101) 2,2 ', 4,5,5' pentacb	27.1 ± 7.8	pg / g (of			8.0	2.7		Met.C		21

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ANALYTICAL RESULTS

	Value/ Uncertainty	UM	Values of reference	References	LoQ	LoD	R.	Start date end of analysis	Unit op.	Rega
		substance fat)								
(138) 2,2 ', 3,4,4', 5 'hexacb	1 160 ± 260	pg / g (of substance fat)			8.0	2.7		Met.C		22
(153) 2.2 ', 4.4', 5.5 'hexacb	1 700 ± 370	pg / g (of substance fat)			8.0	2.7		Met.C		23
(180) 2.2 ', 3.4.4', 5.5 'heptaCB	1 030 ± 230	pg / g (of substance fat)			8.0	2.7		Met.C		24
Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES 6)	3.99 ± 0.51	ng / g (on substance fat)	<= 40	RegCE 1881/06				Met.D		25
DIBENZODIOXINS / POLYCHLORINATED FURANS (PCDD / PCDF)										26
Met.E: EPA 1613 B 1994								01/03/2021 05/03/2021	02	
Met.F: RegCEE 1259/2011 02/12/11 OJ L320 03/12/11								01/03/2021 05/03/2021	02	
TOXIC CONGENERALS ACCORDING TO WHO										27
PCDD REPLACED IN 2,3,7,8										28
2,3,7,8tetraCDD	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		29
1,2,3,7,8pentaCDD	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		30
1,2,3,4,7,8esaCDD	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		31
1,2,3,6,7,8esaCDD	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		32
1,2,3,7,8,9esaCDD	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		33
1,2,3,4,6,7,8eptaCDD	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		34
OctaCDD	0.64 ± 0.17	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		35
PCDF REPLACED IN 2,3,7,8										36
2,3,7,8 tetraCDF	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		37
1,2,3,7,8pentaCDF	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		38
2,3,4,7,8pentaCDF	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		39
1,2,3,4,7,8esacdf	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		40
1,2,3,6,7,8esaCDF	no	pg / g (of substance fat)			0.050	0.017	102.86 4 #	Met.E		41
2,3,4,6,7,8esaCDF	no	pg / g (of substance			0.050	0.017	102.86 4 #	Met.E		42

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ANALYTICAL RESULTS

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		fat)								
1,2,3,7,8,9esaCDF	no	pg / g (of substance fat)			0.050	0.017	102.864 #	Met.E		43
1,2,3,4,6,7,8eptaCDF	no	pg / g (of substance fat)			0.050	0.017	102.864 #	Met.E		44
1,2,3,4,7,8,9eptaCDF	no	pg / g (of substance fat)			0.050	0.017	102.864 #	Met.E		45
OctaCDF	no	pg / g (of substance fat)			0.050	0.017	102.864 #	Met.E		46
Toxic equivalent (whoteq)	0.158 ± 0.049	pg / g (of substance fat)	<= 2.5	RegCE 1881/06	0.10			Met.F		47
Sum of dioxins and dioxin-like PCBs (OMSPCDD / FPCBTEQ)	0.557 ± 0.107	pg / g (of substance fat)	<= 5.5	RegCE 1881/06				Met.F		48
SULPHAMIDES								02/27/2021	01	49
Met .: MP 2200 rev 2 2020								05/03/2021		
Sulfabenzamide	no	µg / kg			2.0	1.0	83.7			50
Sulfacetamide	no	µg / kg			2.0	1.0	83.7			51
Sulphaquinoxaline	no	µg / kg			2.0	1.0	83.7			52
Sulfachloropyridazine	no	µg / kg			2.0	1.0	83.7			53
Sulfaclozine	no	µg / kg			2.0	1.0	83.7			54
Sulfadiazine	no	µg / kg			2.0	1.0	83.7			55
Sulfadimethoxine	no	µg / kg			2.0	1.0	83.7			56
Sulfadoxine	no	µg / kg			2.0	1.0	83.7			57
Sulfaphenazole	no	µg / kg			2.0	1.0	83.7			58
Sulfaguanidine	no	µg / kg			2.0	1.0	83.7			59
Sulfamerazine	no	µg / kg			2.0	1.0	83.7			60
Sulfanilamide	no	µg / kg			10	5.0	83.7			61
Sulfametazine	no	µg / kg			2.0	1.0	87.6			62
Sulfamethizole	no	µg / kg			2.0	1.0	87.6			63
Sulfamoxol	no	µg / kg			2.0	1.0	83.7			64
Sulfamethoxypyridazine	no	µg / kg			2.0	1.0	83.7			65
Sulfamonomethoxine	no	µg / kg			2.0	1.0	83.7			66
Sulfisomidine	no	µg / kg			2.0	1.0	83.7			67
Sulfatiazole	no	µg / kg			2.0	1.0	83.7			68
Sulfamethoxazole	no	µg / kg			2.0	1.0	83.7			69
Sulfapyridine	no	µg / kg			2.0	1.0	83.7			70
Sulfisoxazole	no	µg / kg			2.0	1.0	83.7			71
Sulfamethoxydiazine	no	µg / kg			2.0	1.0	87.6			72
Total sulfonamides	<10	µg / kg								73
QUINOLONES								02/27/2021	01	74
Met .: MP 2200 rev 2 2020								05/03/2021		
Nalidixic acid	no	µg / kg			5.0	2.5	87.6			75
Oxolinic acid	no	µg / kg			5.0	2.5	87.6			76
Carbadox	no	µg / kg			2.0	1.0	65			77
Cynoxacin	no	µg / kg			5.0	2.5	83.7			78
Ciprofloxacin	no	µg / kg			5.0	2.5	78.9			79
Danofloxacin	no	µg / kg			5.0	2.5	83.7			80
Difloxacin	no	µg / kg			5.0	2.5	83.7			81
Enoxacin	no	µg / kg			5.0	2.5	78.9			82
Enrofloxacin	no	µg / kg			5.0	2.5	83.7			83
Enrofloxacin + ciprofloxacin	<5.0	µg / kg								84
Flumechin	no	µg / kg			5.0	2.5	83.7			85
Lomefloxacin	no	µg / kg			5.0	2.5	83.7			86
Marbofloxacin	no	µg / kg			5.0	2.5	83.7			87

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Norfloxacin	no	µg / kg			5.0	2.5	78.9			88
Ofloxacin	no	µg / kg			5.0	2.5	83.7			89
Olaquindox	no	µg / kg			5.0	2.5	65			90
Pefloxacin	no	µg / kg			5.0	2.5	83.7			91
Sarafloxacin	no	µg / kg			5.0	2.5	83.7			ninety two
FURANICI CORSA POS Met .: MP 2200 rev 2 2020								02/27/2021 05/03/2021	01	93
Furaltadone	no	µg / kg			5.0	2.5	83.7			94
Furazolidone	no	µg / kg			5.0	2.5	83.7			95
Nitrofurazone	no	µg / kg			10	5.0	83.7			96
Nifuroxazide	no	µg / kg			5.0	2.5	83.7			97
ANTIBIOTICS CORSA NEG Met .: MP 2200 rev 2 2020								02/27/2021 05/03/2021	01	98
Closantel	no	µg / kg			10	5.0	83.7			99
Diclazuril	no	µg / kg			1.0	0.50	83.7			100
Nicarbazin	no	µg / kg (such as 4.4 ' dinitrocarbanilide, DNC)			2.0	1.0	107.8			101
Nitrofurantoin	no	µg / kg			5.0	2.5	78.9			102
Nitroxinil	no	µg / kg			10	5.0	83.7			103
MACROLIDS Met .: MP 2200 rev 2 2020								02/27/2021 05/03/2021	01	104
Tylosin A	no	µg / kg			5.0	2.5	83.7			105
Josamycin	no	µg / kg			5.0	2.5	83.7			106
Tilmicosin	no	µg / kg			5.0	2.5	83.7			107
Spiramycin	no	µg / kg			5.0	2.5	78.9			108
Neospiramycin	no	µg / kg			5.0	2.5	73.6			109
Sum of spiramycin and neospiramycin	<5.0	µg / kg								110
Erythromycin A	no	µg / kg			5.0	2.5	65			111
ANTIBIOTICS STROKE POS Met .: MP 2200 rev 2 2020								02/27/2021 05/03/2021	01	112
Amprolium	no	µg / kg			5.0	2.5	83.7			113
Dapsone	no	µg / kg			2.0	1.0	83.7			114
Lincomycin	no	µg / kg			10	5.0	83.7			115
Methylclorpindole	no	µg / kg			5.0	2.5	83.7			116
Trimethoprim	no	µg / kg			2.0	1.0	78.9			117
Decochinated	no	µg / kg			5.0	2.5	83.7			118
Robenidine	no	µg / kg			2.0	1.0	107.8			119
Halofuginone	no	µg / kg			1.0	0.50	83.7			120
IONOPHORS Met .: MP 2200 rev 2 2020								02/27/2021 05/03/2021	01	121
Maduramicin	no	µg / kg			0.50	0.30	78.9			122
Narasin	no	µg / kg			0.50	0.30	73.6			123
Salinomycin	no	µg / kg (such as salinomycin sodium)			0.50	0.30	78.9			124
Lasalocid A	no	µg / kg			0.50	0.30	73.6			125
Monensin A	no	µg / kg			0.50	0.30	83.7			126
AFLATOXIN M1 Met .: MP 0607 rev 11 2018	no	µg / kg			0.020	0.010	101.5	02/27/2021 02/03/2021	01	127
PLANT DRUGS										128
Met.G: MP 2369 rev 1 2020 (UNI EN 15662)								03/03/2021 03/03/2021	01	
Met.H: MP 2370 rev 1 2020 (UNI EN 15662)								04/03/2021 04/03/2021	01	
Met.I: MP 2368 rev 1 2020 (UNI EN 15662)								04/03/2021 04/03/2021	01	
Metalaxyl and metalaxylM (metalaxyl, including other mixtures of constituent isomers, including metalaxylM (sum of	no	mg / kg			0.0050	0.0030	104.6 Met.G			129

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isomers))										
1,4dimethylnaphthalene	no	mg / kg			0.010	0.0050	95.9	Met.G		130
2,4'DDD	no	mg / kg			0.0050	0.0030	85.4	Met.G		131
2,4'DDE	no	mg / kg			0.0050	0.0030	85.4	Met.G		132
2,4'DDT	no	mg / kg			0.0050	0.0030	85.4	Met.G		133
4.4'DDD	no	mg / kg			0.0050	0.0030	95.9	Met.G		134
4.4'DDE	no	mg / kg			0.0050	0.0030	75.7	Met.G		135
4.4'DDT	no	mg / kg			0.0050	0.0030	75.7	Met.G		136
DDT (sum of p, p'DDT, o, p'DDT, p, p 'DDE E p, p'TDE (DDD))	no	mg / kg (as DDT)			0.0050	0.0030		Met.G		137
2,4,5T (sum of 2,4,5T, its salts and its esters)	no	mg / kg			0.0050	0.0030	103.6	Met.H		138
2,4,5TP (phenoprop (2 (2,4,5 trichlorophenoxy) propionic acid)	no	mg / kg			0.0050	0.0030	103.6	Met.H		139
2,4D (sum of 2,4D, its salts, esters and conjugates)	no	mg / kg (as 2.4D)			0.0050	0.0030	103.6	Met.H		140
2,4DB (sum of 2,4DB, its salts, esters and conjugates)	no	mg / kg (as 2.4DB)			0.0050	0.0030	90.7	Met.H		141
Ethofumesate (sum of etofumesate, 2 ketoetofumesate, 2 open-loop ketoetofumesate and its conjugates)	no	mg / kg (as etofumesate)			0.0050	0.0030		Met.H		142
2phenylphenol (sum of 2phenylphenol and its conjugates)	no	mg / kg (as 2 phenylphenol)			0.010	0.0050	104.6	Met.G		143
pphenylphenol	no	mg / kg			0.010	0.0050	95.9	Met.G		144
3chloroaniline	no	mg / kg			0.010	0.0050	104.6	Met.G		145
3,4 dichloroaniline	no	mg / kg			0.0050	0.0030	104.6	Met.G		146
2,4dimethylaniline	no	mg / kg			0.010	0.0050	96	Met.I		147
3.5 Dichloroaniline	no	mg / kg			0.0050	0.0030	104.6	Met.G		148
2 hydroxy propoxycarbazone 3	no	mg / kg			0.010	0.0050	96	Met.I		149
Hydroxycarbofuran	no	mg / kg			0.0050	0.0030	96	Met.I		150
Carbofuran	no	mg / kg			0.0050	0.0030	103.9	Met.I		151
Carbofuran (sum of carbofuran (including carbofuran generated from carbosulfan, benfuracarb or furatiocarb) and 3 hydroxycarbofuran)	no	mg / kg (as carbofuran)			0.0050	0.0030		Met.I		152
4,4'chlorobenzophenone	no	mg / kg			0.0050	0.0030	85.4	Met.G		153
4bromophenylurea	no	mg / kg			0.0050	0.0030	96	Met.I		154
4chlorobenzyl methyl sulfone	no	mg / kg			0.0050	0.0030	104.6	Met.G		155
6benzyladenine	no	mg / kg			0.0050	0.0030	85.5	Met.I		156
Acephalous	no	mg / kg			0.0050	0.0030	85.5	Met.I		157
Acequinocil	no	mg / kg			0.010	0.0050	75	Met.I		158
Acetamiprid	no	mg / kg			0.0050	0.0030	103.9	Met.I		159
Acetochlor	no	mg / kg			0.0050	0.0030	104.6	Met.G		160
Acibenzolarsmethyl (sum of acibenzolar smethyl and acibenzolar acid (free and conjugated))	no	mg / kg (as acibenzolars methyl)			0.010	0.0050	90.7	Met.H		161
2,4,6 trichlorophenoxyacetic acid	no	mg / kg			0.010	0.0050	96	Met.I		162
Gibberellic acid	no	mg / kg			0.0050	0.0030	96	Met.I		163
Aclonifen	no	mg / kg			0.010	0.0050	96	Met.I		164
Acrinatrin and its Alachlor	no	mg / kg			0.0050	0.0030	104.6	Met.G		165
enantiomer	no	mg / kg			0.0050	0.0030	95.9	Met.G		166
Aldicarb	no	mg / kg			0.0050	0.0030	96	Met.I		167
Aldicarb sulfone	no	mg / kg			0.0050	0.0030	96	Met.I		168
Aldrin	no	mg / kg			0.0050	0.0030	75.7	Met.G		169
Dieldrin	no	mg / kg			0.0050	0.0030	85.4	Met.G		170
Aldrin and Dieldrin (Aldrin and Dieldrin combined)	no	mg / kg (as dieldrin)			0.0050	0.0030		Met.G		171
Endosulfan alpha isomer	no	mg / kg			0.010	0.0050	95.9	Met.G		172
Endosulfan beta isomer	no	mg / kg			0.010	0.0050	104.6	Met.G		173

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Endosulfan sulfate	no	mg / kg			0.010	0.0050	104.6	Met.G		174
Endosulfan (sum of alpha and beta isomers and endosulfan sulfate)	no	mg / kg (as endosulfan)			0.010	0.0050		Met.G		175
Lindane (hexachlorocyclohexane (hch) gamma isomer)	no	mg / kg			0.0050	0.0030	104.6	Met.G		176
Hexachlorocyclohexane (HCH) beta isomer	no	mg / kg			0.0050	0.0030	104.6	Met.G		177
Hexachlorocyclohexane (HCH) alpha isomer	no	mg / kg			0.0050	0.0030	104.6	Met.G		178
Alletrin	no	mg / kg			0.010	0.0050	96	Met.I		179
Aloxifop (sum of aloxifop and its esters, salts and conjugates expressed in aloxifop (sum of isomers (R) and (S) in any ratio))	no	mg / kg (as aloxifop)			0.0050	0.0030	90.7	Met.H		180
Alosulfuron methyl	no	mg / kg			0.0050	0.0030	103.9	Met.I		181
Ametoctradin	no	mg / kg			0.0050	0.0030	96	Met.I		182
Ametrine	no	mg / kg			0.0050	0.0030	104.6	Met.G		183
Amidosulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		184
Aminocarb	no	mg / kg			0.0050	0.0030	96	Met.I		185
Amisulbrom	no	mg / kg			0.0050	0.0030	96	Met.I		186
Amitraz	no	mg / kg			0.010	0.0050	96	Met.I		187
n (2,4Dimethylphenyl) formamide	no	mg / kg			0.010	0.0050	96	Met.I		188
n2,4Dimethylphenyln'methylformamidine	no	mg / kg			0.010	0.0050	103.9	Met.I		189
Amitraz (amitraz including metabolites containing the 2,4 dimethylaniline fraction)	no	mg / kg (as amitraz)			0.010	0.0050		Met.I		190
Anthraquinone	no	mg / kg			0.0050	0.0030	95.9	Met.G		191
Asulam	no	mg / kg			0.0050	0.0030	96	Met.I		192
Atrazine	no	mg / kg			0.0050	0.0030	104.6	Met.G		193
Azaconazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		194
Azimsulfuron	no	mg / kg			0.0050	0.0030	96	Met.I		195
Azymphosethyl	no	mg / kg			0.0050	0.0030	103.9	Met.I		196
Azymphosmethyl	no	mg / kg			0.0050	0.0030	96	Met.I		197
Azoxystrobin	no	mg / kg			0.0050	0.0030	103.9	Met.I		198
Barbano	no	mg / kg			0.0050	0.0030	103.9	Met.I		199
Benalaxil, including other mixtures of isomeric constituents such as benalaxylM (sum of isomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		200
Bendiocarb	no	mg / kg			0.0050	0.0030	103.9	Met.I		201
Benfluralin	no	mg / kg			0.0050	0.0030	104.6	Met.G		202
Benodanil	no	mg / kg			0.0050	0.0030	95.9	Met.G		203
Methyl Bensulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		204
Bentazone (sum of bentazone, its salts and 6oh and 8ohbentazone (free and conjugated))	no	mg / kg (as bentazone)			0.010	0.0050		Met.H		205
Bentiavalicarb (Bentiavalicarbisopropyl (KIF230 RL) and related enantiomer (KIF 230 SD) and diastereomers (KIF230 SL and KIF 230 RD))	no	mg / kg (as bentiavalicarb isopropyl)			0.0050	0.0030	96	Met.I		206
Benzoylpropethyl	no	mg / kg			0.0050	0.0030	96	Met.I		207
Benzoxymate	no	mg / kg			0.0050	0.0030	96	Met.I		208
Benztiazuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		209
2naphthyloxyacetic acid (betaNOA)	no	mg / kg			0.0050	0.0030	96	Met.I		210
Bifenox	no	mg / kg			0.010	0.0050	96	Met.I		211
Bifentrin (sum of isomers) Resmetrin	no	mg / kg			0.0050	0.0030	85.4	Met.G		212
(resmetrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg			0.0050	0.0030	96	Met.I		213
Bispyribac (sum of bispyribac, its salts and its esters, expressed as bispyribac)	no	mg / kg			0.0050	0.0030	95.6	Met.H		214
Rimsulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		215
Bixafen	no	mg / kg			0.0050	0.0030	103.9	Met.I		216

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Boscalid	no	mg / kg			0.0050	0.0030	96	Met.I		217
Bromacil	no	mg / kg			0.0050	0.0030	104.6	Met.G		218
Bromociclen	no	mg / kg			0.0050	0.0030	85.4	Met.G		219
Bromophosethyl	no	mg / kg			0.0050	0.0030	95.9	Met.G		220
Bromophosmethyl	no	mg / kg			0.0050	0.0030	95.9	Met.G		221
Bromopropylate	no	mg / kg			0.0050	0.0030	95.9	Met.G		222
Bromoxinil and its salts	no	mg / kg			0.0050	0.0030	96	Met.I		223
BTS 40348	no	mg / kg			0.010	0.0050	96	Met.I		224
BTS 44595	no	mg / kg			0.010	0.0050	96	Met.I		225
BTS 44596	no	mg / kg			0.010	0.0050	103.9	Met.I		226
Bupirimate	no	mg / kg			0.0050	0.0030	104.6	Met.G		227
Buprofezin	no	mg / kg			0.0050	0.0030	95.9	Met.G		228
Butachlor	no	mg / kg			0.0050	0.0030	104.6	Met.G		229
Butafenacil	no	mg / kg			0.0050	0.0030	95.9	Met.G		230
Butylated	no	mg / kg			0.0050	0.0030	95.9	Met.G		231
Butoxycarboxime	no	mg / kg			0.0050	0.0030	103.9	Met.I		232
Butralin	no	mg / kg			0.0050	0.0030	104.6	Met.G		233
Cadusafos	no	mg / kg			0.0050	0.0030	95.9	Met.G		234
Captafol	no	mg / kg			0.0050	0.0030	85.4	Met.G		235
Captan (sum of captan and THPI)	no	mg / kg (as captain)			0.010	0.0050		Met.G		236
Folpet	no	mg / kg			0.010	0.0050	95.9	Met.G		237
Phthalimide	no	mg / kg			0.010	0.0050	95.9	Met.G		238
Folpet (sum of folpet and phthalimide)	no	mg / kg (as folpet)			0.010	0.0050		Met.G		239
Carbaril	no	mg / kg			0.0050	0.0030	96	Met.I		240
Carbendazim and benomyl (sum of benomyl and carbendazim)	no	mg / kg (as Carbendazim)			0.0050	0.0030	103.9	Met.I		241
Thiophanatomethyl	no	mg / kg			0.010	0.0050	96	Met.I		242
Carbofenotion	no	mg / kg			0.0050	0.0030	85.4	Met.G		243
Carbophenotionmethyl	no	mg / kg			0.0050	0.0030	95.9	Met.G		244
Carboxin	no	mg / kg			0.0050	0.0030	96	Met.I		245
Oxycarboxin	no	mg / kg			0.0050	0.0030	103.9	Met.I		246
Carboxin sulfoxide	no	mg / kg			0.0050	0.0030	103.9	Met.I		247
Carboxin (carboxin including its metabolites: carboxin sulfoxide and oxycarboxin (carboxin sulphone)) Carfentrazone	no	mg / kg (as carboxin)			0.0050	0.0030		Met.I		248
	no	mg / kg			0.010	0.0050	96	Met.I		249
Carfentrazoneethyl	no	mg / kg			0.010	0.0050	96	Met.I		250
Carfentrazone ethyl (determined as carfrentazone and expressed as carfentrazone ethyl)	no	mg / kg (as carfentrazone ethyl)			0.010	0.0050		Met.I		251
Quinomethionate	no	mg / kg			0.010	0.0050	57.7	Met.G		252
Cialofopbutyl	no	mg / kg			0.010	0.0050	103.9	Met.I		253
Cyanazine	no	mg / kg			0.0050	0.0030	104.6	Met.G		254
Cianofenfos	no	mg / kg			0.0050	0.0030	104.6	Met.G		255
Cianofos	no	mg / kg			0.0050	0.0030	104.6	Met.G		256
Ciantraniliprole	no	mg / kg			0.0050	0.0030	103.9	Met.I		257
Ciazofamid	no	mg / kg			0.0050	0.0030	103.9	Met.I		258
Ciclanilide	no	mg / kg			0.0050	0.0030	96	Met.I		259
Cycle	no	mg / kg			0.0050	0.0030	95.9	Met.G		260
Cyclooxy incl. degradation and reaction products which can be determined as 3 (3thienyl) glutaric acid S dioxide (BH 517TGSO2) and / or 3 hydroxy3 (3thienyl) glutaric acid S dioxide (BH 5175OH TGSO2) or related methyl esters	no	mg / kg (as cyclooxidim)			0.010	0.0050	103.6	Met.H		261
Cicluron	no	mg / kg			0.0050	0.0030	96	Met.I		262
Ciflufenamid: sum of cyflufenamid	no	mg / kg			0.0050	0.0030	103.9	Met.I		263

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ANALYTICAL RESULTS

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(isomer Z) and its isomer E Cifluthrin (cyfluthrin including other mixtures of constituent isomers (sum of isomers))	no	mg / kg			0.0050	0.0030	95.9	Met.G		264
Cymiazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		265
Cinosulfuron	no	mg / kg			0.0050	0.0030	96	Met.I		266
Cypermethrin (cypermethrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg			0.010	0.0050	95.9	Met.G		267
Cyproconazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		268
Cyprodinil	no	mg / kg			0.0050	0.0030	95.9	Met.G		269
Cyprosulfamide	no	mg / kg			0.0050	0.0030	103.9	Met.I		270
Cyromazine	no	mg / kg			0.010	0.0050	64.7	Met.I		271
cisClordano	no	mg / kg			0.0050	0.0030	95.9	Met.G		272
transClordano	no	mg / kg			0.0050	0.0030	95.9	Met.G		273
Chlordane (sum of cis and transchlordane) cis	no	mg / kg			0.0050	0.0030		Met.G		274
Heptachlor epoxide	no	mg / kg			0.0050	0.0030	104.6	Met.G		275
transHeptachlor epoxide	no	mg / kg			0.0050	0.0030	85.4	Met.G		276
Heptachlor	no	mg / kg			0.0050	0.0030	85.4	Met.G		277
Heptachlor (sum of heptachlor and heptachlor epoxide)	no	mg / kg (as heptachlor)			0.0050	0.0030		Met.G		278
Cletodim	no	mg / kg			0.0050	0.0030	96	Met.I		279
Setoxidim	no	mg / kg			0.0050	0.0030	96	Met.I		280
Cletodim (sum of setoxidim and cletodim including degradation products calculated as setoxidim)	no	mg / kg (as setoxidim)			0.0050	0.0030		Met.I		281
Climbazole	no	mg / kg			0.0050	0.0030	95.9	Met.G		282
Clodinafoppropargile	no	mg / kg			0.0050	0.0030	103.8	Met.I		283
Clodinafop and its Sisomers and their salts	no	mg / kg (as clodinafop)			0.0050	0.0030	103.9	Met.I		284
Clofentezine	no	mg / kg			0.0050	0.0030	96	Met.I		285
Clomazone	no	mg / kg			0.0050	0.0030	104.6	Met.G		286
Cloquintocetmexyl	no	mg / kg			0.0050	0.0030	104.6	Met.G		287
Chlorantraniliprole (DPX E2Y45)	no	mg / kg			0.0050	0.0030	96	Met.I		288
Chlorbenside	no	mg / kg			0.0050	0.0030	85.4	Met.G		289
Chlorbromuron	no	mg / kg			0.0050	0.0030	96	Met.I		290
Chlordecone	no	mg / kg			0.0050	0.0030	96	Met.I		291
Clordimeform	no	mg / kg			0.0050	0.0030	104.6	Met.G		292
Chlorphenapir	no	mg / kg			0.0050	0.0030	104.6	Met.G		293
Clorfenson	no	mg / kg			0.0050	0.0030	104.6	Met.G		294
Clorfenvinfos	no	mg / kg			0.0050	0.0030	95.9	Met.G		295
Chlorofluazuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		296
Chloridazon	no	mg / kg			0.010	0.0050	96	Met.I		297
Chloridazondesphenil	no	mg / kg			0.010	0.0050	64.7	Met.I		298
Chloridazon (sum of chloridazon and chloridazondesphenil)	no	mg / kg (as chloridazon)			0.010	0.0050		Met.I		299
Clormefos	no	mg / kg			0.0050	0.0030	104.6	Met.G		300
Chloroneb	no	mg / kg			0.0050	0.0030	104.6	Met.G		301
Chloropropylate	no	mg / kg			0.0050	0.0030	95.9	Met.G		302
Chlorothalonil	no	mg / kg			0.0050	0.0030	66.1	Met.G		303
Cloroxuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		304
Chlorpyrifos	no	mg / kg			0.0050	0.0030	95.9	Met.G		305
Chlorpyrifosmethyl	no	mg / kg			0.0050	0.0030	104.6	Met.G		306
Chlorprofam	no	mg / kg			0.0050	0.0030	95.9	Met.G		307
Clorprofam (chlorprofam and 3chloroaniline)	no	mg / kg (as chlorprofam)			0.010	0.0050		Met.G		308
Clorsulfuron	no	mg / kg			0.0050	0.0030	96	Met.I		309
Chlortaldimethyl	no	mg / kg			0.0050	0.0030	104.6	Met.G		310
Chlortiamide	no	mg / kg			0.0050	0.0030	85.5	Met.I		311
Chlortiofos	no	mg / kg			0.0050	0.0030	95.9	Met.G		312

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Clortion	no	mg / kg			0.0050	0.0030	104.6	Met.G		313
Clortoluron	no	mg / kg			0.0050	0.0030	103.9	Met.I		314
Clotianidin	no	mg / kg			0.0050	0.0030	103.9	Met.I		315
Thiamethoxam	no	mg / kg			0.0050	0.0030	103.9	Met.I		316
Tiencarbazonemetyl	no	mg / kg			0.010	0.0050	96	Met.I		317
Clozolinate	no	mg / kg			0.0050	0.0030	104.6	Met.G		318
Cumafos	no	mg / kg			0.0050	0.0030	95.9	Met.G		319
Coumatetralil	no	mg / kg			0.0050	0.0030	103.9	Met.I		320
Crimidina	no	mg / kg			0.0050	0.0030	96	Met.I		321
Hexachlorocyclohexane (HCH) delta isomer	no	mg / kg			0.0050	0.0030	95.9	Met.G		322
Delta8,9avermectin B1a	no	mg / kg			0.0050	0.0030	96	Met.I		323
Deltamethrin (cisdeltamethrin)	no	mg / kg			0.0050	0.0030	96	Met.I		324
Oxidemetonmethyl	no	mg / kg			0.010	0.0050	96	Met.I		325
Demetonsmethyl	no	mg / kg			0.010	0.0050	96	Met.I		326
Demetonsmethylsulfone	no	mg / kg			0.010	0.0050	103.9	Met.I		327
Oxidemetonmethyl (sum of oxydemetonmethyl and demetonS methylsulfone)	no	mg / kg (as oxidemeton methyl)			0.010	0.0050		Met.I		328
Desethylatrazine	no	mg / kg			0.010	0.0050	104.6	Met.G		329
Desethylterbuthylazine	no	mg / kg			0.0050	0.0030	104.6	Met.G		330
Desisopropilatrazine	no	mg / kg			0.0050	0.0030	96	Met.I		331
Desmedifam	no	mg / kg			0.0050	0.0030	96	Met.I		332
Desmethyl pirimicarb	no	mg / kg			0.0050	0.0030	95.9	Met.G		333
Pirimicarb	no	mg / kg			0.0050	0.0030	95.9	Met.G		334
Desmetrin	no	mg / kg			0.0050	0.0030	104.6	Met.G		335
Diallate (sum of isomers)	no	mg / kg			0.0050	0.0030	95.9	Met.G		336
Diazinone	no	mg / kg			0.0050	0.0030	104.6	Met.G		337
Dicamba	no	mg / kg			0.010	0.0050	96	Met.I		338
Diclobenil	no	mg / kg			0.0050	0.0030	104.6	Met.G		339
Diclobutrazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		340
Diclocymet	no	mg / kg			0.010	0.0050	96	Met.I		341
Diclofention	no	mg / kg			0.0050	0.0030	95.9	Met.G		342
Diclofluanide	no	mg / kg			0.010	0.0050	57.7	Met.G		343
Diclofop	no	mg / kg			0.0050	0.0030	96	Met.I		344
Dichloran	no	mg / kg			0.0050	0.0030	95.9	Met.G		345
Diclorprop: sum of dichlorprop (including dichlorpropp) and its Diclorvos conjugates	no	mg / kg			0.0050	0.0030	103.6	Met.H		346
	no	mg / kg			0.0050	0.0030	104.6	Met.G		347
Dicofol (sum of p, p'e o, p 'isomers)	no	mg / kg			0.010	0.0050		Met.G		348
Dicrotofos	no	mg / kg			0.0050	0.0030	103.9	Met.I		349
Diethylmtoluamide (DEET)	no	mg / kg			0.0050	0.0030	103.9	Met.I		350
Dietofencarb	no	mg / kg			0.0050	0.0030	96	Met.I		351
Diphenamide	no	mg / kg			0.0050	0.0030	95.9	Met.G		352
Diphenylamine	no	mg / kg			0.010	0.0050	104.6	Met.G		353
Difenoconazole	no	mg / kg			0.0050	0.0030	95.9	Met.G		354
Diflubenzuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		355
Diflufenican	no	mg / kg			0.0050	0.0030	104.6	Met.G		356
Dimepiperate	no	mg / kg			0.0050	0.0030	95.9	Met.G		357
Dimetamethrin	no	mg / kg			0.0050	0.0030	96	Met.I		358
Dimethenamid, including other mixtures of constituent isomers including dimethenamidp (sum of isomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		359
Dimethoate	no	mg / kg			0.0050	0.0030	96	Met.I		360
Ometoate	no	mg / kg			0.0050	0.0030	96	Met.I		361
Dimethoate (sum of dimethoate and hometoate)	no	mg / kg (as dimethoate)			0.0050	0.0030		Met.I		362
Dimetomorf (sum of isomers)	no	mg / kg			0.0050	0.0030	96	Met.I		363
Dimoxystrobin	no	mg / kg	<= 0.01	RegCE 396/05	0.0050	0.0030	95.9	Met.G		364
Diniconazole (sum of isomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		365

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Dinocap (sum of the isomers of dinocap and their corresponding phenols)	no	mg / kg (as dinocap)			0.0050	0.0030	85.5	Met.I		366
Dinoseb (sum of dinoseb, its salts, dinosebacetate and binapacril)	no	mg / kg (as dinoseb)			0.0050	0.0030	58.5	Met.H		367
Dinotefuran	no	mg / kg			0.0050	0.0030	96	Met.I		368
Dinoterb (sum of dinoterb, its salts and esters)	no	mg / kg (as dinoterb)			0.0050	0.0030	90.7	Met.H		369
Dioxacarb	no	mg / kg			0.0050	0.0030	96	Met.I		370
Dipropetrina	no	mg / kg			0.0050	0.0030	104.6	Met.G		371
Disulfoton sulfone	no	mg / kg			0.010	0.0050	103.9	Met.I		372
Disulfoton sulfoxide	no	mg / kg			0.010	0.0050	103.9	Met.I		373
Ditalimfos	no	mg / kg			0.010	0.0050	75.7	Met.G		374
Diuron	no	mg / kg			0.0050	0.0030	96	Met.I		375
DNOC	no	mg / kg			0.0050	0.0030	96	Met.I		376
Edifenfos	no	mg / kg			0.0050	0.0030	104.6	Met.G		377
Endrin	no	mg / kg			0.0050	0.0030	85.4	Met.G		378
EPN	no	mg / kg			0.0050	0.0030	95.9	Met.G		379
Epoxyiconazole	no	mg / kg			0.010	0.0050	96	Met.I		380
EPTC (SEtil Dipropylthiocarbamate)	no	mg / kg			0.0050	0.0030	104.6	Met.G		381
Heptenophos	no	mg / kg			0.0050	0.0030	103.9	Met.I		382
Hexachlorobenzene (HCB)	no	mg / kg			0.0050	0.0030	66.1	Met.G		383
Hexaconazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		384
Esaflumuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		385
Hexazinone	no	mg / kg			0.0050	0.0030	104.6	Met.G		386
Etaconazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		387
Etalfluralin	no	mg / kg			0.0050	0.0030	104.6	Met.G		388
Etiofencarb	no	mg / kg			0.0050	0.0030	96	Met.I		389
Etiofencarb sulfone	no	mg / kg			0.0050	0.0030	103.9	Met.I		390
Etiofencarb sulfoxide	no	mg / kg			0.0050	0.0030	103.9	Met.I		391
Etion	no	mg / kg			0.0050	0.0030	95.9	Met.G		392
Etofenprox	no	mg / kg			0.0050	0.0030	85.4	Met.G		393
Etirimol	no	mg / kg			0.0050	0.0030	103.9	Met.I		394
Etoprofos	no	mg / kg			0.0050	0.0030	95.9	Met.G		395
Ethoxazole	no	mg / kg			0.0050	0.0030	85.5	Met.I		396
Ethoxysulfuron	no	mg / kg			0.0050	0.0030	96	Met.I		397
Etridiazolo	no	mg / kg			0.0050	0.0030	95.9	Met.G		398
Etrimfos	no	mg / kg			0.0050	0.0030	104.6	Met.G		399
Exitiazox	no	mg / kg			0.0050	0.0030	96	Met.I		400
Famphur	no	mg / kg			0.0050	0.0030	104.6	Met.G		401
Famoxadone	no	mg / kg			0.0050	0.0030	96	Met.I		402
Phenamidone	no	mg / kg			0.0050	0.0030	96	Met.I		403
Fenarimol	no	mg / kg			0.0050	0.0030	95.9	Met.G		404
Fenazaquin	no	mg / kg			0.0050	0.0030	85.5	Met.I		405
Fenbuconazole (sum of constituent enantiomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		406
Fenclorfos	no	mg / kg			0.0050	0.0030	95.9	Met.G		407
Fenclorfos oxon	no	mg / kg			0.0050	0.0030	103.9	Met.I		408
Fenclorfos (sum of fenclorfos and fenclorfos oxon)	no	mg / kg (as fenclorfos)			0.0050	0.0030		Met.I		409
Fenexamide	no	mg / kg			0.010	0.0050	95.9	Met.G		410
Fenfluthrin	no	mg / kg			0.0050	0.0030	95.9	Met.G		411
Fenitrothion	no	mg / kg			0.0050	0.0030	104.6	Met.G		412
Fenkapton	no	mg / kg			0.0050	0.0030	85.4	Met.G		413
Fenmedifam	no	mg / kg			0.0050	0.0030	103.9	Met.I		414
Phenobucarb	no	mg / kg			0.0050	0.0030	95.9	Met.G		415
Phenothiocarb	no	mg / kg			0.0050	0.0030	96	Met.I		416
Fenotrin (fenotrin including other mixtures of constituents isomers (sum of isomers))	no	mg / kg			0.0050	0.0030	96	Met.I		417
Cyphothrin (sum of isomers)	no	mg / kg			0.0050	0.0030	96	Met.I		418

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Fenoxaproppetil	no	mg / kg			0.0050	0.0030	103.9	Met.I		419
Phenoxycarb	no	mg / kg			0.0050	0.0030	96	Met.I		420
Phenpyrazamine	no	mg / kg			0.0050	0.0030	96	Met.I		421
Phenpiroxymate	no	mg / kg			0.0050	0.0030	96	Met.I		422
Fenpropatrin	no	mg / kg			0.0050	0.0030	104.6	Met.G		423
Fenpropidin (sum of fenpropidin and its salts)	no	mg / kg			0.0050	0.0030	103.9	Met.I		424
Fenpropimorf (sum of isomers)	no	mg / kg			0.0050	0.0030	103.9	Met.I		425
Fenson	no	mg / kg			0.0050	0.0030	104.6	Met.G		426
Fensulfotion	no	mg / kg			0.0050	0.0030	95.9	Met.G		427
Fention	no	mg / kg			0.0050	0.0030	96	Met.I		428
Fention sulfone	no	mg / kg			0.0050	0.0030	103.9	Met.I		429
Fention sulfoxide	no	mg / kg			0.0050	0.0030	103.9	Met.I		430
Fention oxon	no	mg / kg			0.0050	0.0030	103.9	Met.I		431
Fention oxon sulfoxide	no	mg / kg			0.0050	0.0030	96	Met.I		432
Phentoate	no	mg / kg			0.0050	0.0030	95.9	Met.G		433
Fenuron	no	mg / kg			0.0050	0.0030	96	Met.I		434
Fenvalerate (any ratio of isomeric constituents (RR, SS, RS and SR) including esfenvalerate)	no	mg / kg			0.0050	0.0030	95.9	Met.G		435
Fipronil	no	mg / kg			0.0050	0.0030	104.6	Met.G		436
Fipronil sulfone	no	mg / kg			0.0050	0.0030	104.6	Met.G		437
fipronildesulfinil	no	mg / kg			0.0050	0.0030	104.6	Met.G		438
Fipronil (sum of fipronil + sulphone metabolite (MB46136))	no	mg / kg (as fipronil)			0.0050	0.0030		Met.G		439
Flampropisopropyl	no	mg / kg			0.0050	0.0030	104.6	Met.G		440
Flazasulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		441
Flonicamid	no	mg / kg			0.010	0.0050	103.9	Met.I		442
Florasulam	no	mg / kg			0.0050	0.0030	103.9	Met.I		443
Fluazinam	no	mg / kg			0.0050	0.0030	96	Met.I		444
Flubendiamide	no	mg / kg			0.0050	0.0030	96	Met.I		445
Flucarbazone	no	mg / kg			0.0050	0.0030	96	Met.I		446
Flucicloxuron	no	mg / kg			0.0050	0.0030	96	Met.I		447
Flucitrinate (flucitrinate including other mixtures of constituent isomers (sum of isomers)) Flucloralin	no	mg / kg			0.0050	0.0030		Met.G		448
Fludioxonil	no	mg / kg			0.0050	0.0030	104.6	Met.G		449
Flufenacet	no	mg / kg			0.0050	0.0030	104.6	Met.G		450
Flufenacetoxalate	no	mg / kg			0.010	0.0050	95.9	Met.G		451
Flufenacet FOE5043	no	mg / kg			0.010	0.0050	75	Met.I		452
flufenacet sulfonic acid Flufenacet (sum of all compounds containing the NfluorophenylN isopropyl fraction)	no	mg / kg			0.010	0.0050	85.5	Met.I		453
	no	mg / kg (as flufenacet)			0.010	0.0050	75	Met.I		454
	no				0.010	0.0050		Met.I		455
Flufenoxuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		456
Flumetralin	no	mg / kg			0.0050	0.0030	104.6	Met.G		457
Flumethrin	no	mg / kg			0.0050	0.0030	96	Met.I		458
Flumioxazine	no	mg / kg			0.0050	0.0030	96	Met.I		459
Fluopicolide	no	mg / kg			0.0050	0.0030	104.6	Met.G		460
Fluopyram	no	mg / kg			0.0050	0.0030	103.9	Met.I		461
Fluotrimazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		462
Fluxapiroxad	no	mg / kg			0.0050	0.0030	103.9	Met.I		463
Fluoxastrobin (sum of fluoxastrobin and its Z isomer)	no	mg / kg			0.0050	0.0030	103.9	Met.I		464
Flupiradifurone	no	mg / kg			0.0050	0.0030	96	Met.I		465
Fluquinconazole	no	mg / kg			0.0050	0.0030	103.9	Met.I		466
Fluralaner	no	mg / kg			0.0050	0.0030	103.9	Met.I		467
Flurochloridone (sum of cis and trans isomers)	no	mg / kg			0.0050	0.0030	103.9	Met.I		468

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ANALYTICAL RESULTS

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Fluroxipir (sum of fluroxipir, its salts, its esters and its conjugates)	no	mg / kg (as fluroxipir)			0.010	0.0050	90.7	Met.H		469
Flurprimidol	no	mg / kg			0.0050	0.0030	96	Met.I		470
Flusilazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		471
Flutiacetmethyl	no	mg / kg			0.0050	0.0030	96	Met.I		472
Penoxsulam	no	mg / kg			0.0050	0.0030	103.9	Met.I		473
Flutolanil	no	mg / kg			0.0050	0.0030	104.6	Met.G		474
Flutriafol	no	mg / kg			0.0050	0.0030	95.9	Met.G		475
Fomesafen	no	mg / kg			0.0050	0.0030	96	Met.I		476
Fonofos	no	mg / kg			0.0050	0.0030	95.9	Met.G		477
Foramsulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		478
Drilled	no	mg / kg			0.0050	0.0030	104.6	Met.G		479
Perforated oxon	no	mg / kg			0.0050	0.0030	85.4	Met.G		480
Perate oxon sulfone	no	mg / kg			0.0050	0.0030	103.9	Met.I		481
Perforate sulfone	no	mg / kg			0.0050	0.0030	96	Met.I		482
Perforate sulfoxide	no	mg / kg			0.0050	0.0030	103.9	Met.I		483
Forate (sum of forate, its oxygenated analogue and their sulfones)	no	mg / kg (as perforated)			0.0050	0.0030		Met.I		484
Forclorfenuron	no	mg / kg			0.0050	0.0030	96	Met.I		485
Formetanate: sum of formetanate and relative salts	no	mg / kg (as hydrochloride of formetanate)			0.010	0.0050	103.9	Met.I		486
Formotion	no	mg / kg			0.0050	0.0030	95.9	Met.G		487
Fosalone	no	mg / kg			0.0050	0.0030	95.9	Met.G		488
Phosphamidone	no	mg / kg			0.010	0.0050		Met.G		489
Fosmet	no	mg / kg			0.0050	0.0030	103.9	Met.I		490
Fosmet oxon	no	mg / kg			0.0050	0.0030	103.9	Met.I		491
Fosmet (fosmet and fosmetoxon)	no	mg / kg (as fosmet)			0.0050	0.0030		Met.I		492
Fostiazato	no	mg / kg			0.010	0.0050	104.6	Met.G		493
Foxim	no	mg / kg			0.0050	0.0030	96	Met.I		494
Fuberidazole	no	mg / kg			0.0050	0.0030	96	Met.I		495
Furalaxil	no	mg / kg			0.0050	0.0030	104.6	Met.G		496
Halfenprox	no	mg / kg			0.010	0.0050	85.4	Met.G		497
Hydroxy acequinocyl	no	mg / kg			0.010	0.0050	75	Met.I		498
Imazalil (any percentage of constituent isomers)	no	mg / kg			0.0050	0.0030	103.9	Met.I		499
Imazametabenz	no	mg / kg			0.0050	0.0030	103.9	Met.I		500
Imazaetabenzmethyl	no	mg / kg			0.0050	0.0030	103.9	Met.I		501
Imazamox (sum of imazamox and its salts)	no	mg / kg (as imazamox)			0.0050	0.0030	96	Met.I		502
Imazaquin	no	mg / kg			0.0050	0.0030	96	Met.I		503
Imazetapir	no	mg / kg			0.0050	0.0030	103.9	Met.I		504
Imidacloprid	no	mg / kg			0.0050	0.0030	96	Met.I		505
Indoxacarb (sum of S and R isomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		506
Iodofenfos	no	mg / kg			0.0050	0.0030	95.9	Met.G		507
Iodosulfuronmetil (sum of sulfuron methyl iodo and its salts)	no	mg / kg (as iodosulfuron methyl)			0.0050	0.0030	96	Met.I		508
Ioxynil (sum of ioxynil and its salts)	no	mg / kg (as ioxinil)			0.0050	0.0030	85.5	Met.I		509
Iprobenfos	no	mg / kg			0.0050	0.0030	95.9	Met.G		510
Iprodione	no	mg / kg			0.010	0.0050	104.6	Met.G		511
Iprovalicarb	no	mg / kg			0.0050	0.0030	96	Met.I		512
Isazofos	no	mg / kg			0.010	0.0050	104.6	Met.G		513
Isocarbofos	no	mg / kg			0.0050	0.0030	104.6	Met.G		514
Isodrin	no	mg / kg			0.0050	0.0030	75.7	Met.G		515
Isofenfos	no	mg / kg			0.0050	0.0030	104.6	Met.G		516
Isofenfosmethyl	no	mg / kg			0.0050	0.0030	104.6	Met.G		517

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isopirazam	no	mg / kg			0.0050	0.0030	103.9	Met.I		518
Isopropalin	no	mg / kg			0.0050	0.0030	95.9	Met.G		519
Isoprotiolan	no	mg / kg			0.0050	0.0030	104.6	Met.G		520
Isoproturon	no	mg / kg			0.0050	0.0030	103.9	Met.I		521
Isoxaben	no	mg / kg			0.0050	0.0030	103.9	Met.I		522
Isoxadifenethyl	no	mg / kg			0.0050	0.0030	95.9	Met.G		523
Isoxaflutol	no	mg / kg			0.0050	0.0030	103.9	Met.I		524
Isoxaflutol (sum of isoxaflutole and its diketonitrile metabolite)	no	mg / kg (as isoxaflutole)			0.0050	0.0030		Met.I		525
Kresoximmethyl	no	mg / kg			0.0050	0.0030	103.9	Met.I		526
Lambdacialothrin (includes gamma cyhalothrin) (sum of R, S and S, R isomers)	no	mg / kg			0.0050	0.0030	95.9	Met.G		527
3,4,5 Trimetacarb (Landrin A)	no	mg / kg			0.0050	0.0030	96	Met.I		528
2,3,5Trimetacarb (Landrin B) Landrin	no	mg / kg			0.0050	0.0030	96	Met.I		529
(sum of isomers A and B) Lenacil	no	mg / kg			0.0050	0.0030		Met.I		530
	no	mg / kg			0.0050	0.0030	104.6	Met.G		531
Leptofos	no	mg / kg			0.0050	0.0030	75.7	Met.G		532
Linuron	no	mg / kg			0.0050	0.0030	96	Met.I		533
Luphenurone (any percentage of constituent isomers)	no	mg / kg			0.010	0.0050	96	Met.I		534
Mandipropamide (any ratio of constituent isomers)	no	mg / kg			0.0050	0.0030	96	Met.I		535
MCPA (including its salts, esters and conjugates)	no	mg / kg			0.0050	0.0030	103.6	Met.H		536
MCPB (including its salts, esters and conjugates)	no	mg / kg			0.0050	0.0030	90.7	Met.H		537
MCPA and MCPB (MCPA, MCPB including its salts, esters and conjugates)	no	mg / kg (as MCPA)			0.0050	0.0030		Met.H		538
Mepanipirim	no	mg / kg			0.0050	0.0030	104.6	Met.G		539
Mepronil	no	mg / kg			0.0050	0.0030	104.6	Met.G		540
Meptildinocap (sum of 2.4 DNOPC and 2.4 DNOP)	no	mg / kg (as meptildinocap)			0.0050	0.0030	85.5	Met.I		541
Mesosulfuron methyl	no	mg / kg			0.0050	0.0030	96	Met.I		542
Metabenztiazuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		543
Metacrifos	no	mg / kg			0.0050	0.0030	95.9	Met.G		544
Methamidophos	no	mg / kg			0.0050	0.0030	85.5	Met.I		545
Metamitron	no	mg / kg			0.0050	0.0030	103.9	Met.I		546
Metazachlor	no	mg / kg			0.010	0.0050	95.9	Met.G		547
479M08	no	mg / kg			0.010	0.0050	75	Met.I		548
Metconazole (sum of isomers)	no	mg / kg			0.0050	0.0030	96	Met.I		549
Metidation	no	mg / kg			0.0050	0.0030	104.6	Met.G		550
Methiocarb	no	mg / kg			0.0050	0.0030	96	Met.I		551
Methiocarb sulfone	no	mg / kg			0.0050	0.0030	96	Met.I		552
Methiocarb sulfoxide	no	mg / kg			0.0050	0.0030	96	Met.I		553
Methiocarb (sum of methiocarb and methiocarb sulfoxide and sulfone)	no	mg / kg (as methiocarb)			0.0050	0.0030		Met.I		554
Metobromuron	no	mg / kg			0.0050	0.0030	96	Met.I		555
Metolachlor and Smetolachlor (metolachlor comprising other mixtures of constituent isomers including Smetolachlor (sum of isomers))	no	mg / kg			0.0050	0.0030	95.9	Met.G		556
Metolcarb	no	mg / kg			0.0050	0.0030	96	Met.I		557
Methomyl	no	mg / kg			0.0050	0.0030	103.9	Met.I		558
Metoprotrine	no	mg / kg			0.0050	0.0030	95.9	Met.G		559
Methoxychlor	no	mg / kg			0.0050	0.0030		Met.G		560
Methoxyphenozide	no	mg / kg			0.0050	0.0030	103.9	Met.I		561
Metosulam	no	mg / kg			0.0050	0.0030	96	Met.I		562
Metoxuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		563
Metrafenone	no	mg / kg			0.0050	0.0030	96	Met.I		564
Metribuzin	no	mg / kg			0.0050	0.0030	104.6	Met.G		565
MEVINFOS (sum of E and Z isomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		566

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Myclobutanil (sum of constituent isomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		567
Mirex	no	mg / kg			0.0050	0.0030	66.1	Met.G		568
Molinate	no	mg / kg			0.010	0.0050	95.9	Met.G		569
Monocrotofos	no	mg / kg			0.0050	0.0030	96	Met.I		570
Monolinuron	no	mg / kg			0.0050	0.0030	96	Met.I		571
Monuron	no	mg / kg			0.0050	0.0030	96	Met.I		572
Napropamide (sum of isomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		573
Naptalam	no	mg / kg			0.0050	0.0030	96	Met.I		574
Neburon	no	mg / kg			0.0050	0.0030	96	Met.I		575
Nicosulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		576
Nitenpiram	no	mg / kg			0.0050	0.0030	96	Met.I		577
Nitralin	no	mg / kg			0.0050	0.0030	104.6	Met.G		578
Nitrapirin	no	mg / kg			0.0050	0.0030	95.9	Met.G		579
Nitrofen	no	mg / kg			0.0050	0.0030	95.9	Met.G		580
Nitrotalisopropyl	no	mg / kg			0.0050	0.0030	95.9	Met.G		581
Norflurazon	no	mg / kg			0.0050	0.0030	104.6	Met.G		582
Novaluron	no	mg / kg			0.010	0.0050	96	Met.I		583
Nuarimol	no	mg / kg			0.0050	0.0030	104.6	Met.G		584
Ofurace	no	mg / kg			0.0050	0.0030	104.6	Met.G		585
Oxadiazon	no	mg / kg			0.0050	0.0030	104.6	Met.G		586
Oxadixil	no	mg / kg			0.0050	0.0030	104.6	Met.G		587
Oxamil	no	mg / kg			0.0050	0.0030	96	Met.I		588
Oxamil oxime	no	mg / kg			0.0050	0.0030	96	Met.I		589
Oxasulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		590
Oxifluorfen	no	mg / kg			0.0050	0.0030	104.6	Met.G		591
Paclobutrazol (Sum of constituent isomers)	no	mg / kg			0.010	0.0050	104.6	Met.G		592
Parationmethyl	no	mg / kg			0.0050	0.0030	104.6	Met.G		593
Paration	no	mg / kg			0.0050	0.0030	104.6	Met.G		594
Pebulate	no	mg / kg			0.0050	0.0030	96	Met.I		595
Pencicuron	no	mg / kg			0.0050	0.0030	96	Met.I		596
Penconazole (Sum of constituent isomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		597
Pendimetalin	no	mg / kg			0.0050	0.0030	95.9	Met.G		598
Pentachloroaniline	no	mg / kg			0.0050	0.0030	85.4	Met.G		599
Quintozene	no	mg / kg			0.0050	0.0030	95.9	Met.G		600
Quintozene (sum of quintozene and pentachloroaniline)	no	mg / kg (as quintozene)			0.0050	0.0030		Met.G		601
Pentachloroanisole	no	mg / kg			0.0050	0.0030	85.4	Met.G		602
Penthiopyrad	no	mg / kg			0.0050	0.0030	96	Met.I		603
Permethrin (sum of isomers)	no	mg / kg			0.0050	0.0030	85.4	Met.G		604
Pertan	no	mg / kg			0.0050	0.0030	95.9	Met.G		605
Picolinafen	no	mg / kg			0.0050	0.0030	104.6	Met.G		606
Picoxistrobin	no	mg / kg			0.0050	0.0030	103.9	Met.I		607
Pymetrozine	no	mg / kg			0.0050	0.0030	85.5	Met.I		608
Piperofos	no	mg / kg			0.0050	0.0030	95.9	Met.G		609
Piperonyl butoxide	no	mg / kg			0.0050	0.0030	95.9	Met.G		610
Piracarbolid	no	mg / kg			0.0050	0.0030	96	Met.I		611
Piraclostrobine	no	mg / kg			0.0050	0.0030	96	Met.I		612
Piraflufen	no	mg / kg			0.0050	0.0030	103.9	Met.I		613
Pyrethrins	no	mg / kg			0.010	0.0050		Met.I		614
Piraflufenethyl	no	mg / kg			0.0050	0.0030	96	Met.I		615
Piraflufenethyl (A) (sum of piraflufenethyl and piraflufen)	no	mg / kg (as piraflufenethyl)			0.0050	0.0030		Met.I		616
Pirazofos	no	mg / kg			0.0050	0.0030	95.9	Met.G		617
Piridaben	no	mg / kg			0.0050	0.0030	96	Met.I		618
Piridafention	no	mg / kg			0.0050	0.0030	95.9	Met.G		619
Pyridalil	no	mg / kg			0.0050	0.0030	75.7	Met.G		620

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Pyridate (sum of pyridate, its hydrolysis product CL 9673 (6chloro4hydroxy3 phenylpyridazine) and hydrolyzable conjugates of CL 9673)	no	mg / kg (as pyridate)			0.0050	0.0030	90.7	Met.H		621
Pirifenox	no	mg / kg			0.0050	0.0030		Met.G		622
Pyrimethanil	no	mg / kg			0.0050	0.0030	104.6	Met.G		623
Pyrimiphosethyl	no	mg / kg			0.0050	0.0030	104.6	Met.G		624
Pyrimiphosmethyl	no	mg / kg			0.0050	0.0030	104.6	Met.G		625
Piriproxifen	no	mg / kg			0.0050	0.0030	85.5	Met.I		626
Piroxsulam	no	mg / kg			0.0050	0.0030	103.9	Met.I		627
Pretylachlor	no	mg / kg			0.0050	0.0030	96	Met.I		628
Procloraz	no	mg / kg			0.010	0.0050	96	Met.I		629
Primisulfuron methyl	no	mg / kg			0.0050	0.0030	103.9	Met.I		630
Procymidone	no	mg / kg			0.0050	0.0030	104.6	Met.G		631
Profam	no	mg / kg			0.0050	0.0030	95.9	Met.G		632
Profenofos	no	mg / kg			0.0050	0.0030	104.6	Met.G		633
Profluralin	no	mg / kg			0.0050	0.0030	104.6	Met.G		634
Profoxidim	no	mg / kg			0.0050	0.0030	96	Met.I		635
Promecarb	no	mg / kg			0.0050	0.0030	96	Met.I		636
Prometon	no	mg / kg			0.0050	0.0030	104.6	Met.G		637
Prometrina	no	mg / kg			0.0050	0.0030	104.6	Met.G		638
Propachlor	no	mg / kg			0.010	0.0050	96	Met.I		639
Propachlor oxalamic acid Propachlor: oxaline	no	mg / kg			0.010	0.0050	64.7	Met.I		640
derivative of propachlor, expressed as propachlor	no	mg / kg (as propachlor)			0.010	0.0051		Met.I		641
Propanil	no	mg / kg			0.0050	0.0030	103.9	Met.I		642
Propargite	no	mg / kg			0.0050	0.0030	96	Met.I		643
Propazine	no	mg / kg			0.0050	0.0030	104.6	Met.G		644
Propetamfos	no	mg / kg			0.0050	0.0030	104.6	Met.G		645
Propiconazole (sum of isomers)	no	mg / kg			0.0050	0.0030	104.6	Met.G		646
Propizamide	no	mg / kg			0.0050	0.0030	104.6	Met.G		647
Propoxycarbazone	no	mg / kg			0.010	0.0050	96	Met.I		648
Propoxycarbazone (A) (propoxycarbazone, its salts and 2 hydroxypropoxycarbazone)	no	mg / kg (as propoxycarbazone)			0.010	0.0050		Met.I		649
Propoxur	no	mg / kg			0.0050	0.0030	96	Met.I		650
Proquinazid	no	mg / kg			0.0050	0.0030	85.4	Met.G		651
Prosulfocarb	no	mg / kg			0.0050	0.0030	96	Met.I		652
Prosulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		653
Protiophos	no	mg / kg			0.0050	0.0030	85.4	Met.G		654
Protoato	no	mg / kg			0.0050	0.0030	104.6	Met.G		655
Quinalfos	no	mg / kg			0.0050	0.0030	95.9	Met.G		656
Quinclorac	no	mg / kg			0.0050	0.0030	96	Met.I		657
Quinmerac	no	mg / kg			0.0050	0.0030	96	Met.I		658
Quinoxifen	no	mg / kg			0.0050	0.0030	95.9	Met.G		659
QUIZALOFOP (sum of quizalofop, its salts, esters (including propaquizafop) and its conjugates, expressed as quizalofop (any percentage of constituent isomers))	no	mg / kg			0.0050	0.0030	95.6	Met.H		660
Rotenone	no	mg / kg			0.0050	0.0030	96	Met.I		661
RPA 202248	no	mg / kg			0.0050	0.0030	96	Met.I		662
S421	no	mg / kg			0.0050	0.0030	95.9	Met.G		663
Saflufenacil	no	mg / kg			0.0050	0.0030	96	Met.I		664
M800H11 (SaflufenacilN, Ndesmethyl)	no	mg / kg			0.0050	0.0030	103.9	Met.I		665
M800H35 (SaflufenacilNdesmethylurea)	no	mg / kg			0.0050	0.0030	96	Met.I		666
Saflufenacil (sum of saflufenacil, M800H11 and M800H35)	no	mg / kg (as saflufenacil)			0.0050	0.0030		Met.I		667
Sedaxane (sum of isomers)	no	mg / kg			0.0050	0.0030	103.9	Met.I		668
Silafluofen	no	mg / kg			0.0050	0.0030	85.4	Met.G		669

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103,480.00.

ANALYTICAL RESULTS

	Value/ Uncertainty	UM	Values of reference	References	LoQ	LoD	R.	Start date end of analysis	Unit op.	Rega
Siltiofam	no	mg / kg			0.0050	0.0030	103.9	Met.I		670
Simazina	no	mg / kg			0.0050	0.0030	104.6	Met.G		671
Simethrin	no	mg / kg			0.0050	0.0030	104.6	Met.G		672
Spinetoram (XDE175)	no	mg / kg			0.0050	0.0030		Met.I		673
Spinosad: sum of spinosyn A and spinosyn D	no	mg / kg			0.0050	0.0030		Met.I		674
Spiromesifen	no	mg / kg			0.0050	0.0030	103.9	Met.I		675
Spirotetramate	no	mg / kg			0.0050	0.0030	96	Met.I		676
BYI08330enol	no	mg / kg			0.0050	0.0030	103.9	Met.I		677
BYI08330 ketohydroxyl BYI08330	no	mg / kg			0.0050	0.0030	96	Met.I		678
Monohydroxyl BYI08330enolglucoside	no	mg / kg			0.0050	0.0030	96	Met.I		679
Spirotetramate and its 4 metabolites	no	mg / kg			0.0050	0.0030	85.5	Met.I		680
byi08330enol, byi08330 ketohydroxy, byi08330 monohydroxy and byi08330 enol glucoside	no	mg / kg (as spirotetrammator)			0.0050	0.0030		Met.I		681
Sulfallate	no	mg / kg			0.0050	0.0030	95.9	Met.G		682
Sulfentrazone	no	mg / kg			0.0050	0.0030	103.9	Met.I		683
Sulfosulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		684
Sulfotep	no	mg / kg			0.0050	0.0030	104.6	Met.G		685
Sulfoxaflor (sum of the isomers)	no	mg / kg			0.0050	0.0030	103.9	Met.I		686
Sulprofos	no	mg / kg			0.0050	0.0030	95.9	Met.G		687
Fluvalinate (sum of isomers) resulting from the use of taufluvalinate	no	mg / kg			0.010	0.0050	104.6	Met.G		688
Tebuconazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		689
Tebufenozide	no	mg / kg			0.0050	0.0030	96	Met.I		690
Tebufenpirad	no	mg / kg			0.0050	0.0030	104.6	Met.G		691
Tebupirimifos	no	mg / kg			0.0050	0.0030	95.9	Met.G		692
Tebutam	no	mg / kg			0.0050	0.0030	103.9	Met.I		693
Tecnazene	no	mg / kg			0.0050	0.0030	95.9	Met.G		694
Teflubenzuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		695
Teflutrin	no	mg / kg			0.0050	0.0030	95.9	Met.G		696
Telodrin	no	mg / kg			0.0050	0.0030	95.9	Met.G		697
Temefos	no	mg / kg			0.0050	0.0030	96	Met.I		698
Tepraloxidim (sum of tepraloxidim and its metabolites which can be hydrolyzed by both the glutaric acid fraction 3 (tetrahydropyran4yl) and the glutaric acid fraction 3 (tetrahydropyran4yl))	no	mg / kg (as tepraloxidim)			0.010	0.0050	103.6	Met.H		699
Terbacil	no	mg / kg			0.0050	0.0030	95.9	Met.G		700
Terbufos	no	mg / kg			0.010	0.0050	85.5	Met.I		701
Terbufos sulfone	no	mg / kg			0.0050	0.0030	96	Met.I		702
Terbufos sulfoxide	no	mg / kg			0.0050	0.0030	96	Met.I		703
Terbumeton	no	mg / kg			0.0050	0.0030	104.6	Met.G		704
Terbuthylazine	no	mg / kg			0.0050	0.0030	104.6	Met.G		705
Terbutrin	no	mg / kg			0.0050	0.0030	104.6	Met.G		706
Tetrachlorvinphos	no	mg / kg			0.0050	0.0030	104.6	Met.G		707
Tetraconazole	no	mg / kg			0.0050	0.0030	104.6	Met.G		708
Tetradifon	no	mg / kg			0.0050	0.0030	95.9	Met.G		709
Tetramethrin	no	mg / kg			0.010	0.0050	95.9	Met.G		710
Tetrasul	no	mg / kg			0.0050	0.0030	66.1	Met.G		711
Thiabendazole	no	mg / kg			0.0050	0.0030	96	Met.I		712
Thiacloprid	no	mg / kg			0.0050	0.0030	103.9	Met.I		713
Tifensulfuron methyl	no	mg / kg			0.0050	0.0030	103.9	Met.I		714
Tidiazuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		715
Tiobencarb	no	mg / kg			0.0050	0.0030	104.6	Met.G		716
Thiobencarb (4chlorobenzyl methyl sulfone)	no	mg / kg (as tiobencarb)			0.0063	0.0038		Met.G		717

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ANALYTICAL RESULTS

	Value/ Uncertainty	UM	Values of reference	References	LoQ	LoD	R.	Start date end of analysis	Unit op.	Rega
Tiocarbazil	no	mg / kg			0.0050	0.0030	95.9	Met.G		718
Tiofanox sulfone	no	mg / kg			0.0050	0.0030	96	Met.I		719
Tiofanox sulfoxide	no	mg / kg			0.0050	0.0030	96	Met.I		720
Thiometon	no	mg / kg			0.0050	0.0030	104.6	Met.G		721
Tionazin	no	mg / kg			0.010	0.0050	95.9	Met.G		722
Tolclofosmethyl	no	mg / kg			0.0050	0.0030	95.9	Met.G		723
Tolfenpirad	no	mg / kg			0.0050	0.0030	96	Met.I		724
Tolylfluanide	no	mg / kg			0.010	0.0050	57.7	Met.G		725
Dimethylaminosulfotoluidide (DMST)	no	mg / kg			0.010	0.0050	104.6	Met.G		726
Dimethylaminosulfanilide (DMSA)	no	mg / kg			0.010	0.0050	104.6	Met.G		727
Tolylfluanide (sum of tolylfluanide and dimethylaminosulfotoluidide)	no	mg / kg (as tolylfluanide)			0.010	0.0050		Met.G		728
Tralcoxidim (sum of the isomeric constituents of tralcoxidim)	no	mg / kg			0.0050	0.0030	85.5	Met.I		729
Tralometrina	no	mg / kg			0.010	0.0050	86.2	Met.I		730
Transfluthrin	no	mg / kg			0.0050	0.0030	104.6	Met.G		731
Triadimefon	no	mg / kg			0.0050	0.0030	104.6	Met.G		732
Triadimenol (any percentage of constituent isomers)	no	mg / kg			0.0050	0.0030	103.9	Met.I		733
Triallato	no	mg / kg			0.0050	0.0030	95.9	Met.G		734
Triasulfuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		735
Triazamate	no	mg / kg			0.0050	0.0030	103.9	Met.I		736
Triazofos	no	mg / kg			0.0050	0.0030	95.9	Met.G		737
Triazoxide	no	mg / kg			0.0050	0.0030	96	Met.I		738
Tribenuron methyl	no	mg / kg			0.010	0.0050	85.5	Met.I		739
Tribromoanisole	no	mg / kg			0.0050	0.0030	85.4	Met.G		740
Tricyclazole	no	mg / kg			0.010	0.0050	104.6	Met.G		741
Triclopir	no	mg / kg			0.010	0.0050	96	Met.I		742
Trichlorfon	no	mg / kg			0.0050	0.0030	96	Met.I		743
Trichloronate	no	mg / kg			0.0050	0.0030	85.4	Met.G		744
Tridemorf	no	mg / kg			0.0050	0.0030	103.9	Met.I		745
Trifloxystrobin	no	mg / kg			0.0050	0.0030	96	Met.I		746
Triflumuron	no	mg / kg			0.0050	0.0030	103.9	Met.I		747
Trifluralin	no	mg / kg			0.0050	0.0030	104.6	Met.G		748
Triflusulfuron (6 (2,2,2trifluoroethoxy) 1,3,5 triazine2,4diamine (INM7222)	no	mg / kg			0.0050	0.0030	103.9	Met.I		749
Triforine	no	mg / kg			0.0050	0.0030	96	Met.I		750
Triticonazole	no	mg / kg			0.0050	0.0030	95.9	Met.G		751
Tritosulfuron	no	mg / kg			0.010	0.0050	96	Met.I		752
Uniconazole	no	mg / kg			0.0050	0.0030	96	Met.I		753
Valiphenalate	no	mg / kg			0.0050	0.0030	96	Met.I		754
Vamidotion	no	mg / kg			0.0050	0.0030	96	Met.I		755
Vinclozolin	no	mg / kg			0.0050	0.0030	104.6	Met.G		756
Zoxamide	no	mg / kg			0.0050	0.0030	103.9	Met.I		757
TOTAL STAPHYLOCCAL ENTEROTOXINS	not detected	/ 25 g	not detectable n = 5, c = 0	RegCE 2073/05 (d)				01/03/2021 04/03/2021	01	758

Met .: ISO 19020: 2017

Operational nities

nity 02: Via Castellana Resana (TV)
nity 01: Via Fratta Resana (TV)

Information on test methods and / or requirements / specifications

iga (2) Method: MP 1288 rev 17 2020 = The internal method MP 1288 is based on the following standard methods OAC 2015.06, EN 15763: 2010, EPA 6020 B 2014

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iga (4), (18), (26) Method: RegCEE 1259/2011 02/12/11 GUCE L320 03/12/11 = Reg CEE 1259/2011 02/12/2011 GU CE L320 03/12/2011 iga (25), (4748)
Reference: RegCE 1881/06 = Reg (CE) n ° 1881 19/11/2006 GU CE L364 20/12/2006 and subsequent amendments.
iga (128) Method: MP 2370 rev 1 2020 (UNI EN 15662) = The data reported includes the hydrolysable forms; this technical approach does not guarantee the complete recovery of the conjugated forms of 6 hydroxy bentazone and 8 hydroxy bentazone as reported in UNI EN 15662: 2018
iga (364) Reference: RegCE 396/05 = Reg (CE) n ° 396 23/02/2005 GU (CE) L70 16/03/2005 and subsequent amendments
iga (758) Reference: RegCE 2073/05 (d) = Reg (CE) 2073/2005 15/11/2005 GU (CE) L338 22/12/2005; n = number of units making up the sample; c = number of sample units whose values are greater than m (= M).
food safety standard to be applied to products placed on the market during their shelf life.
iga (758) Method: ISO 19020: 2017 = ISO 19020: 2017 VIDAS Sta ph enterotoxin II SET 2
The laboratory performs the enzyme immunoassay with the VIDAS® SET2 kit which allows to detect the staphylococcal enterotoxins A, B, C, D, E.

Additional information

The presence of the pharmacologically active substances sought is not detected.

parameters in correspondence with which reference values have not been indicated must be evaluated on the basis of the supply specifications / production process of the sample in question.

Staphylococcal nterotoxins: The analytical results show the ABSENCE on 25 g; however, a correct evaluation of the sample can only be carried out considering a number of sample units "n" equal to that required by Regulation (EC) No. 2073/2005 for the food category analyzed and for the parameter under examination.

compliance / non-compliance with requirements and specifications

the analytical results are CONFORMING to the references indicated.

parameters analyzed included in RegCE N. 396 of 23/02/2005 and subsequent amendments are CONFORMING to the established limits.

information provided by the customer

amplified by: Customer
roveniente from: GELIT SRL VIA NINFINA, KM 2,700 04013 DOGANELLA DI NINFA (LT) IT
description: GRAN MORAVIA GRATED CHEESE BATCH: 4047

Biological Tests Manager	Responsible for chemical tests	Responsible for chemical tests
Operating Units 01	Operating Units 02	Operating Units 01
Dr. Matteo Giacomelli National order of biologists Professional register n.AA_079105	Dr. Barbara Scantamburlo Chemist Order of Chemists and Physicists of the Province of Treviso Registration n. A351	Dr. Emiliano Castellano Chemist Order of Chemists and Physicists of Tuscany. N. 1631 Sect. TO
Certificate number 17960154 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 21005078 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 20956661 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT

The line marked with an asterisk (*) indicates that the test is not accredited by Accredia. Unless otherwise specified, the uncertainty is extensive and has been calculated with a coverage factor k = 2 corresponding to a probability level of approximately 95% or as a confidence interval calculated at a probability level of approximately 95%. LoD: limit of detection, identifies a confidence interval of zero at a probability level of 99%. LoQ: quantification limit; "nr": not detected, indicates a value lower than LoD; "traces (x)": indicates a value between LoD and LoQ, this value is purely indicative; "<x" or "> x "indicate respectively a value lower or higher than the measuring range of the test. Unless otherwise stated, the summations are calculated using the lower bound (LB) criterion. In the event of alteration of the sample, the laboratory declines all responsibility for the results that may be influenced by the deviation if the customer still requests the analysis to be performed. If the sampling is not carried out by the laboratory staff, the results obtained are considered to refer to the sample as received and the laboratory declines its responsibility for the results calculated considering the sampling data provided by the Customer. The customer's name and contact details are always provided by the customer. A: recovery, recoveries marked with a pound sign (#) were not used in the calculations. If there is a specification (legal limits or customer specifications) with which the analytical results were compared, the values shown in bold indicate a result outside this specification. Unless otherwise specified, any conformity / non-conformity judgments reported refer to the parameters analyzed and are based on the comparison of the value with the reference values without considering the confidence interval of the measurement.

END OF TEST REPORT

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gelit insieme per fare	DICHIARAZIONE DI CONFORMITÁ	MOD 1.4.0.4
Em. 2 Rev. 0		Data 11/01/2021

DESTINATARIO	**GELIT S.R.L.**	
FORNITORE	**Nome:Via delle Indie Srl** Ragione Sociale: Via delle Indie Srl Stabilimento di Produzione: Via Chivasso, 118 - 10080 San Benigno C.se (TO) - Italy Tel. +39 011.9880982	
MATERIA PRIMA	**Denominazione** **NOCE MOSCATA POLVERE** **Codice risorsa Gelit** **150050**	**Lotto** 2028 L014 **Provenienza Geografica** INDONESIA **Data Produzione** 14.01.2021 **D.d.T. n°** 71 **del** 05.02.2021

Si garantisce sotto la propria diretta responsabilità che il prodotto consegnato è conforme alle Specifiche Tecniche (standard di Materia Prima), ed al relativo Capitolato per la Qualità della Fornitura, in vigore alla data della presente dichiarazione.

Si certificano inoltre le seguenti caratteristiche

Caratteristica	Freq. analitica	U.M.	Valore std Richiesto		Data esecuzione analisi	Valore attestato	Note
			Valore	Tolleranza			
AW	annuale	%	0.90	Max	29.01.2021	0.658	
E.Coli	annuale	Ufc/1g	Assente		29.01.2021	<10	
Clostridium Perfringens	annuale	Ufc/1g	100	Max	29.01.2021	<10	
Clostridium Botulinum	annuale	Ufc/1g	50	Max	29.01.2021	NEG.	
Bacillus Cereus	annuale	Ufc/1g	1000	Max	29.01.2021	<10	
Salmonella spp	annuale	Ufc/1g	Assente		29.01.2021	ASSENTE	
Ocratossine	annuale	µg/kg	v.lex		25.01.2021	CONF.	
Aflatossine B&G	annuale	µg/kg	v.lex		25.01.2021	CONF.	
Metalli Pesanti (Cd)	annuale	mg/kg	v.lex		22.01.2021	CONF.	

Per le indagini trimestrali, semestrali e annuali si richiede l'invio dei report analitici di Laboratori certificati

Data

12.02.2021

Timbro e firma

Via delle Indie s.r.l.
Socio Unico
Amministratore Unico
Raffaele Bellizia

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Claudio Innocenti

MERIEUX NutriSciences
CHELAB S.R.L.

LAB N° 0051 L

RAPPORTO DI PROVA 21/000028572

data di emissione 25/01/2021

Codice intestatario 0062999/002

Spett.le
VIA DELLE INDIE SRL
VIA CHIVASSO 118
10080 SAN BENIGNO
CANAVESE (TO)
IT

Dati campione

Numero di accettazione	21.201846.0013
Consegnato da	GLS General Logistics Systems il 15/01/2021
Data ricevimento	15/01/2021
Proveniente da	VIA DELLE INDIE SRL VIA CHIVASSO 118 10080 SAN BENIGNO CANAVESE (TO) IT
Descrizione campione	NOCE MOSCATA PLV LOTTO 21A12445

Dati campionamento

Campionato da	Cliente

Documento firmato digitalmente ai sensi del D Lgs N.82 del 7 marzo 2005 e s.m.i
I risultati contenuti nel presente Rapporto di prova si riferiscono esclusivamente al campione oggetto di analisi. Il presente Rapporto di prova non può essere riprodotto parzialmente, salvo autorizzazione scritta di Chelab.
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RISULTATI ANALITICI

	Valore/ Incertezza	U.M.	Valori di riferimento	Riferimenti	LoQ	LoD	R	Data inizio fine analisi	Unità op.	Riga	
SUL CAMPIONE TAL QUALE										1	
AFLATOSSINE Met.: MP 0075 rev 7 2010								19/01/2021- -22/01/2021	01	2	
Aflatossina B1	n.r.	µg/kg	<=5,0	RegCE 1881/06	1,0	0,50	88			3	
Aflatossina B2	n.r.	µg/kg			1,0	0,50	88			4	
Aflatossina G1	n.r.	µg/kg			1,0	0,50	81			5	
Aflatossina G2	n.r.	µg/kg			1,0	0,50	81			6	
Somma di aflatossine B1,B2,G1 e G2	< LoQ	µg/kg	<=10,0	RegCE 1881/06	1,0					7	
OCRATOSSINA A Met.: MP 0028 rev 13 2018	n.r.	µg/kg	<=15	RegCE 1881/06	2,0	1,0	88	19/01/2021- -25/01/2021	01	8	*

Unità Operative

Unità 01 : Via Fratta Resana (TV)

Informazioni sui metodi di prova e/o requisiti/specifiche

Riga (3), (7-8) - Riferimento: RegCE 1881/06 = Reg (CE) n° 1881 19/11/2006 - GU CE L364 20/12/2006 e smi.

Informazioni fornite dal cliente

Campionato da: Cliente
Proveniente da : VIA DELLE INDIE SRL VIA CHIVASSO 118 10080 SAN BENIGNO CANAVESE (TO) IT
Descrizione: NOCE MOSCATA PLV LOTTO 21A12445

Responsabile prove chimiche

Dott. Emiliano Castellano

Chimico
Ordine dei Chimici e dei Fisici della Toscana.
N. 1631 - Sez. A

Num. certificato 20956661 emesso dall'ente certificatore ArubaPEC S.p.A. NG CA 3, ArubaPEC S.p.A., IT

- La riga contrassegnata da asterisco (*) indica che la prova non è accreditata da Accredia. - Se non diversamente specificato, l'incertezza è estesa ed è stata calcolata con un fattore di copertura k=2 corrispondente ad un livello di probabilità di circa il 95% o come intervallo di confidenza calcolato ad un livello di probabilità di circa il 95%. - LoD: limite di rilevabilità, individua un intervallo di confidenza dello zero ad un livello di probabilità del 99%. - LoQ: limite di quantificazione; "n.r.": non rilevato, indica un valore inferiore a LoD; "tracce (x)": indica un valore compreso tra LoD e LoQ, tale valore è puramente indicativo; "<x" o ">x" indicano rispettivamente un valore inferiore o superiore al campo di misura della prova. - Se non diversamente specificato, le sommatorie sono calcolate mediante il criterio del lower bound (L.B.). - In caso di alterazione del campione il laboratorio declina ogni responsabilità sui risultati che possono essere influenzati dallo scostamento nel caso il cliente chieda comunque l'esecuzione dell'analisi. - Nel caso il campionamento non sia effettuato dal personale del laboratorio i risultati ottenuti si considerano riferiti al campione così come ricevuto e il laboratorio declina la propria responsabilità sui risultati calcolati considerando i dati di campionamento forniti dal Cliente. Il nome e i recapiti del cliente sono sempre forniti dal cliente. - R: recupero, i recuperi contrassegnati da cancelletto (#) non sono stati utilizzati nei calcoli. - Qualora sia presente una specifica (limiti di legge o specifiche cliente) con cui sono stati confrontati i risultati analitici, i valori esposti in grassetto indicano un risultato fuori da tale specifica. - Se non diversamente specificato i giudizi di conformità/non conformità eventualmente riportati si riferiscono ai parametri analizzati e si basano sul confronto del valore con i valori di riferimento senza considerare l'intervallo di confidenza della misura.

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Claudio Innocenti

MERIEUX NutriSciences
CHELAB S.R.L.

LAB N° 0051 L

RAPPORTO DI PROVA 21/000037215

data di emissione 29/01/2021

Codice intestatario 0062999/002

Spett.le
VIA DELLE INDIE SRL
VIA CHIVASSO 118
10080 SAN BENIGNO
CANAVESE (TO)
IT

Dati campione

Numero di accettazione	21.201846.0012
Consegnato da	GLS General Logistics Systems il 15/01/2021
Data ricevimento	15/01/2021
Proveniente da	VIA DELLE INDIE SRL VIA CHIVASSO 118 10080 SAN BENIGNO CANAVESE (TO) IT
Descrizione campione	NOCE MOSCATA PLV LOTTO 21A12445

Dati campionamento

Campionato da	Cliente

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RISULTATI ANALITICI

	Valore/ Incertezza	U.M.	Valori di riferimento	Riferimenti	LoQ	LoD	Data inizio fine analisi	Unità op.	Riga	
SUL CAMPIONE TAL QUALE									1	
ATTIVITA' DELL'ACQUA A 25 °C Met.: ISO 18787:2017	0,658±0,018				0,030		19/01/2021--19/01/2021	01	2	
CONTA ESCHERICHIA COLI BETA-GLUCURONIDASI POSITIVA A 44°C Met.: ISO 16649-2:2001	<10	UFC/1 g					19/01/2021--20/01/2021	01	3	
RICERCA SALMONELLA SPP Met.: MP 2105 rev 1 2013	non rilevato	/25 g	assente	L 283/62			19/01/2021--21/01/2021	01	4	
CONTA CLOSTRIDIUM PERFRINGENS Met.: UNI EN ISO 7937:2005	<10	UFC/1 g					19/01/2021--20/01/2021	01	5	
RICERCA DI CLOSTRIDI PRODUTTORI DI TOSSINE BOTULINICHE Met.: PCR Multiplex ISS N-RL CNRB 31.011 rev 1 2019	negativo	/25 g					25/01/2021--29/01/2021	EXT	6	*
CONTA BACILLUS CEREUS (PRESUNTO) Met.: AFNOR AES 10/10-07/10	<10	UFC/1 g					19/01/2021--20/01/2021	01	7	

Unità Operative

Unità 01 : Via Fratta Resana (TV)

Informazioni sui metodi di prova e/o requisiti/specifiche

Riga (4) - Riferimento: L 283/62 = L n°283 30/04/1962 - GU n° 139 del 04/06/1962
Riga (6) - Metodo: PCR Multiplex ISS N-RL CNRB 31.011 rev 1 2019 = La prova è stata eseguita in subappalto dal laboratorio Istituto Zooprofilattico Sperimentale della Lombardia e dell'Emilia Romagna "Bruno Ubertini" - SEDE CENTRALE DI BRESCIA e fa parte dello scopo di accreditamento del suddetto laboratorio accreditato da ACCREDIA con il numero 0148/A.

Informazioni fornite dal cliente

Campionato da: Cliente
Proveniente da : VIA DELLE INDIE SRL VIA CHIVASSO 118 10080 SAN BENIGNO CANAVESE (TO) IT
Descrizione: NOCE MOSCATA PLV LOTTO 21A12445

Responsabile prove chimiche	Responsabile prove biologiche
Dott. Emiliano Castellano Chimico Ordine dei Chimici e dei Fisici della Toscana. N. 1631 - Sez. A	Dott. Matteo Giacomelli Ordine nazionale dei biologi Albo professionale n.AA_079105
Num. certificato 20956661 emesso dall'ente certificatore ArubaPEC S.p.A. NG CA 3, ArubaPEC S.p.A., IT	Num. certificato 17960154 emesso dall'ente certificatore ArubaPEC S.p.A. NG CA 3, ArubaPEC S.p.A., IT

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CHELAB S.R.L.

LAB N° 0051 L

RAPPORTO DI PROVA 21/000026065

data di emissione 22/01/2021

Codice intestatario 0062999/002

Spett.le
VIA DELLE INDIE SRL
VIA CHIVASSO 118
10080 SAN BENIGNO
CANAVESE (TO)
IT

Dati campione

Numero di accettazione	21.201846.0015
Consegnato da	GLS General Logistics Systems il 15/01/2021
Data ricevimento	15/01/2021
Proveniente da	VIA DELLE INDIE SRL VIA CHIVASSO 118 10080 SAN BENIGNO CANAVESE (TO) IT
Descrizione campione	NOCE MOSCATA PLV LOTTO 21A12445

Dati campionamento

Campionato da	Cliente

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RISULTATI ANALITICI

	Valore/ Incertezza	U.M.	LoQ	LoD	Data inizio fine analisi	Unità op.	Riga
SUL CAMPIONE TAL QUALE							1
CADMIO Met.: MP 1288 rev 17 2020	0,135±0,028	mg/kg	0,0050	0,0017	19/01/2021--22/01/2021	02	2
PIOMBO Met.: MP 1288 rev 17 2020	0,0063±0,0019	mg/kg	0,0050	0,0017	19/01/2021--22/01/2021	02	3

Unità Operative

Unità 02 : Via Castellana Resana (TV)

Informazioni sui metodi di prova e/o requisiti/specifiche

Riga (2-3) - Metodo: MP 1288 rev 17 2020 = The internal method MP 1288 is based on the following standard methods AOAC 2015.06 , EN 15763:2010, EPA 6020 B 2014

Informazioni fornite dal cliente

Campionato da: Cliente
Proveniente da : VIA DELLE INDIE SRL VIA CHIVASSO 118 10080 SAN BENIGNO CANAVESE (TO) IT
Descrizione: NOCE MOSCATA PLV LOTTO 21A12445

Responsabile prove chimiche

Dott.ssa Barbara Scantamburlo

Chimico
Ordine dei Chimici e dei Fisici - Provincia di Treviso
Iscrizione n. A351

Num. certificato 21005078 emesso dall'ente certificatore ArubaPEC S.p.A. NG CA 3, ArubaPEC S.p.A., IT

- La riga contrassegnata da asterisco (*) indica che la prova non è accreditata da Accredia. - Se non diversamente specificato, l'incertezza è estesa ed è stata calcolata con un fattore di copertura k=2 corrispondente ad un livello di probabilità di circa il 95% o come intervallo di confidenza calcolato ad un livello di probabilità di circa il 95%. - LoD: limite di rilevabilità, individua un intervallo di confidenza dello zero ad un livello di probabilità del 99%. - LoQ: limite di quantificazione; "n.r.": non rilevato, indica un valore inferiore a LoD; "tracce (x)": indica un valore compreso tra LoD e LoQ, tale valore è puramente indicativo; "<x" o ">x" indicano rispettivamente un valore inferiore o superiore al campo di misura della prova. - Se non diversamente specificato, le sommatorie sono calcolate mediante il criterio del lower bound (L.B.). - In caso di alterazione del campione il laboratorio declina ogni responsabilità sui risultati che possono essere influenzati dallo scostamento nel caso il cliente chieda comunque l'esecuzione dell'analisi. - Nel caso il campionamento non sia effettuato dal personale del laboratorio i risultati ottenuti si considerano riferiti al campione così come ricevuto e il laboratorio declina la propria responsabilità sui risultati calcolati considerando i dati di campionamento forniti dal Cliente. Il nome e i recapiti del cliente sono sempre forniti dal cliente.

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& LAB SRL
Via dei Sarti, 5 06132
PERUGIA (PG)

Date 12.04.2021
Client code 11633

TEST REPORT 204840 - 592430

Order	**204840 Order no. 93 of 04.01.2021**
Sample No.	**592430**
Sample reception	**02.04.2021**
Sampling date	**Not communicated**
Sample description provided by the customer:	**PG2100665.12 Liquid truffle flavor**
Place of sampling	**Not communicated**
Sampling point: Sampled from:	**Not communicated** **Customer**
Status of arrival in the laboratory:	**Eligible**

Notice:
Agrolab Italia Srl is registered at No. 28 in the Veneto Regional Register of laboratories not attached to food companies that carry out analyzes in the context of self-control procedures.

	UM	Result	Uncertainty		LOQ	Method
Multiresidual pesticides:						
Aldrin u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Chlorodane alpha u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Endosulfan alpha u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Hexachlorocyclohexane (HCH), isomer alpha u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Endosulfan Beta u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Beta-HCH u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Bromofos-ethyl u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Bromofos-methyl u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Carbofenotion u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Clorpyrifos u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Chlorpyrifos-methyl u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Chlorthion u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)

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Date 12.04.2021
Client code 11633

TEST REPORT 204840 - 592430

	UM	Result Uncertainty			LOQ	Method
Heptachlor epoxide (cis) u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Ciflutrin u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Cypermethrin u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Delta-HCH u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Deltamethrin u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Diclofention u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Dichlorvos u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Diclobenil u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Dieldrin u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Endosulfan sulfate u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Endrin u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
HCH-epsilon u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Fenitrothion u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Fenpropatrin u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Fenvalerato u)	mg / kg	**<0.01**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Gamma chlorodane u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
HCH-gamma (Lindane) u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Hexachlorobenzene u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Heptachlor u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Methoxychlor u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Mirex u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
o, p'-DDT u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Chlordane oxy u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
p, p'-DDD u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)

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Date 12.04.2021
Client code 11633

TEST REPORT 204840 - 592430

	UM	Result	Uncertainty		LOQ	Method
p, p'-DDE u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
p, p'-DDT u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Paration-ethyl u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Parathion-methyl u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Pentachloro-aniline u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Pentachlorobenzene u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Permethrin u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Piperonyl butoxide u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Quintozene u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Sulfotep u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Sum of Aldrin, Dieldrin u)	mg / kg	**nb**				Calculation (KI)
Sum DDT-Isomers u)	mg / kg	**nb**				Calculation (KI)
Sum Heptachlore, Heptachlorepoxide u)	mg / kg	**nb**				Calculation (KI)
Tecnazene u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Tetradifon u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Heptachlor epoxide (trans) u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Bifentrin u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Lambda-cyhalothrin u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Nitrofen u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
o, p'-DDE u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
o, p'-DDD u)	mg / kg	**<0.005**			0.005	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Fenclorfos u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Teflutrin u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
Clorfenson u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)
EPN u)	mg / kg	**<0.010**			0.01	DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.) (KI)

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Management and Coordination
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DOC-25-3687148-EN-P3

AGROLAB Italia Srl with single shareholder
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Tel .: +39 0444 349040 Fax: +39 0444 349041
altavilla@agrolab.it www.agrolab.it

AGROLAB GROUP
Your la Your service.

Date 12.04.2021
Client code 11633

TEST REPORT 204840 - 592430

		UM	Result	Uncertainty		LOQ	Method
Sum of Chlordane	u)	mg / kg	**nb**				Calculation (KI)
Sum alpha-, beta-, deltaepsilon-HCH	u)	mg / kg	**nb**				Calculation (KI)
Sum Endosulfan-alpha, -beta, - sulfat	u)	mg / kg	**nb**				Calculation (KI)

Analysis on the fat extracted:

Number of peroxides	meq O2 / kg	**1.280**	+ / - 0.041		0.1	NGD C35-76

Other parameters analyzed:

Acidity (calculated in oleic acid)	%	**0.05**			0.01	NGD C10-76

Legend:
The "<" sign in the result column indicates that the substance in question is not quantifiable below the stated limit of quantification.
UM: Unit of measurement
LOQ: Limit of quantitation, concentration above which an analyte can be quantified.
The calculation of the compound and extended uncertainty mentioned in this test report is based on the GUM (Guide to the expression of uncertainty in measurement, BIPM, IEC, IFCC, ISO, IUPAC, IUPAP and OIML, 2008) and on the Nordtest Report (Handbook for calculation of measurement uncertainty in environmental laboratories (TR 537 (ed. 4) 2017). The coverage factor used is 2 for a 95% probability level (confidence interval).

u) External service by an AGROLAB GROUP laboratory

Agrolab Group Laboratory Test carried out by
(KI) AGROLAB Kiel Headquarters, Dr.-Hell-Str. 6, 24107 Kiel, accredited according to DIN EN ISO / IEC 17025: 2018, Accreditation procedure: D-PL-14082-01-00

Methods of analysis
Calculation; DIN EN 12393-2: 2014-03 (mod.) / DIN EN 12393-3: 2014-01 (mod.)

note: not quantifiable. The concentration of all the analytes involved in the summation is below the respective LOQ.

Note on summations: the summations, unless otherwise specified, are performed according to the Lower Bound convention. This approach involves considering the contribution to the summation of each non-detectable addend equal to zero.

Test start date: 02.04.2021
Test end date: 04.12.2021

The results refer only to the analyzed samples. In cases where the laboratory is not responsible for sampling, the results refer to the samples as they were received. Partial reproduction of the Test Report must be authorized in writing by the Laboratory. The decision rule applied to conformity assessments, in the absence of different requests from the customer, does not consider the uncertainty of measurement.

Dott. Giulio Lora CHIMICO N. 1119 Sez. A
Il Direttore Tecnico
(dr Giulio Lora)

Il Responsabile del Laboratorio
(dr.ssa Anna Pagliani)

ARCI Daniela Cattelan, Tel. 0444/1620802
Fax 0444 349041, E-Mail daniela.cattelan@agrolab.it
CRM Alimentare

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DOC-25-368714B-EN-P4

TEST REPORT 21/000249756

issue date 04/06/2021

Holder code 0053612

Dear
GELIT SRL
VIA NINFINA, KM 2,700 04013
DOGANELLA DI NINFA (LT)

IT

Sample data

Acceptance number	21.005043.0002
Withdrawn from	Ns. technical Biagio Tufaro on 01/04/2021, delivered on 02/04/2021
Receipt date	02/04/2021
From	LATIN TANK
Sample description	FLOUR BATCH: 1000893506

Sampling data

Championship from	Internal staff Ns. technical Biagio Tufaro on 01/04/2021
Sampling method	IDL 01 Pla & Log rev 1 *

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga	
ON THE SAMPLE AS IS								1	
FALLING NUMBER Met .: UNI EN ISO 3093: 2010	464 ± 36	s	1.0			17/05/2021 28/05/2021	01	2	*
DRY GLUTEN Met .: DM23 / 07/94	8.7 ± 0.1	g / 100 g	0.10			17/05/2021 20/05/2021	01	3	*
CHOPIN								4	
CHOPIN								5	
FACTOR W Met .: ISO 27971: 2015	178 ± 10	10 (4) Joule				17/05/2021 28/05/2021	01	6	*
COEFFICIENT P Met .: ISO 27971: 2015	80 ± 5	mm				17/05/2021 28/05/2021	01	7	*
COEFFICIENT G Met .: ISO 27971: 2015	19.5 ± 0.5	ml				17/05/2021 28/05/2021	01	8	*
COEFFICIENT L Met .: ISO 27971: 2015	77 ± 4	mm				17/05/2021 28/05/2021	01	9	*
RATIO P / L Met .: ISO 27971: 2015	1.04 ± 0.09					17/05/2021 28/05/2021	01	10	*
HUMIDITY' Met .: REG CE 824/2000 19/04/2000 ALL IV	14.52 ± 0.30	g / 100 g	0.10			17/05/2021 20/05/2021	01	11	
CADMIUM Met .: MP 1288 rev 18 2021	0.0194 ± 0.0051	mg / kg	0.0050	0.0017	108.69 #	18/05/2021 21/05/2021	02	12	
MERCURY Met .: MP 1288 rev 18 2021	no	mg / kg	0.0050	0.0017	108.69 #	18/05/2021 21/05/2021	02	13	
LEAD Met .: MP 1288 rev 18 2021	traces	mg / kg	0.0050	0.0017	108.69 #	18/05/2021 21/05/2021	02	14	
SOYA (PROTEIN OF THE SPECIES) ELISA Met .: MP 1750 rev 5 2020	<LoQ	mg / kg	2.5		98.8 #	17/05/2021 19/05/2021	01	15	
ZEARALENONE Met .: MP 2249 rev 2 2020	no	µg / kg	10	5.0	111.2	17/05/2021 19/05/2021	01	16	
AFLATOXINS Met .: MP 2249 rev 2 2020						17/05/2021 19/05/2021	01	17	
Aflatoxin B1	no	µg / kg	0.50	0.25	99.7			18	
Aflatoxin B2	no	µg / kg	0.50	0.25	99.7			19	
Aflatoxin G1	no	µg / kg	0.50	0.25	99.7			20	
Aflatoxin G2	no	µg / kg	0.50	0.25	98.6			21	
Sum of aflatoxins B1, B2, G1 and G2	<0.50	µg / kg						22	
TRICOTECENI Met .: MP 2249 rev 2 2020						17/05/2021 19/05/2021	01	23	
Deoxynivalenol	no	µg / kg	20	10	98.6			24	
Toxin HT2	no	µg / kg	5.0	2.5	99.7			25	
T2 toxin	no	µg / kg	2.0	1.0	98.6			26	
Sum of T2 and HT2 toxins	<5.0	µg / kg						27	
OCHRATOXIN A Met .: MP 2249 rev 2 2020	no	µg / kg	0.50	0.25	96	17/05/2021 19/05/2021	01	28	
PLANT DRUGS Met.A: UNI EN 15662: 2018						04/05/2021 04/05/2021	01	29	
Met.B: UNI EN 15662: 2018						05/05/2021 05/05/2021	01		
Metalaxyl and metalaxylM (metalaxyl, including other mixtures of constituent isomers, including metalaxylM (sum of isomers))	no	mg / kg	0.0050	0.0030	104.6 Met.A			30	
1,4dimethylnaphthalene	no	mg / kg	0.010	0.0050	104.6 Met.A			31	
2,4'DDD	no	mg / kg	0.0050	0.0030	96.2 Met.A			32	
2,4'DDE	no	mg / kg	0.0050	0.0030	96.2 Met.A			33	
2,4'DDT	no	mg / kg	0.0050	0.0030	86.1 Met.A			34	

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
4.4'DDD	no	mg / kg	0.0050	0.0030	96.2	Half		35
4.4'DDE	no	mg / kg	0.0050	0.0030	86.2	Half		36
4.4'DDT	no	mg / kg	0.0050	0.0030	86.2	Half		37
DDT (sum of p, p'DDT, o, p'DDT, p, p'DDE E p, p 'TDE (DDD))	no	mg / kg (as DDT)	0.0050	0.0030		Half		38
2,4,5T (sum of 2,4,5T, its salts and its esters)	no	mg / kg	0.0050	0.0030	101.4	Met.B		39
2,4,5TP (phenoprop (2 (2,4,5 trichlorophenoxy) propionic acid)	no	mg / kg	0.0050	0.0030	101.4	Met.B		40
2,4D (sum of 2,4D, its salts, esters and conjugates)	no	mg / kg (as 2.4D)	0.0050	0.0030	101.4	Met.B		41
2,4DB (sum of 2,4DB, its salts, esters and conjugates)	no	mg / kg (as 2,4DB)	0.0050	0.0030	91.3	Met.B		42
Ethofumesate (sum of etofumesate, 2keto etofumesate, 2ketoetofumesate in open ring and its conjugates)	no	mg / kg (as etofumesate)	0.0050	0.0030		Met.B		43
2phenylphenol (sum of 2phenylphenol and its conjugates)	no	mg / kg (as 2 phenylphenol)	0.010	0.0050	96.2	Half		44
pphenylphenol	no	mg / kg	0.010	0.0050	104.6	Met.A		45
3chloroaniline	no	mg / kg	0.010	0.0050	96.2	Met.A		46
2,4dimethylaniline	no	mg / kg	0.010	0.0050	94.9	Met.B		47
3,4 dichloroaniline	no	mg / kg	0.0050	0.0030	96.2	Met.A		48
3.5 Dichloroaniline	no	mg / kg	0.0050	0.0030	104.6	Met.A		49
2 hydroxy propoxycarbazone 3	no	mg / kg	0.010	0.0050	94.9	Met.B		50
Hydroxycarbofuran	no	mg / kg	0.0050	0.0030	94.9	Met.B		51
Carbofuran	no	mg / kg	0.0050	0.0030	94.9	Met.B		52
Carbofuran (sum of carbofuran (including carbofuran generated from carbosulfan, benfuracarb or furatiocarb) and 3 hydroxycarbofuran)	no	mg / kg (as carbofuran)	0.0050	0.0030		Met.B		53
4,4'chlorobenzophenone	no	mg / kg	0.0050	0.0030	96.2	Half		54
4bromophenylurea	no	mg / kg	0.0050	0.0030	94.9	Met.B		55
4chlorobenzyl methyl sulfone	no	mg / kg	0.0050	0.0030	104.6	Met.A		56
6benzyladenine	no	mg / kg	0.0050	0.0030	86.7	Met.B		57
Acephalous	no	mg / kg	0.0050	0.0030	76	Met.B		58
Acequinocil	no	mg / kg	0.010	0.0050	86.7	Met.B		59
Acetamiprid	no	mg / kg	0.0050	0.0030	94.9	Met.B		60
Acetochlor	no	mg / kg	0.0050	0.0030	104.6	Met.A		61
Acibenzolarsmethyl (sum of acibenzolarsmethyl and acibenzolar acid (free and conjugated)) Acid 2,4,6 trichlorophenoxyacetic	no	mg / kg (as acibenzolarsmethyl)	0.010	0.0050	91.3	Met.B		62
Gibberellic acid	no	mg / kg	0.010	0.0050	94.9	Met.B		63
Aclonifen	no	mg / kg	0.0050	0.0030	94.9	Met.B		64
Acrinatrin and its Alachlor enantiomer	no	mg / kg	0.010	0.0050	94.9	Met.B		65
Aldicarb	no	mg / kg	0.0050	0.0030	96.2	Half		66
Aldicarb sulfone	no	mg / kg	0.0050	0.0030	96.2	Half		67
Aldrin	no	mg / kg	0.0050	0.0030	94.9	Met.B		68
Dieldrin	no	mg / kg	0.0050	0.0030	94.9	Met.B		69
Aldrin and Dieldrin (Aldrin and Dieldrin combined)	no	mg / kg (as dieldrin)	0.0050	0.0030	86.2	Half		70
Endosulfan alpha isomer	no	mg / kg	0.0050	0.0030	96.2	Half		71
Endosulfan beta isomer	no	mg / kg	0.0050	0.0030		Half		72
Endosulfan sulfate	no	mg / kg	0.010	0.0050	96.2	Half		73
Endosulfan (sum of alpha and beta isomers and endosulfan sulfate)	no	mg / kg (as endosulfan)	0.010	0.0050	104.6	Half		74
Lindane (hexachlorocyclohexane (hch) gamma isomer)	no	mg / kg	0.010	0.0050	104.6	Half		75
Hexachlorocyclohexane (HCH) beta isomer	no	mg / kg	0.010	0.0050		Half		76
Hexachlorocyclohexane (HCH) isomer alpha	no	mg / kg	0.0050	0.0030	104.6	Met.A		77
Alletrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		78
Alossifop (sum of aloxifop and its esters, salts and	no	mg / kg (as aloxifop)	0.0050	0.0030	104.6	Met.A		79
			0.010	0.0050	94.9	Met.B		80
			0.0050	0.0030	91.3	Met.B		81

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Re ga
conjugates expressed in aloxifop (sum of isomers (R) and (S) in any ratio))								
Alosulfuron methyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		82
Ametoctradin	no	mg / kg	0.0050	0.0030	94.9	Met.B		83
Ametrine	no	mg / kg	0.0050	0.0030	104.6	Met.A		84
Amidosulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		85
Aminocarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		86
Amisulbrom	no	mg / kg	0.0050	0.0030	103.9	Met.B		87
Amitraz	no	mg / kg	0.010	0.0050	94.9	Met.B		88
n (2,4Dimethylphenyl) formamide	no	mg / kg	0.010	0.0050	94.9	Met.B		89
n2,4Dimethylphenyln'methylformamidine	no	mg / kg	0.010	0.0050	103.9	Met.B		90
Amitraz (amitraz including metabolites containing the 2,4 dimethylaniline fraction)	no	mg / kg (as amitraz)	0.010	0.0050		Met.B		91
Anthraquinone	no	mg / kg	0.0050	0.0030	96.2	Half		ninety two
Asulam	no	mg / kg	0.0050	0.0030	86.7	Met.B		93
Atrazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		94
Azaconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		95
Azimsulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		96
Azymphosethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		97
Azymphosmethyl	no	mg / kg	0.0050	0.0030	103.9	Met.B		98
Azoxystrobin	no	mg / kg	0.0050	0.0030	94.9	Met.B		99
Barbano	no	mg / kg	0.0050	0.0030	94.9	Met.B		100
Benalaxil, including other mixtures of isomeric constituents such as benalaxylM (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		101
Bendiocarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		102
Benfluralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		103
Benodanil	no	mg / kg	0.0050	0.0030	104.6	Met.A		104
Methyl Bensulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		105
Bentazone (sum of bentazone, its salts and 6oh and 8ohbentazone (free and conjugated))	no	mg / kg (as bentazone)	0.010	0.0050		Met.B		106
Bentiavalicarb (Bentiavalicarbisopropyl (KIF230 RL) and related enantiomer (KIF230 SD) and diastereomers (KIF 230 SL and KIF230 RD))	no	mg / kg (as bentiavalicarb isopropyl)	0.0050	0.0030	94.9	Met.B		107
Benzoylpropethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		108
Benzoxymate	no	mg / kg	0.0050	0.0030	94.9	Met.B		109
Benztiazuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		110
2naphthyloxyacetic acid (betaNOA)	no	mg / kg	0.0050	0.0030	94.9	Met.B		111
Bifenox	no	mg / kg	0.010	0.0050	94.9	Met.B		112
Bifentrin (sum of isomers)	no	mg / kg	0.0050	0.0030	86.2	Half		113
Resmetrin (resmetrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	76	Met.B		114
Bispyribac (sum of bispyribac, its salts and its esters, expressed as bispyribac)	no	mg / kg	0.0050	0.0030	96.5	Met.B		115
Rimsulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		116
Bixafen	no	mg / kg	0.0050	0.0030	103.9	Met.B		117
Boscalid	no	mg / kg	0.0050	0.0030	103.9	Met.B		118
Bromacil	no	mg / kg	0.0050	0.0030	104.6	Met.A		119
Bromociclen	no	mg / kg	0.0050	0.0030	96.2	Half		120
Bromophosethyl	no	mg / kg	0.0050	0.0030	96.2	Half		121
Bromophosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		122
Bromopropylate	no	mg / kg	0.0050	0.0030	96.2	Half		123
Bromoxinil and its salts	no	mg / kg	0.0050	0.0030	94.9	Met.B		124
BTS 40348	no	mg / kg	0.010	0.0050	94.9	Met.B		125
BTS 44595	no	mg / kg	0.010	0.0050	86.7	Met.B		126
BTS 44596	no	mg / kg	0.010	0.0050	94.9	Met.B		127
Bupirimate	no	mg / kg	0.0050	0.0030	104.6	Met.A		128
Buprofezin	no	mg / kg	0.0050	0.0030	96.2	Met.A		129

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VAT nr. 01500900269, Treviso REA n. 156079 Fully paid up € 103.480,00
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Claudio Innocenti

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
Butachlor	no	mg / kg	0.0050	0.0030	104.6	Met.A		130
Butafenacil	no	mg / kg	0.0050	0.0030	96.2	Met.A		131
Butylated	no	mg / kg	0.0050	0.0030	104.6	Met.A		132
Butoxycarboxime	no	mg / kg	0.0050	0.0030	94.9	Met.B		133
Butralin	no	mg / kg	0.0050	0.0030	96.2	Half		134
Cadusafos	no	mg / kg	0.0050	0.0030	96.2	Half		135
Captafol	no	mg / kg	0.0050	0.0030	96.2	Half		136
Captan (sum of captan and THPI)	no	mg / kg (as captan)	0.010	0.0050		Half		137
Folpet	no	mg / kg	0.010	0.0050	104.6	Half		138
Phthalimide	no	mg / kg	0.010	0.0050	104.6	Half		139
Folpet (sum of folpet and phthalimide)	no	mg / kg (as folpet)	0.010	0.0050		Half		140
Carbaril	no	mg / kg	0.0050	0.0030	94.9	Met.B		141
Carbendazim and benomyl (sum of benomyl and carbendazim)	no	mg / kg (as Carbendazim)	0.0050	0.0030	94.9	Met.B		142
Thiophanatomethyl	no	mg / kg	0.010	0.0050	103.9	Met.B		143
Carbofenotion	no	mg / kg	0.0050	0.0030	86.2	Met.A		144
Carbophenotionmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		145
Carboxin	no	mg / kg	0.0050	0.0030	94.9	Met.B		146
Oxycarboxin	no	mg / kg	0.0050	0.0030	103.9	Met.B		147
Carboxin sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.B		148
Carboxin (carboxin including its metabolites: carboxin sulfoxide and oxycarboxin (carboxin sulphone))	no	mg / kg (as carboxin)	0.0050	0.0030		Met.B		149
Carfentrazone	no	mg / kg	0.010	0.0050	94.9	Met.B		150
Carfentrazoneethyl	no	mg / kg	0.010	0.0050	94.9	Met.B		151
Sum of ethyl carfentrazone and carfentrazone	no	mg / kg (as carfentrazoneethyl)	0.010	0.0050		Met.B		152
Quinomethionate	no	mg / kg	0.010	0.0050	64	Half		153
Cialofopbutyl	no	mg / kg	0.010	0.0050	94.9	Met.B		154
Cyanazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		155
Cianofenfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		156
Cianofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		157
Ciantraniliprole	no	mg / kg	0.0050	0.0030	103.9	Met.B		158
Ciazofamid	no	mg / kg	0.0050	0.0030	103.9	Met.B		159
Ciclanilide	no	mg / kg	0.0050	0.0030	94.9	Met.B		160
Cycle	no	mg / kg	0.0050	0.0030	96.2	Half		161
Cyclooxy incl. degradation and reaction products which can be determined as 3 (3thienyl) glutaric acid S dioxide (BH 517TGSO2) and / or 3hydroxy3 (3thienyl) glutaric acid S dioxide (BH 5175 OHTGSO2) or the related methyl esters	no	mg / kg (as cyclooxidim)	0.010	0.0050	101.4	Met.B		162
Cicluron	no	mg / kg	0.0050	0.0030	94.9	Met.B		163
Ciflufenamid: sum of cyflufenamid (isomer Z) and its isomer E	no	mg / kg	0.0050	0.0030	94.9	Met.B		164
Cyfluthrin (cyfluthrin including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030	96.2	Half		165
Cymiazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		166
Cinosulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		167
Cypermethrin (cypermethrin, including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.010	0.0050	96.2	Met.A		168
Cyproconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		169
Cyprodinil	no	mg / kg	0.0050	0.0030	96.2	Half		170
Cyprosulfamide	no	mg / kg	0.0050	0.0030	94.9	Met.B		171
Cyromazine	no	mg / kg	0.010	0.0050	55.4	Met.B		172
cisClordano	no	mg / kg	0.0050	0.0030	96.2	Half		173
transClordano	no	mg / kg	0.0050	0.0030	96.2	Half		174
Chlordane (sum of cis and transclordane)	no	mg / kg	0.0050	0.0030		Half		175

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
cis Heptachlor epoxide	no	mg / kg	0.0050	0.0030	104.6	Met.A		176
transHeptachlor epoxide	no	mg / kg	0.0050	0.0030	96.2	Half		177
Heptachlor	no	mg / kg	0.0050	0.0030	96.2	Half		178
Heptachlor (sum of heptachlor and heptachlor epoxide)	no	mg / kg (as heptachlor)	0.0050	0.0030		Half		179
Cletodim	no	mg / kg	0.0050	0.0030	86.7	Met.B		180
Setoxidim	no	mg / kg	0.0050	0.0030	94.9	Met.B		181
Cletodim (sum of setoxidim and cletodim including degradation products calculated as setoxidim)	no	mg / kg (as setoxidim)	0.0050	0.0030		Met.B		182
Climbazole	no	mg / kg	0.0050	0.0030	96.2	Half		183
Clodinafoppropargile	no	mg / kg	0.0050	0.0030	94.9	Met.B		184
Clodinafop and its Sisomers and their salts	no	mg / kg (as clodinafop)	0.0050	0.0030	94.9	Met.B		185
Clofentezine	no	mg / kg	0.0050	0.0030	94.9	Met.B		186
Clomazone	no	mg / kg	0.0050	0.0030	104.6	Met.A		187
Cloquintocetmexyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		188
Chlorantraniliprole (DPX E2Y45)	no	mg / kg	0.0050	0.0030	94.9	Met.B		189
Chlorbenside	no	mg / kg	0.0050	0.0030	96.2	Half		190
Chlorbromuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		191
Chlordecone	no	mg / kg	0.0050	0.0030	86.7	Met.B		192
Clordimeform	no	mg / kg	0.0050	0.0030	104.6	Met.A		193
Chlorphenapir	no	mg / kg	0.0050	0.0030	104.6	Met.A		194
Clorfenson	no	mg / kg	0.0050	0.0030	104.6	Met.A		195
Clorfenvinfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		196
Chlorofluazuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		197
Chloridazon	no	mg / kg	0.010	0.0050	94.9	Met.B		198
Chloridazondesphenil	no	mg / kg	0.010	0.0050	55.4	Met.B		199
Chloridazon (sum of chloridazon and chloridazondesphenil)	no	mg / kg (as chloridazon)	0.010	0.0050		Met.B		200
Clormefos	no	mg / kg	0.0050	0.0030	104.6	Met.A		201
Chloroneb	no	mg / kg	0.0050	0.0030	104.6	Met.A		202
Chloropropylate	no	mg / kg	0.0050	0.0030	96.2	Half		203
Chlorothalonil	no	mg / kg	0.0050	0.0030	41.7	Half		204
Cloroxuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		205
Chlorpyrifos	no	mg / kg	0.0050	0.0030	104.6	Met.A		206
Chlorpyrifosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		207
Chlorprofam	no	mg / kg	0.0050	0.0030	104.6	Met.A		208
Clorprofam (chlorprofam and 3chloroaniline)	no	mg / kg (as chlorprofam)	0.010	0.0050		Half		209
Clorsulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		210
Chlortaldimethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		211
Chlortiamide	no	mg / kg	0.0050	0.0030	55.4	Met.B		212
Chlortiofos	no	mg / kg	0.0050	0.0030	96.2	Half		213
Clortion	no	mg / kg	0.0050	0.0030	104.6	Met.A		214
Clortoluron	no	mg / kg	0.0050	0.0030	94.9	Met.B		215
Clotianidin	no	mg / kg	0.0050	0.0030	94.9	Met.B		216
Thiamethoxam	no	mg / kg	0.0050	0.0030	94.9	Met.B		217
Tiencarbazonemetyl	no	mg / kg	0.010	0.0050	94.9	Met.B		218
Clozolinate	no	mg / kg	0.0050	0.0030	96.2	Half		219
Cumafos	no	mg / kg	0.0050	0.0030	104.6	Met.A		220
Coumatetralil	no	mg / kg	0.0050	0.0030	94.9	Met.B		221
Crimidina	no	mg / kg	0.0050	0.0030	86.7	Met.B		222
Delta8,9avermectin B1a	no	mg / kg	0.0050	0.0030	94.9	Met.B		223
Hexachlorocyclohexane (HCH) delta isomer	no	mg / kg	0.0050	0.0030	104.6	Met.A		224
Deltamethrin (cisdeltamethrin)	no	mg / kg	0.0050	0.0030	86.7	Met.B		225
Oxidemetonmethyl	no	mg / kg	0.010	0.0050	86.7	Met.B		226
Demetonsmethyl	no	mg / kg	0.010	0.0050	86.7	Met.B		227
Demetonsmethylsulfone	no	mg / kg	0.010	0.0050	94.9	Met.B		228

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ANALYTICAL RESULTS

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Oxidemetonmethyl (sum of oxydemetonmethyl and demetonSmethylsulfone)	no	mg / kg (as oxydemetonmethyl)	0.010	0.0050		Met.B		229
Desethylatrazine	no	mg / kg	0.010	0.0050	104.6	Half		230
Desethylterbuthylazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		231
Desisopropilatrazine	no	mg / kg	0.0050	0.0030	94.9	Met.B		232
Desmedifam	no	mg / kg	0.0050	0.0030	94.9	Met.B		233
Desmethyl pirimicarb	no	mg / kg	0.0050	0.0030	104.6	Met.A		234
Pirimicarb	no	mg / kg	0.0050	0.0030	104.6	Met.A		235
Desmetrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		236
Diallate (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		237
Diazinone	no	mg / kg	0.0050	0.0030	104.6	Met.A		238
Dicamba	no	mg / kg	0.010	0.0050	94.9	Met.B		239
Diclobenil	no	mg / kg	0.0050	0.0030	104.6	Met.A		240
Diclobutrazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		241
Diclocymet	no	mg / kg	0.010	0.0050	103.9	Met.B		242
Diclofention	no	mg / kg	0.0050	0.0030	104.6	Met.A		243
Diclofluanide	no	mg / kg	0.010	0.0050	64	Half		244
Diclofop	no	mg / kg	0.0050	0.0030	94.9	Met.B		245
Dichloran	no	mg / kg	0.0050	0.0030	104.6	Met.A		246
Diclorprop: sum of dichlorprop (including dichlorpropp) and its conjugates	no	mg / kg	0.0050	0.0030	101.4	Met.B		247
Dichlorvos	no	mg / kg	0.0050	0.0030	104.6	Met.A		248
Dicofol (sum of p, p'e o, p 'isomers)	no	mg / kg	0.010	0.0050		Half		249
Dicrotofos	no	mg / kg	0.0050	0.0030	94.9	Met.B		250
Diethylmtoluamide (DEET)	no	mg / kg	0.0050	0.0030	94.9	Met.B		251
Dietofencarb	no	mg / kg	0.0050	0.0030	103.9	Met.B		252
Diphenamide	no	mg / kg	0.0050	0.0030	96.2	Half		253
Diphenylamine	no	mg / kg	0.010	0.0050	96.2	Half		254
Difenoconazole	no	mg / kg	0.0050	0.0030	96.2	Half		255
Diflubenzuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		256
Diflufenican	no	mg / kg	0.0050	0.0030	96.2	Half		257
Dimepiperate	no	mg / kg	0.0050	0.0030	96.2	Half		258
Dimetamethrin	no	mg / kg	0.0050	0.0030	94.9	Met.B		259
Dimethenamid, including other mixtures of constituent isomers including dimethenamidp (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		260
Dimethoate	no	mg / kg	0.0050	0.0030	94.9	Met.B		261
Ometoate	no	mg / kg	0.0050	0.0030	86.7	Met.B		262
Dimethoate (sum of dimethoate and hometoate)	no	mg / kg (as dimethoate)	0.0050	0.0030		Met.B		263
Dimetomorf (sum of isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		264
Dimoxystrobin	no	mg / kg	0.0050	0.0030	96.2	Half		265
Diniconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		266
Dinocap (sum of the isomers of dinocap and their corresponding phenols)	no	mg / kg (as dinocap)	0.0050	0.0030	86.7	Met.B		267
Dinoseb (sum of dinoseb, its salts, dinosebacetate and binapacril)	no	mg / kg (as dinoseb)	0.0050	0.0030	46.4	Met.B		268
Dinotefuran	no	mg / kg	0.0050	0.0030	86.7	Met.B		269
Dinoterb (sum of dinoterb, its salts and esters)	no	mg / kg (as dinoterb)	0.0050	0.0030	71.8	Met.B		270
Dioxacarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		271
Dipropetrina	no	mg / kg	0.0050	0.0030	104.6	Met.A		272
Disulfoton sulfone	no	mg / kg	0.010	0.0050	103.9	Met.B		273
Disulfoton sulfoxide	no	mg / kg	0.010	0.0050	94.9	Met.B		274
Ditalimfos	no	mg / kg	0.010	0.0050	64	Half		275
Diuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		276
DNOC	no	mg / kg	0.0050	0.0030	94.9	Met.B		277
Edifenfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		278
Endrin	no	mg / kg	0.0050	0.0030	96.2	Met.A		279

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EPN	no	mg / kg	0.0050	0.0030	96.2	Half		280
Epoxyiconazole	no	mg / kg	0.010	0.0050	103.9	Met.B		281
EPTC (SEtil Dipropylthiocarbamate)	no	mg / kg	0.0050	0.0030	104.6	Met.A		282
Heptenophos	no	mg / kg	0.0050	0.0030	103.9	Met.B		283
Hexachlorobenzene (HCB)	no	mg / kg	0.0050	0.0030	86.2	Met.A		284
Hexaconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		285
Esaflumuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		286
Hexazinone	no	mg / kg	0.0050	0.0030	96.2	Half		287
Etaconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		288
Etalfluralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		289
Etiofencarb	no	mg / kg	0.0050	0.0030	103.9	Met.B		290
Etiofencarb sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		291
Etiofencarb sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		292
Etion	no	mg / kg	0.0050	0.0030	104.6	Met.A		293
Etofenprox	no	mg / kg	0.0050	0.0030	96.2	Half		294
Etirimol	no	mg / kg	0.0050	0.0030	86.7	Met.B		295
Etoprofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		296
Ethoxazole	no	mg / kg	0.0050	0.0030	86.7	Met.B		297
Ethoxysulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		298
Etridiazolo	no	mg / kg	0.0050	0.0030	96.2	Half		299
Etrimfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		300
Exitiazox	no	mg / kg	0.0050	0.0030	86.7	Met.B		301
Famphur	no	mg / kg	0.0050	0.0030	104.6	Met.A		302
Famoxadone	no	mg / kg	0.0050	0.0030	94.9	Met.B		303
Phenamidone	no	mg / kg	0.0050	0.0030	103.9	Met.B		304
Fenarimol	no	mg / kg	0.0050	0.0030	96.2	Half		305
Fenazaquin	no	mg / kg	0.0050	0.0030	94.9	Met.B		306
Fenbuconazole (sum of constituent enantiomers)	no	mg / kg	0.0050	0.0030	96.2	Half		307
Fenclorfos	no	mg / kg	0.0050	0.0030	96.2	Half		308
Fenclorfos oxon	no	mg / kg	0.0050	0.0030	94.9	Met.B		309
Fenclorfos (sum of fenclorfos and fenclorfos oxon)	no	mg / kg (as fenclorfos)	0.0050	0.0030		Met.B		310
Fenexamide	no	mg / kg	0.010	0.0050	96.2	Half		311
Fenfluthrin	no	mg / kg	0.0050	0.0030	96.2	Half		312
Fenitrothion	no	mg / kg	0.0050	0.0030	104.6	Met.A		313
Fenkapton	no	mg / kg	0.0050	0.0030	96.2	Half		314
Fenmedifam	no	mg / kg	0.0050	0.0030	94.9	Met.B		315
Phenobucarb	no	mg / kg	0.0050	0.0030	104.6	Met.A		316
Phenothiocarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		317
Fenotrin (fenotrin including other mixtures of isomer constituents (sum of isomers))	no	mg / kg	0.0050	0.0030	86.7	Met.B		318
Cyphothrin (sum of isomers)	no	mg / kg	0.0050	0.0030	86.7	Met.B		319
Fenoxaproppetyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		320
Phenoxycarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		321
Phenpyrazamine	no	mg / kg	0.0050	0.0030	94.9	Met.B		322
Phenpiroxymate	no	mg / kg	0.0050	0.0030	86.7	Met.B		323
Fenpropatrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		324
Fenpropidin (sum of fenpropidin and its salts)	no	mg / kg	0.0050	0.0030	94.9	Met.B		325
Fenpropimorf (sum of isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		326
Fenson	no	mg / kg	0.0050	0.0030	104.6	Met.A		327
Fensulfotion	no	mg / kg	0.0050	0.0030	104.6	Met.A		328
Fention	no	mg / kg	0.0050	0.0030	86.7	Met.B		329
Fention sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		330
Fention sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.B		331
Fention oxon	no	mg / kg	0.0050	0.0030	94.9	Met.B		332
Fention oxon sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		333
Phentoate	no	mg / kg	0.0050	0.0030	104.6	Met.A		334

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ANALYTICAL RESULTS

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Fenuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		335
Fenvalerate (any ratio of isomeric constituents (RR, SS, RS and SR) including esfenvalerate)	no	mg / kg	0.0050	0.0030	96.2	Half		336
Fipronil	no	mg / kg	0.0050	0.0030	104.6	Met.A		337
Fipronil sulfone	no	mg / kg	0.0050	0.0030	104.6	Met.A		338
fipronildesulfinil	no	mg / kg	0.0050	0.0030	104.6	Met.A		339
Fipronil (sum of fipronil + sulphone metabolite (MB46136))	no	mg / kg (as fipronil)	0.0050	0.0030		Half		340
Flampropisopropyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		341
Flazasulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		342
Flonicamid	no	mg / kg	0.010	0.0050	94.9	Met.B		343
Florasulam	no	mg / kg	0.0050	0.0030	94.9	Met.B		344
Fluazinam	no	mg / kg	0.0050	0.0030	94.9	Met.B		345
Flubendiamide	no	mg / kg	0.0050	0.0030	94.9	Met.B		346
Flucarbazone	no	mg / kg	0.0050	0.0030	94.9	Met.B		347
Flucicloxuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		348
Flucitrinate (flucitrinate including other mixtures of constituent isomers (sum of isomers))	no	mg / kg	0.0050	0.0030		Half		349
Flucloralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		350
Fludioxonil	no	mg / kg	0.0050	0.0030	104.6	Met.A		351
Flufenacet	no	mg / kg	0.010	0.0050	96.2	Half		352
Flufenacetoxalate	no	mg / kg	0.010	0.0050	55.4	Met.B		353
Flufenacet FOE5043	no	mg / kg	0.010	0.0050	86.7	Met.B		354
flufenacet sulfonic acid	no	mg / kg	0.010	0.0050	55.4	Met.B		355
Flufenacet (sum of all compounds containing the NfluorophenylNisopropyl fraction)	no	mg / kg (as flufenacet)	0.010	0.0050		Met.B		356
Flufenoxuron	no	mg / kg	0.0050	0.0030	86.7	Met.B		357
Flumetralin	no	mg / kg	0.0050	0.0030	105.6	Met.A		358
Flumethrin	no	mg / kg	0.0050	0.0030	86.7	Met.B		359
Flumioxazine	no	mg / kg	0.0050	0.0030	103.9	Met.B		360
Fluopicolide	no	mg / kg	0.0050	0.0030	104.6	Met.A		361
Fluopyram	no	mg / kg	0.0050	0.0030	94.9	Met.B		362
Fluxapiroxad	no	mg / kg	0.0050	0.0030	103.9	Met.B		363
Fluotrimazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		364
Fluoxastrobin (sum of fluoxastrobin and its Z isomer)	no	mg / kg	0.0050	0.0030	94.9	Met.B		365
Flupiradifurone	no	mg / kg	0.0050	0.0030	94.9	Met.B		366
Fluquinconazole	no	mg / kg	0.0050	0.0030	94.9	Met.B		367
Fluralaner	no	mg / kg	0.0050	0.0030	94.9	Met.B		368
Flurochloridone (sum of cis and trans isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.B		369
Fluroxipir (sum of fluroxipir, its salts, its esters and its conjugates)	no	mg / kg (as fluroxipir)	0.010	0.0050	101.4	Met.B		370
Flurprimidol	no	mg / kg	0.0050	0.0030	94.9	Met.B		371
Flusilazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		372
Flutiacetmethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		373
Penoxsulam	no	mg / kg	0.0050	0.0030	94.9	Met.B		374
Flutolanil	no	mg / kg	0.0050	0.0030	96.2	Half		375
Flutriafol	no	mg / kg	0.0050	0.0030	104.6	Met.A		376
Fomesafen	no	mg / kg	0.0050	0.0030	94.9	Met.B		377
Fonofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		378
Foramsulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		379
Drilled	no	mg / kg	0.0050	0.0030	104.6	Met.A		380
Perforated oxon	no	mg / kg	0.0050	0.0030	96.2	Half		381
Perate oxon sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		382
Perforate sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		383
Perforate sulfoxide	no	mg / kg	0.0050	0.0030	103.9	Met.B		384
Forate (sum of forate, its oxygenated analog and	no	mg / kg (as pierced)	0.0050	0.0030		Met.B		385

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
of their sulfones)								
Forclorfenuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		386
Formetanate: sum of formetanate and relative salts	no	mg / kg (as hydrochloride of formetanate)	0.010	0.0050	86.7	Met.B		387
Formotion	no	mg / kg	0.0050	0.0030	104.6	Met.A		388
Fosalone	no	mg / kg	0.0050	0.0030	104.6	Met.A		389
Phosphamidone	no	mg / kg	0.010	0.0050		Half		390
Fosmet	no	mg / kg	0.0050	0.0030	103.9	Met.B		391
Fosmet oxon	no	mg / kg	0.0050	0.0030	94.9	Met.B		392
Fosmet (fosmet and fosmetoxon)	no	mg / kg (as fosmet)	0.0050	0.0030		Met.B		393
Fostiazato	no	mg / kg	0.010	0.0050	104.6	Half		394
Foxim	no	mg / kg	0.0050	0.0030	94.9	Met.B		395
Fuberidazole	no	mg / kg	0.0050	0.0030	94.9	Met.B		396
Furalaxil	no	mg / kg	0.0050	0.0030	104.6	Met.A		397
Halfenprox	no	mg / kg	0.010	0.0050	86.2	Half		398
Hydroxy acequinocyl	no	mg / kg	0.010	0.0050	86.7	Met.B		399
Imazalil (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		400
Imazametabenz	no	mg / kg	0.0050	0.0030	86.7	Met.B		401
Imazaetabenzmethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		402
Imazamox (sum of imazamox and its salts)	no	mg / kg (as imazamox)	0.0050	0.0030	86.7	Met.B		403
Imazaquin	no	mg / kg	0.0050	0.0030	94.9	Met.B		404
Imazetapir	no	mg / kg	0.0050	0.0030	94.9	Met.B		405
Imidacloprid	no	mg / kg	0.0050	0.0030	94.9	Met.B		406
Indoxacarb (sum of S and R isomers)	no	mg / kg	0.0050	0.0030	96.2	Half		407
Iodofenfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		408
Iodosulfuronmethyl (sum of sulfuronmethyl iodine and its salts)	no	mg / kg (as iodosulfuronmethyl)	0.0050	0.0030	103.9	Met.B		409
Ioxynil (sum of ioxynil and its salts)	no	mg / kg (as ioxinil)	0.0050	0.0030	86.7	Met.B		410
Iprobenfos	no	mg / kg	0.0050	0.0030	96.2	Half		411
Iprodione	no	mg / kg	0.010	0.0050	104.6	Met.A		412
Iprovalicarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		413
Isazofos	no	mg / kg	0.010	0.0050	96.2	Met.A		414
Isocarbofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		415
Isodrin	no	mg / kg	0.0050	0.0030	96.2	Met.A		416
Isofenfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		417
Isofenfosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		418
isopirazam	no	mg / kg	0.0050	0.0030	103.9	Met.B		419
Isopropalin	no	mg / kg	0.0050	0.0030	96.2	Met.A		420
Isoprotiolan	no	mg / kg	0.0050	0.0030	104.6	Met.A		421
Isoproturon	no	mg / kg	0.0050	0.0030	94.9	Met.B		422
Isoxaben	no	mg / kg	0.0050	0.0030	94.9	Met.B		423
Isoxadifenethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		424
Isoxaflutol	no	mg / kg	0.0050	0.0030	103.9	Met.B		425
Isoxaflutol (sum of isoxaflutol and its diketonitrile metabolite)	no	mg / kg (as isoxaflutole)	0.0050	0.0030		Met.B		426
Kresoximmethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		427
Lambdachalothrin (includes gammachalothrin) (sum of R, S and S, R isomers)	no	mg / kg	0.0050	0.0030	86.2	Half		428
3,4,5Trimetacarb (Landrin A)	no	mg / kg	0.0050	0.0030	94.9	Met.B		429
2,3,5Trimetacarb (Landrin B) Landrin	no	mg / kg	0.0050	0.0030	94.9	Met.B		430
(sum of isomers A and B) Lenacil	no	mg / kg	0.0050	0.0030		Met.B		431
	no	mg / kg	0.0050	0.0030	96.2	Half		432
Leptofos	no	mg / kg	0.0050	0.0030	86.2	Half		433
Linuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		434
Luphenurone (any percentage of constituent isomers)	no	mg / kg	0.010	0.0050	94.9	Met.B		435
Mandipropamide (any ratio of constituent isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		436

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ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Rega
MCPA (including its salts, esters and conjugates) MCPB	no	mg / kg	0.0050	0.0030	91.3	Met.B		437
(including its salts, esters and conjugates) MCPA and MCPB	no	mg / kg	0.0050	0.0030	101.4	Met.B		438
(MCPA, MCPB including its salts, esters and conjugates)	no	mg / kg (as MCPA)	0.0050	0.0030		Met.B		439
Mepanipirim	no	mg / kg	0.0050	0.0030	104.6	Met.A		440
Mepronil	no	mg / kg	0.0050	0.0030	96.2	Half		441
Meptildinocap (sum of 2.4 DNOPC and 2.4 DNOP)	no	mg / kg (as meptildinocap)	0.0050	0.0030	86.7	Met.B		442
Mesosulfuron methyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		443
Metabenztiazuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		444
Metacrifos	no	mg / kg	0.0050	0.0030	96.2	Half		445
Methamidophos	no	mg / kg	0.0050	0.0030	76	Met.B		446
Metamitron	no	mg / kg	0.0050	0.0030	86.7	Met.B		447
Metazachlor	no	mg / kg	0.010	0.0050	96.2	Half		448
479M08	no	mg / kg	0.010	0.0050	76	Met.B		449
Metconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	86.7	Met.B		450
Metidation	no	mg / kg	0.0050	0.0030	104.6	Met.A		451
Methiocarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		452
Methiocarb sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		453
Methiocarb sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		454
Methiocarb (sum of methiocarb and methiocarb sulfoxide and sulfone)	no	mg / kg (as methiocarb)	0.0050	0.0030		Met.B		455
Metobromuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		456
Metolachlor and Smetolachlor (metolachlor comprising other mixtures of constituent isomers including S metolachlor (sum of isomers))	no	mg / kg	0.0050	0.0030	104.6	Met.A		457
Metolcarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		458
Methomyl	no	mg / kg	0.0050	0.0030	103.9	Met.B		459
Metoprotrine	no	mg / kg	0.0050	0.0030	104.6	Met.A		460
Methoxychlor	no	mg / kg	0.0050	0.0030		Half		461
Methoxyphenozide	no	mg / kg	0.0050	0.0030	94.9	Met.B		462
Metosulam	no	mg / kg	0.0050	0.0030	94.9	Met.B		463
Metoxuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		464
Metrafenone	no	mg / kg	0.0050	0.0030	103.9	Met.B		465
Metribuzin	no	mg / kg	0.010	0.0030	104.6	Met.A		466
MEVINFOS (sum of E and Z isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		467
Myclobutanil (sum of constituent isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		468
Mirex	no	mg / kg	0.0050	0.0030	86.2	Half		469
Molinate	no	mg / kg	0.010	0.0050	104.6	Met.A		470
Monocrotofos	no	mg / kg	0.0050	0.0030	94.9	Met.B		471
Monolinuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		472
Monuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		473
Napropamide (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		474
Naptalam	no	mg / kg	0.0050	0.0030	94.9	Met.B		475
Neburon	no	mg / kg	0.0050	0.0030	94.9	Met.B		476
Nicosulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		477
Nitenpiram	no	mg / kg	0.0050	0.0030	76	Met.B		478
Nitralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		479
Nitrapirin	no	mg / kg	0.0050	0.0030	104.6	Met.A		480
Nitrofen	no	mg / kg	0.0050	0.0030	104.6	Met.A		481
Nitrotalisopropyl	no	mg / kg	0.0050	0.0030	96.2	Met.A		482
Norflurazon	no	mg / kg	0.0050	0.0030	104.6	Met.A		483
Novaluron	no	mg / kg	0.010	0.0050	86.7	Met.B		484
Nuarimol	no	mg / kg	0.0050	0.0030	104.6	Met.A		485
Ofurace	no	mg / kg	0.0050	0.0030	104.6	Met.A		486
Oxadiazon	no	mg / kg	0.0050	0.0030	104.6	Met.A		487
Oxadixil	no	mg / kg	0.0050	0.0030	104.6	Met.A		488

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Oxamil	no	mg / kg	0.0050	0.0030	94.9	Met.B		489
Oxamil oxime	no	mg / kg	0.0050	0.0030	94.9	Met.B		490
Oxasulfuron	no	mg / kg	0.0050	0.0030	103.9	Met.B		491
Oxifluorfen	no	mg / kg	0.0050	0.0030	104.6	Met.A		492
Paclobutrazol (Sum of constituent isomers)	no	mg / kg	0.010	0.0050	96.2	Met.A		493
Parathionmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		494
Paration	no	mg / kg	0.0050	0.0030	104.6	Met.A		495
Pebulate	no	mg / kg	0.0050	0.0030	86.7	Met.B		496
Pencicuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		497
Penconazole (Sum of constituent isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		498
Pendimetalin	no	mg / kg	0.0050	0.0030	96.2	Half		499
Pentachloroaniline	no	mg / kg	0.0050	0.0030	96.2	Half		500
Quintozene	no	mg / kg	0.0050	0.0030	96.2	Half		501
Quintozene (sum of quintozene and pentachloroaniline)	no	mg / kg (as quintozene)	0.0050	0.0030		Half		502
Pentachloroanisole	no	mg / kg	0.0050	0.0030	96.2	Half		503
Penthiopyrad	no	mg / kg	0.0050	0.0030	94.9	Met.B		504
Permethrin (sum of isomers)	no	mg / kg	0.0050	0.0030	86.2	Half		505
Pertan	no	mg / kg	0.0050	0.0030	96.2	Half		506
Picolinafen	no	mg / kg	0.0050	0.0030	96.2	Half		507
Picoxistrobin	no	mg / kg	0.0050	0.0030	94.9	Met.B		508
Pymetrozine	no	mg / kg	0.0050	0.0030	63.1	Met.B		509
Piperofos	no	mg / kg	0.0050	0.0030	96.2	Half		510
Piperonyl butoxide	no	mg / kg	0.0030	0.0020	104.6	Met.A		511
Piracarbolid	no	mg / kg	0.0050	0.0030	94.9	Met.B		512
Piraclostrobine	no	mg / kg	0.0050	0.0030	94.9	Met.B		513
Piraflufen	no	mg / kg	0.0050	0.0030	94.9	Met.B		514
Piraflufenethyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		515
Pyrethrins	no	mg / kg	0.010	0.0050		Met.B		516
Piraflufenethyl (A) (sum of piraflufenethyl and piraflufen)	no	mg / kg (as piraflufen ethyl)	0.0050	0.0030		Met.B		517
Piridaben	no	mg / kg	0.0050	0.0030	86.7	Met.B		518
Pirazofos	no	mg / kg	0.0050	0.0030	96.2	Half		519
Piridafention	no	mg / kg	0.0050	0.0030	96.2	Half		520
Pyridalil	no	mg / kg	0.0050	0.0030	86.2	Half		521
Pyridate (sum of pyridate, its hydrolysis product CL 9673 (6chloro4hydroxy3phenylpyridazine) and hydrolyzable conjugates of CL 9673)	no	mg / kg (as pyridate)	0.0050	0.0030	101.4	Met.B		522
Pirifenox	no	mg / kg	0.0050	0.0030		Half		523
Pyrimethanil	no	mg / kg	0.0050	0.0030	104.6	Met.A		524
Pyrimiphosethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		525
Pyrimiphosmethyl	no	mg / kg	0.0020	0.0010	104.6	Met.A		526
Piriproxifen	no	mg / kg	0.0050	0.0030	86.7	Met.B		527
Piroxsulam	no	mg / kg	0.0050	0.0030	94.9	Met.B		528
Pretylachlor	no	mg / kg	0.0050	0.0030	94.9	Met.B		529
Primisulfuron methyl	no	mg / kg	0.0050	0.0030	103.9	Met.B		530
Procloraz	no	mg / kg	0.010	0.0050	94.9	Met.B		531
Procymidone	no	mg / kg	0.0050	0.0030	104.6	Met.A		532
Profam	no	mg / kg	0.0050	0.0030	96.2	Met.A		533
Profenofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		534
Profluralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		535
Profoxidim	no	mg / kg	0.0050	0.0030	86.7	Met.B		536
Promecarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		537
Prometon	no	mg / kg	0.0050	0.0030	104.6	Met.A		538
Prometrina	no	mg / kg	0.0050	0.0030	104.6	Met.A		539
Propachlor	no	mg / kg	0.010	0.0050	94.9	Met.B		540
Propachlor oxalamic acid	no	mg / kg	0.010	0.0050	76	Met.B		541

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Propachlor: oxaline derivative of propachlor, expressed as propachlor	no	mg / kg (as propachlor)	0.010	0.0051		Met.B		542
Propanil	no	mg / kg	0.0050	0.0030	94.9	Met.B		543
Propargite	no	mg / kg	0.0050	0.0030	94.9	Met.B		544
Propazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		545
Propetamfos	no	mg / kg	0.0050	0.0030	104.6	Met.A		546
Propiconazole (sum of isomers)	no	mg / kg	0.0050	0.0030	104.6	Met.A		547
Propizamide	no	mg / kg	0.0050	0.0030	104.6	Met.A		548
Propoxycarbazone	no	mg / kg	0.010	0.0050	103.9	Met.B		549
Propoxycarbazone (A) (propoxycarbazone, its salts and 2 hydroxypropoxycarbazone)	no	mg / kg (as propoxycarbazone)	0.010	0.0050		Met.B		550
Propoxur	no	mg / kg	0.0050	0.0030	94.9	Met.B		551
Proquinazid	no	mg / kg	0.0050	0.0030	96.2	Half		552
Prosulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		553
Prosulfocarb	no	mg / kg	0.0050	0.0030	94.9	Met.B		554
Protiophos	no	mg / kg	0.0050	0.0030	96.2	Half		555
Protoato	no	mg / kg	0.0050	0.0030	104.6	Met.A		556
Quinalfos	no	mg / kg	0.0050	0.0030	96.2	Half		557
Quinclorac	no	mg / kg	0.0050	0.0030	86.7	Met.B		558
Quinmerac	no	mg / kg	0.0050	0.0030	86.7	Met.B		559
Quinoxifen	no	mg / kg	0.0050	0.0030	104.6	Met.A		560
QUIZALOFOP (sum of quizalofop, its salts, esters (including propaquizafop) and its conjugates, expressed as quizalofop (any percentage of constituent isomers))	no	mg / kg	0.0050	0.0030	103	Met.B		561
Rotenone	no	mg / kg	0.0050	0.0030	103.9	Met.B		562
RPA 202248	no	mg / kg	0.0050	0.0030	103.9	Met.B		563
S421	no	mg / kg	0.0050	0.0030	96.2	Met.A		564
Saflufenacil	no	mg / kg	0.0050	0.0030	103.9	Met.B		565
M800H11 (SaflufenacilN, Ndesmethyl) M800H35 (SaflufenacilNdesmethylurea) Saflufenacil (sum of saflufenacil, M800H11 and M800H35)	no	mg / kg	0.0050	0.0030	103.9	Met.B		566
	no	mg / kg	0.0050	0.0030	94.9	Met.B		567
	no	mg / kg (as saflufenacil)	0.0050	0.0030		Met.B		568
Sedaxane (sum of isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		569
Silafluofen	no	mg / kg	0.0050	0.0030	86.2	Half		570
Siltiofam	no	mg / kg	0.0050	0.0030	94.9	Met.B		571
Simazina	no	mg / kg	0.0050	0.0030	104.6	Met.A		572
Simethrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		573
Spinetoram (XDE175)	no	mg / kg	0.0050	0.0030		Met.B		574
Spinosad: sum of spinosyn A and spinosyn D	no	mg / kg	0.0050	0.0030		Met.B		575
Spiromesifen	no	mg / kg	0.0050	0.0030	94.9	Met.B		576
Spirotetramate	no	mg / kg	0.0050	0.0030	94.9	Met.B		577
BYI08330enol	no	mg / kg	0.0050	0.0030	103.9	Met.B		578
BYI08330 ketohydroxyl	no	mg / kg	0.0050	0.0030	103.9	Met.B		579
BYI08330 Monohydroxy	no	mg / kg	0.0050	0.0030	94.9	Met.B		580
BYI08330enolglucoside	no	mg / kg	0.0050	0.0030	86.7	Met.B		581
Spirotetramate and its 4 metabolites byi08330enol, byi08330 ketohydroxyl, byi08330 monohydroxyl and byi08330 enolglucoside	no	mg / kg (as spirotetramate)	0.0050	0.0030		Met.B		582
Sulfallate	no	mg / kg	0.0050	0.0030	104.6	Met.A		583
Sulfentrazone	no	mg / kg	0.0050	0.0030	94.9	Met.B		584
Sulfosulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		585
Sulfotep	no	mg / kg	0.0050	0.0030	104.6	Met.A		586
Sulfoxaflor (sum of the isomers)	no	mg / kg	0.0050	0.0030	94.9	Met.B		587
Sulprofos	no	mg / kg	0.0050	0.0030	96.2	Half		588
Fluvalinate (sum of isomers) resulting from the use of taufluvalinate	no	mg / kg	0.010	0.0050	96.2	Half		589

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Claudio Innocenti

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date end of analysis	Unit op.	Re ga
Tebuconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		590
Tebufenozide	no	mg / kg	0.0050	0.0030	94.9	Met.B		591
Tebufenpirad	no	mg / kg	0.0050	0.0030	104.6	Met.A		592
Tebupirimifos	no	mg / kg	0.0050	0.0030	104.6	Met.A		593
Tebutam	no	mg / kg	0.0050	0.0030	94.9	Met.B		594
Tecnazene	no	mg / kg	0.0050	0.0030	104.6	Met.A		595
Teflubenzuron	no	mg / kg	0.0050	0.0030	86.7	Met.B		596
Teflutrin	no	mg / kg	0.0050	0.0030	96.2	Half		597
Telodrin	no	mg / kg	0.0050	0.0030	96.2	Half		598
Temefos	no	mg / kg	0.0050	0.0030	94.9	Met.B		599
Tepraloxidim (sum of tepraloxidim and its metabolites which can be hydrolyzed by both the glutaric acid fraction 3 (tetrahydropyran4yl) and the glutaric acid fraction 3 (tetrahydropyran4yl))	no	mg / kg (as tepraloxidim)	0.010	0.0050	101.4	Met.B		600
Terbacil	no	mg / kg	0.0050	0.0030	104.6	Met.A		601
Terbufos	no	mg / kg	0.010	0.0050	86.7	Met.B		602
Terbufos sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		603
Terbufos sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		604
Terbumeton	no	mg / kg	0.0050	0.0030	104.6	Met.A		605
Terbuthylazine	no	mg / kg	0.0050	0.0030	104.6	Met.A		606
Terbutrin	no	mg / kg	0.0050	0.0030	104.6	Met.A		607
Tetrachlorvinphos	no	mg / kg	0.0050	0.0030	104.6	Met.A		608
Tetraconazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		609
Tetradifon	no	mg / kg	0.0050	0.0030	96.2	Half		610
Tetramethrin	no	mg / kg	0.010	0.0050	104.6	Met.A		611
Tetrasul	no	mg / kg	0.0050	0.0030	78.2	Met.A		612
Thiabendazole	no	mg / kg	0.0050	0.0030	86.7	Met.B		613
Thiacloprid	no	mg / kg	0.0050	0.0030	94.9	Met.B		614
Tidiazuron	no	mg / kg	0.0050	0.0030	86.7	Met.B		615
Tifensulfuron methyl	no	mg / kg	0.0050	0.0030	94.9	Met.B		616
Tiobencarb	no	mg / kg	0.0050	0.0030	104.6	Met.A		617
Thiobencarb (4chlorobenzyl methyl sulfone)	no	mg / kg (as tiobencarb)	0.0063	0.0038		Half		618
Tiocarbazil	no	mg / kg	0.0050	0.0030	96.2	Half		619
Tiofanox sulfone	no	mg / kg	0.0050	0.0030	94.9	Met.B		620
Tiofanox sulfoxide	no	mg / kg	0.0050	0.0030	94.9	Met.B		621
Thiometon	no	mg / kg	0.0050	0.0030	104.6	Met.A		622
Tionazin	no	mg / kg	0.010	0.0050	96.2	Met.A		623
Tolclofosmethyl	no	mg / kg	0.0050	0.0030	104.6	Met.A		624
Tolfenpirad	no	mg / kg	0.0050	0.0030	94.9	Met.B		625
Tolylfluanide	no	mg / kg	0.010	0.0050	64	Half		626
Dimethylaminosulfotoluidide (DMST)	no	mg / kg	0.010	0.0050	104.6	Half		627
Tolylfluanide (sum of tolylfluanide and dimethylaminosulfotoluidide)	no	mg / kg (as tolylfluanide)	0.010	0.0050		Half		628
Dimethylaminosulfanilide (DMSA) Tralcoxidim	no	mg / kg	0.010	0.0050	104.6	Half		629
(sum of the isomeric constituents of tralkoxydim)	no	mg / kg	0.0050	0.0030	94.9	Met.B		630
Tralometrina	no	mg / kg	0.010	0.0050	86.7	Met.B		631
Transfluthrin	no	mg / kg	0.0050	0.0030	96.2	Half		632
Triadimefon	no	mg / kg	0.0050	0.0030	96.2	Half		633
Triadimenol (any percentage of constituent isomers)	no	mg / kg	0.0050	0.0030	103.9	Met.B		634
Triallate	no	mg / kg	0.0050	0.0030	96.2	Half		635
Triasulfuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		636
Triazamate	no	mg / kg	0.0050	0.0030	94.9	Met.B		637
Triazofos	no	mg / kg	0.0050	0.0030	104.6	Met.A		638
Triazoxide	no	mg / kg	0.0030	0.0015	94.9	Met.B		639
Tribenuron methyl	no	mg / kg	0.010	0.0050	86.7	Met.B		640

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Claudio Innocenti

ANALYTICAL RESULTS

	Value / Uncertainty	UM	LoQ	LoD	R.	Start date / end of analysis	Unit op.	Re ga
Tribromoanisole	no	mg / kg	0.0050	0.0030	96.2	Half		641
Tricyclazole	no	mg / kg	0.010	0.0050	104.6	Met.A		642
Triclopir	no	mg / kg	0.010	0.0050	86.7	Met.B		643
Trichlorfon	no	mg / kg	0.0050	0.0030	94.9	Met.B		644
Trichloronate	no	mg / kg	0.0050	0.0030	96.2	Met.A		645
Tridemorf	no	mg / kg	0.0050	0.0030	86.7	Met.B		646
Trifloxystrobin	no	mg / kg	0.0050	0.0030	86.7	Met.B		647
Triflumuron	no	mg / kg	0.0050	0.0030	94.9	Met.B		648
Trifluralin	no	mg / kg	0.0050	0.0030	104.6	Met.A		649
Triflusulfuron (6 (2,2,2trifluoroethoxy) 1,3,5triazine2,4 diamine (INM7222)	no	mg / kg	0.0050	0.0030	94.9	Met.B		650
Triforine	no	mg / kg	0.0050	0.0030	86.7	Met.B		651
Triticonazole	no	mg / kg	0.0050	0.0030	104.6	Met.A		652
Tritosulfuron	no	mg / kg	0.010	0.0050	103.9	Met.B		653
Uniconazole	no	mg / kg	0.0050	0.0030	94.9	Met.B		654
Valiphenalate	no	mg / kg	0.0050	0.0030	103.9	Met.B		655
Vamidotion	no	mg / kg	0.0050	0.0030	86.7	Met.B		656
Vinclozolin	no	mg / kg	0.0050	0.0030	104.6	Met.A		657
Zoxamide	no	mg / kg	0.0050	0.0030	103.9	Met.B		658
SOLID IMPURITIES (FILTH TEST) Met .: DM 12/01/1999 GU n ° 64 18/03/1999						17/05/2021 28/05/2021	01	659
FIRST DETERMINATION								660
Hair of rodents	0	/ 50 g						661
Whole insects	0	/ 50 g						662
Insect fragments	4] 0, 8]	/ 50 g						663
Mites	0	/ 50 g						664
SECOND DETERMINATION								665
Hair of rodents	0	/ 50 g						666
Whole insects	0	/ 50 g						667
Insect fragments	1] 0, 2]	/ 50 g						668
Mites	0	/ 50 g						669
RESULTS EXPRESSED ON DRY SUBSTANCE DRY								670
GLUTEN Met .: DM23 / 07/94	10.2 ± 0.1	g / 100 g (on ss)	0.12			17/05/2021 20/05/2021	01	671*
ABOUT THE EXTRACTED DNA								672
SOYA (PCR REALTIME) Met .: MP 1312 rev 7 2020	here I'm	mg / kg		0.40		18/05/2021 21/05/2021	01	673

Operating Units

Unit 01: Via Fratta Resana (TV) Unit 02:
Via Castellana Resana (TV)

Information on test methods and / or requirements / specifications

IDL 01 Pla & Log rev 1 *
Row (11) Method: REG CE 824/2000 19/04/2000 ALL IV = REG CE 824/2000 19/04/2000 GU CE L100 20/04/2000 ALL IV
Row (1214) Method: MP 1288 rev 18 2021 = The internal method MP 1288 is based on the following standard methods AOAC 2015.06, EN 15763: 2010, EPA 6020 B 2014
Row (15) Method: MP 1750 rev 5 2020 = Cross-reactivity is found to legumes of the Phaseoleae tribe (e.g. beans), Vicia genus (e.g. broad beans), dried peas / pea flour and peanut.

Kit: RIDASCREEN FAST Soya RBiopharm code R7102

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Line (1617), (23), (28) Method: MP 2249 rev 2 2020 = The relative concentration of the single analytes toxin T2 and HT2 could vary according to the transformation processes of the T2 toxin into HT2; in any case the outcome overall relative to the sum of toxins remains unchanged.

Row (29) Method: UNI EN 15662: 2018 = The reported data relating to the principles determined with hydrolysis includes the hydrolysable forms; this technical approach does not guarantee the complete recovery of the conjugated forms of 6 hydroxy bentazone and 8 hydroxy bentazone as reported in UNI EN 15662 : 2018

Line (659) Method: DM 12/01/1999 GU n ° 64 18/03/1999 = DM 12/01/1999 OJ n ° 64 18/03/1999 All 1 pag. 1721

Information provided by the customer

Description: FLOUR BATCH: 1000893506

Biological Tests Manager	Responsible for chemical tests	Responsible for chemical tests
Operating Units 01	Operating Units 02	Operating Units 01
Dr. Matteo Giacomelli	Dr. Barbara Scantamburlo	Dr. Emiliano Castellano
National order of biologists Professional register n.AA_079105	Chemist Order of Chemists and Physicists of the Province of Treviso Registration n. A351	Chemist Order of Chemists and Physicists of Tuscany. N. 1631 Sect. TO
Certificate number 22468942 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 21005078 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT	Certificate number 20956661 issued by the certification body ArubaPEC SpA NG CA 3, ArubaPEC SpA, IT

The line marked with an asterisk (*) indicates that the test is not accredited by Accredia. Unless otherwise specified, the uncertainty is extensive and has been calculated with a coverage factor k = 2 corresponding to a probability level of approximately 95% or as a confidence interval calculated at a probability level of approximately 95%. LoD: limit of detection, identifies a confidence interval of zero at a probability level of 99%. LoQ: quantification limit; "nr": not detected, indicates a value lower than LoD; "traces (x)": indicates a value between LoD and LoQ, this value is purely indicative; "<x" or "> x "indicate respectively a value lower or higher than the measuring range of the test. Unless otherwise stated, the summations are calculated using the lower bound (LB) criterion. In the event of alteration of the sample, the laboratory declines all responsibility for the results that may be influenced by the deviation if the customer still requests the analysis to be performed. If the sampling is not carried out by the laboratory staff, the results obtained are considered to refer to the sample as received and the laboratory declines its responsibility for the results calculated considering the sampling data provided by the Customer. The customer's name and contact details are always provided by the customer. A: recovery, recoveries marked with a pound sign (#) were not used in the calculations. If there is a specification (legal limits or customer specifications) with which the analytical results were compared, the values shown in bold indicate a result outside this specification. Unless otherwise specified, any conformity / non-conformity judgments reported refer to the parameters analyzed and are based on the comparison of the value with the reference values without considering the confidence interval of the measurement.

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REQUIRED 21 CFR, §1.503 requires that all documents be written in a language understandable to the FSVP QI. The original document(s) were written in a language other than English but have since been translated in an effort to meet FDA requirements. An individual that is fluent in both English and the document's original language must confirm that the translation has been accurately performed.

Translated text accurately reflects original message

☑ Agree ☐ Disagree

☐ Agree – *with suggested edits*

Name *Francesco Buonincontro*

Date

Claudio Innocenti

Search Results

FEI Number	Firm Name	Physical Address	Mailing Address
3004332405	ConAgra Foods, Inc. Group dba Gelit, S.rl.	Via Ninfina KM 2,700, DI NINFA, Sermoneta, Latina, 04013, IT	Via Ninfina KM 2, Cori, Latina, 04010, IT

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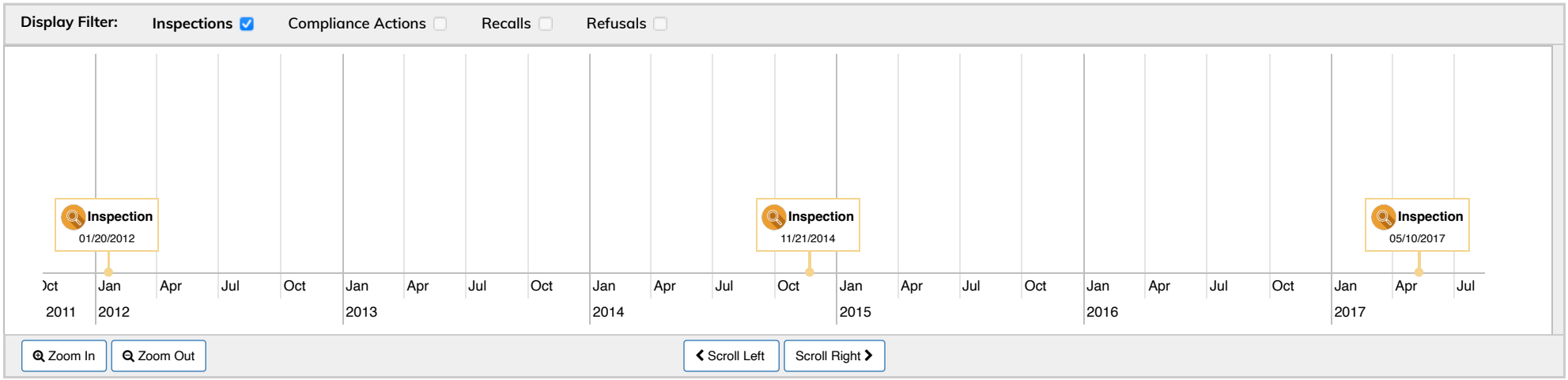
FEI Number
3004332405

Firm Name
ConAgra Foods, Inc. Group dba Gelit, S.rl.

Firm Address
Via Ninfina KM 2,700, DI NINFA
Sermoneta, Latina 04013
Italy

FDA Actions Timeline



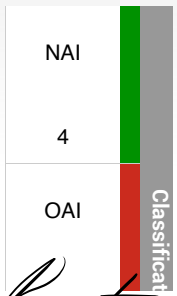
3004332405 – ConAgra Foods, Inc. Group dba Gelit, S.rl.

Inspections

Inspections	Classifications
3	6

Inspection Classifications by Fiscal Year
Fiscal Years: 2012 - 2017

Inspection Classifications by Type
Fiscal Years: 2012 - 2017



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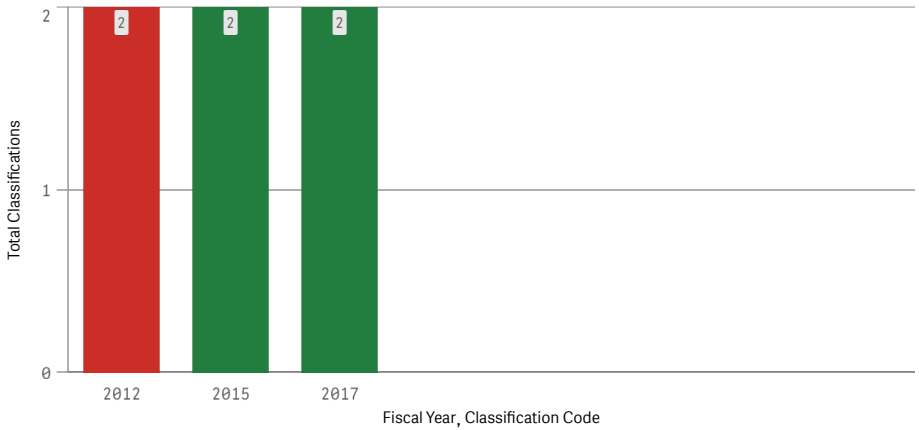

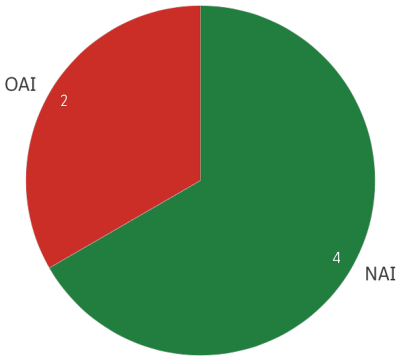

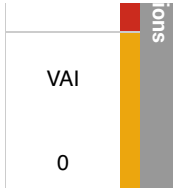

Inspections Details

Help

Inspection ID	Inspection End Date	Project Area	Product Type	Classification	
1014835	05/10/2017	Food Composition, Standards, Labeling and Econ	Food/Cosmetics	NAI	
1014835	05/10/2017	Foodborne Biological Hazards	Food/Cosmetics	NAI	
904907	11/21/2014	Food Composition, Standards, Labeling and Econ	Food/Cosmetics	NAI	
904907	11/21/2014	Foodborne Biological Hazards	Food/Cosmetics	NAI	
770636	01/20/2012	Food Composition, Standards, Labeling and Econ	Food/Cosmetics	OAI	
770636	01/20/2012	Foodborne Biological Hazards	Food/Cosmetics	OAI	

Inspections Citations Details

No data found for the selected firm

*Citations data include Form FDA 483 citations and may not necessarily represent citations on final classification letters.

3004332405 – ConAgra Foods, Inc. Group dba Gelit, S.rl.

Compliance Actions

Warning Letters	Injunctions	Seizures
0	0	0

Actions by Percentage

No data found for the selected firm

Compliance Actions Details

No data found for the selected firm

3004332405 – ConAgra Foods, Inc. Group dba Gelit, S.rl.

Recalls

Recalled Products by Classification

No data found for the selected firm

Recall Events by Status

No data found for the selected firm

Recalls Details

No data found for the selected firm

Import Refusals

Refusals by Product Category

No data found for the selected firm

Import Refusals Details

Download Refusal Charges Reference

No data found for the selected firm

3004332405 – ConAgra Foods, Inc. Group dba Gelit, S.rl.

Import Alerts

- Search results are not returned based on an exact match of the firm name. Users should review the search results to determine whether the firm appears in the Import Alert and that the firm's products are allowed into the country.
- Only current/active Import Alerts are displayed. For more information see Import Alerts.

No Import Alerts data found for the selected firm.

3004332405 – ConAgra Foods, Inc. Group dba Gelit, S.rl.

Warning Letters

- The search results below should be reviewed to determine whether the firm is directly or indirectly referenced in the Warning Letter.
- Only Warning Letters issued in the last 5 years are displayed. For more information see Warning Letters.

No Warning Letters data found for the selected firm.

Caveats:

- Certain information in these datasets may not be presented or may have changed since the posting. The datasets are updated weekly and only include final actions. If you need to present more recent or more complete data for official purposes or have questions about obtaining other data, please contact the Division of Freedom of Information about what materials may be available in electronic reading rooms or inquire about other datasets that would satisfy your needs.
- Compliance data provide information on a subset of the actions used by the FDA to bring firms into compliance, specifically data pertaining to Warning Letters, Seizures, and Injunctions. The compliance actions disclosed include only finalized and completed actions and are primarily used in the domestic arena.
- More than one establishment may be associated with one compliance action. The counts provided in this section reflect the number of establishments linked to the compliance action.
- For more information regarding the Center for Tobacco Products (CTP) issued warning letters click here.
- FDA has removed Medical Device Single Audit Program (MDSAP) audit reports, which are conducted by certified third-party auditors and may be considered in lieu of an FDA surveillance inspection, from the FDA Data Dashboard. FDA has determined that MDSAP audits do not meet the criteria for posting on the FDA Data Dashboard.

TonyGraf
LITOGRAFIA - CARTOTECNICA

Prodotto:

Process: LITHO - OFFSET

Job: GAROFALO

Output Queue:

Gentile cliente,
la preghiamo gentilmente di controllare il cromalin in maniera dettagliata, sia con riferimento ai colori (per eventuali pantoni, farà fede la mazzetta pantoni), sia alle scritte e sia al tracciato fustella.
Chiediamo inoltre, di approvare le stampe comette tramite l'apposizione di data, luogo e firma sulle stampe consegnate dal nostro agente, con i riferimenti della persona che li ha visionate.
Una volta approvate le stampe, nel caso dovessero esserci errori su queste, la TonyGraf non si assume nessuna responsabilità in merito.

Data Approvazione_____ Firma_____ Allegato N._____

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TonyGraf
LITOGRAFIA - CARTOTECNICA

Prodotto:

Job: GAROFALO

Process: LITHO - OFFSET

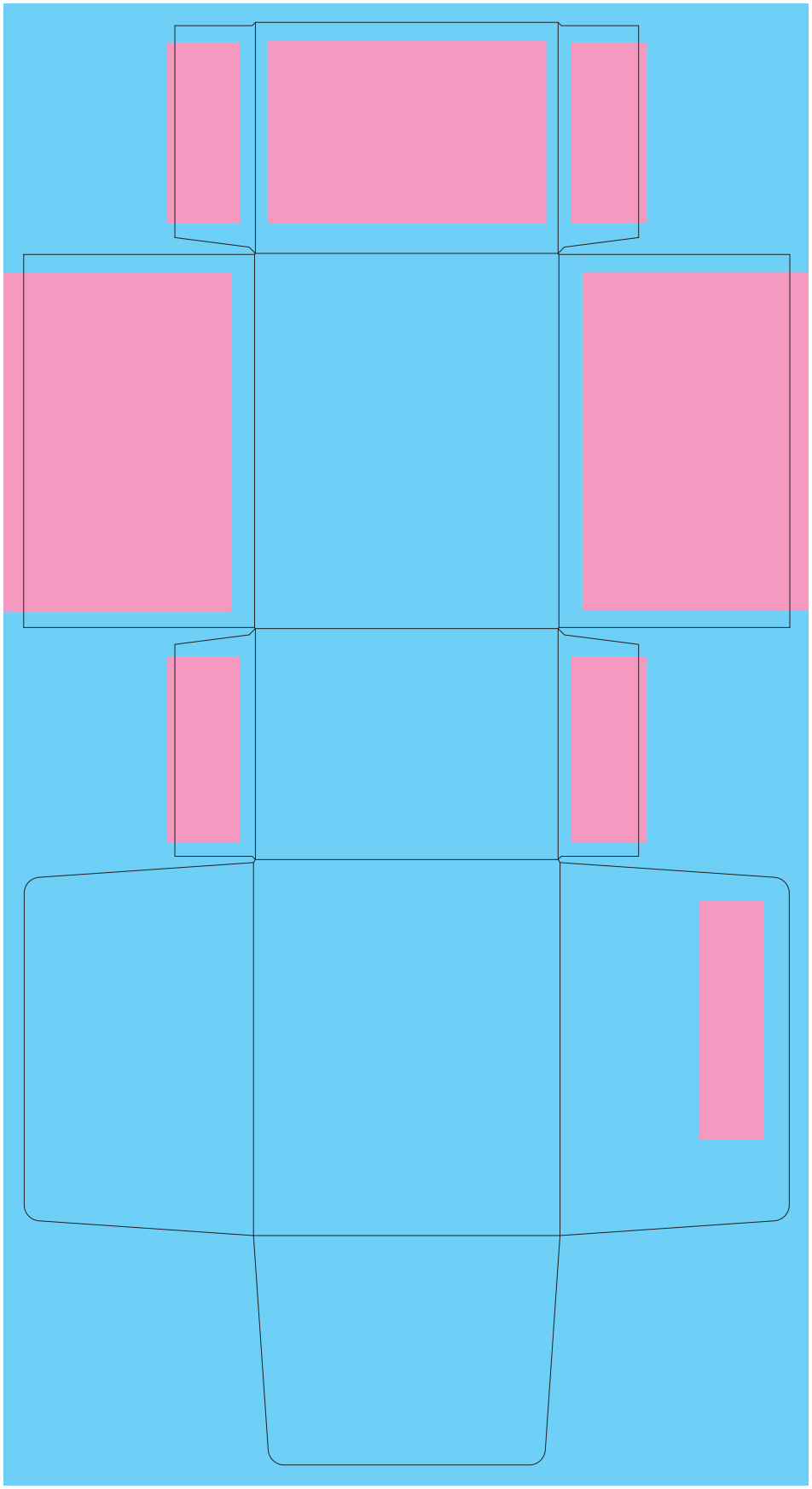
VERNICE: ORO

Zona Vernice

HD Vernice Lotta/Colla

Gentile cliente,
la preghiamo gentilmente di controllare il cromalin in maniera dettagliata, sia con riferimento ai colori (per eventuali pantoni, farà fede la mazzetta pantone), sia alle scritte e sia al tracciato fustella.
Chiediamo inoltre, di approvare le stampe corrette tramite l'apposizione di data, luogo e firma sulle stampe consegnate dal nostro agente, con i riferimenti della persona che l'ha visionate.
Una volta approvate le stampe, nel caso dovessero esserci errori su queste, la TonyGraf non si assume nessuna responsabilità in merito.

Data Approvazione_____ Firma_____ Allegato N._____



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10 DIE LINE 480x255 PILLOW PACKS 4

20

255 215

20

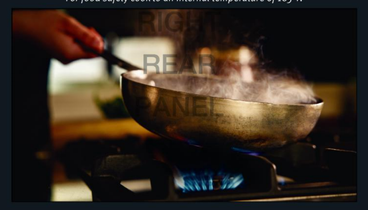
11 227 100 28

10

The lane above and under the black notch (20 mm) must remain white

READY IN 6/7 MINUTES

COOK THOROUGHLY
For food safety cook to an internal temperature of 165°F.



The product must be cooked before consumption.

STOVE TOP (CHEF'S RECOMMENDATION):
Place two tablespoons of water in a large non-stick skillet on medium heat, pour in the frozen product. Stir gently and cook for 6/7 minutes. CAREFUL, IT'S HOT! Serve and enjoy!

MICROWAVE (1200W):
Place frozen product in microwave safe dish, cover. Heat on HIGH for 4 minutes, stir gently and continue to microwave an additional 3 minutes. CAREFUL, IT'S HOT! Let stand 2 minutes. Serve and enjoy!
Cooking time may vary depending on microwave wattage.

BEST IF USED BY

AREA FOR:
DATA CODE
BEST BEFORE

Not to be sold separately

NET WT. 16OZ (1LB) 454g

SEAL AREA

RISTORANTE Garofalo

Fettuccine Alfredo with Truffle

READY IN 6/7 MINUTES

NET WT. 16OZ (1LB) 454g
KEEP FROZEN

SERVING SUGGESTION

FETTUCCINE ALFREDO WITH TRUFFLE

INGREDIENTS: Precooked egg pasta (water, durum wheat semolina, egg, salt), cream, water, hard grating cheese (milk, salt, rennet, lysozyme [from egg white]), butter, wheat flour,
summer truffles-based preparation (truffle juice, summer truffle breakings [*Tuber aestivum Vitt.*], salt, flavouring, vegetable fiber), salt, truffle oil (sunflower oil, summer truffles dried [*Tuber aestivum Vitt.*], natural flavouring), white pepper, nutmeg.
Contains: wheat, milk, egg.

Nutrition Facts

Servings per container about 3
Serving Size **1 cup (140g)**

Amount per serving	
Calories	**280**
	% Daily Value*
Total Fat 16g	**20%**
Saturated Fat 9g	**47%**
Trans Fat 0g	
Cholesterol 70mg	**24%**
Sodium 460mg	**20%**
Total Carbohydrate 27g	**10%**
Dietary Fiber 2g	**7%**
Total Sugars 1g	
Includes 0g Added Sugars	**0%**
Protein 8g	
Vitamin D 0mcg	0%
Calcium 140mg	10%
Iron 1.3mg	8%
Potassium 70mg	2%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

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WWW.PASTA-GAROFALO.COM

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ROTOFILM®

Cyan	Magenta	Yellow	Black
PANTONE 485 C	PANTONE Black 6 C	PANTONE 871 C	BIANCO

CLIENTE:	SOGGETTO:	FASCIA:	PASSO:	VERSIONE 1 DEL. 15/06/21	VERSIONE 2 DEL.	ORDINE N°: / CODICE ARTICOLO N°:	BAR CODE:	N° 2 CIL COMUNI CON ALFREDO:
GELIT	GAROFALO FETTUCCINE CON TARTUFO	mm 480	mm 255	MODIFICA 1 DEL. -	MODIFICA 1 DEL.	-	-	Pantone 485; BIANCO. -

Vogliate controllare attentamente testi, colori, tacca, canale e dimensioni di questa prova, e segnalare per iscritto eventuali correzioni. Procederemo all'incisione dei cilindri sulla base della Vostra approvazione e decliniamo dalla nostra responsabilità qualsiasi errore sfuggito alla Vostra attenzione.

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