



The Food Safety Management System of

SAPIO PRODUZIONE IDROGENO OSSIGENO SRL

I – 20123 MILANO (MI) – VIA SAN MAURILIO 13

at

I – 20867 CAPONAGO (MB) – VIA SENATORE SIMONETTA 27

has been assessed and determined to comply with the requirements of

Food Safety System Certification FSSC 22000
FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5).

This certificate is applicable for the scope:

Produzione di azoto e ossigeno da frazionamento dell'aria utilizzati come additivi alimentari e loro distribuzione in bulk. Imbottigliamento e distribuzione di azoto, ossigeno, argon, diossido di carbonio, protossido d'azoto e loro miscele utilizzati come additivi alimentari in bombole, pacchi bombole e recipienti criogenici mobili.

Production of nitrogen and oxygen by air fractioning process used as food additives and distribution in bulk. Filling and distribution in cylinders, cylinder bundles and transportable cryogenic containers of nitrogen, oxygen, argon, carbon dioxide, nitrous oxide and their mixtures used as food additives.

A full remote audit was performed.

Food Chain SubCategory: K

Certificate of registration Number	19062
Certification decision date	09/03/2021
Initial certification date	18/06/2013
Issue date	09/03/2021
Valid until	15/06/2022

Authorized by

Cesare Puccioni
President



FSM n. 006 I

Membro degli Accordi di Mutuo riconoscimento EA, IAF e ILAC.
Signatory of EA, IAF and ILAC Mutual Recognition Agreements.

Issued by: CERTIQUALITY Srl
Via Gaetano Giardino 4 – 20123 Milan (ITALY) – www.certiquality.it

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.