



The Food Safety Management System of

SAPIO PRODUZIONE IDROGENO OSSIGENO S.r.l.

at

IT - 20867 CAPONAGO (MB) - VIA SENATORE SIMONETTA 27

has been assessed and determined to comply with the requirements of

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 6).

This certificate is applicable for the scope of:

Production by air separation process of nitrogen and oxygen used as food additives, food ingredients and processing aids 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, food ingredients and processing aids.

Food Chain SubCategory: K

Date of the last unannounced audit (*)	28-29/11/2022	
Certificate registration number	19062	
COID	ITA-1-0530-633250	
Certification decision date	07/03/2025	
Initial certification date	18/06/2013	
Issue date	07/03/2025	
Valid until	13/02/2028	

Authorized by

Marco Martinelli President

(*) At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

Issued by CERTIQUALITY S.r.l. Via Gaetano Giardino 4 – 20123 Milan (ITALY) – www.certiquality.it



