

CERTIFICATE

Certificate no.:
C676942

Audit date:
21 May 2026

Valid to:
15 August 2027

Next audit, regardless of whether it is announced or unannounced, must occur before this date:
04 July 2027

This is to certify that the processing activities of

BUSTI FORMAGGI S.p.A.

Via Marconi, 13 A/B, Località Acciaiole - 56043 Fauglia (PI) - Italy

Offsite warehouse 1: Via Sonnino, 29 - 53035 Casciana Terme Lari (PI) - Italy

Offsite warehouse 2: Via del Lupinaio, scn, Loc. Roncione - 56040 Lorenzana (PI) - Italy

BRCGS site code: 1961828

Has been found to conform to the standard:

GLOBAL STANDARD FOOD SAFETY Issue 9: August 2022

This certificate is valid for the following scope:

Production (pasteurisation or heating of milk, cheesemaking, salting, moulding, ripening, surface finishing treatments) of fresh and ripened cheeses made from sheep's milk, goat's milk, mixed cow's and sheep's milk and mixed cow's and goat's milk, whole or portioned, vacuum-packed in paper or plastic film. Cheese maturing in caves. Production (whey heating, rising, manual extraction and draining) of fresh sheep's milk or mixed cow's and sheep's milk ricotta in plastic baskets vacuum-packed in plastic film including offsite storage facilities at Via Sonnino 29, 53035 Casciana Terme Lari (PI) and at Via del Lupinaio SNC, 56040 Lorenzana (PI), Loc. Roncione.

Outsourced processes: Pecorino cheese grating and packaging. Preparation and packaging of cheese-based sauces.

Produzione (pastorizzazione o riscaldamento del latte, salatura, formatura, stagionatura, trattamenti superficiali di finitura) di formaggi freschi e stagionati a base di latte di pecora, di capra, misto vaccino e pecora e misto vaccino pecora e capra interi o porzionati confezionati in carta o film plastico sottovuoto. Stagionatura formaggi in grotta. Produzione (riscaldamento del siero, affioramento, estrazione manuale e sgrondo) di ricotta fresca ovina o mista vaccina e ovina in cestini di plastica confezionati sotto vuoto in film plastico inclusi i magazzini esterni presso Via Sonnino 29, 53035 Casciana Terme Lari (PI) e presso Via del Lupinaio SNC, 56040 Lorenzana (PI), Loc. Roncione.

Processo esternalizzato: grattugia e confezionamento di pecorino. Preparazione e confezionamento salse a base di formaggio.

Exclusions: Yoghurt, panna cotta and mozzarella

Product categories: 07 - Dairy, liquid egg

Audit grade: A+

Including additional modules: No

Audit program: Unannounced

Auditor Number: 21756

Date of certification decision:
26 June 2026
Place and date:
Vimercate (MB), 29 June 2026

For the issuing office:
DNV Business Assurance Italy S.r.l.
Via Energy Park, 14, - 20871 Vimercate
(MB) - Italy



Sabrina Bianchini
Management Representative



Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid. Any changes in the product shall immediately be reported to DNV Business Assurance Italia S.r.l. in order to verify whether this Certificate remains valid. This certificate remains the property of:

If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact brags.enquiries@lgcgroup.com or use the BRCGS reporting system at <https://tellusbrags.whistleblownetwork.net>. To verify certificate validity, please visit <https://directory.brcgs.com/>.

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