



PASTIFICIO RISCOSSA
F.lli MASTROMAURO S.p.A.

HEALTH CERTIFICATE

Quality management

HCert

Rev 3 - 2008-11-19

Object : Certification of the supply

We declare that pasta is made from 100% durum wheat semolina and water, no other additives are added, so pasta is indicated for human consumption. The mixture of wheat made up 90% Italian and 10% Canadian or Australian, therefore, we guarantee the use of semolina without any such chemical or synthetic substances such as melamine (C₃H₆N₆) or additive and adjuvant animal. Furthermore, since our products manufactured exclusively from raw material of plant origin, not in the list of products found in Regulation (EC) n° 1881/2006, therefore, may be declared free of Dioxin.

We apply the HACCP Method and Good Manufacturing Practice in the management of hygienic procedures in accordance with Regulation (EC) n° 852/2004 about hygienic and health standards.

We have periodical Disinfestations Plan and Rodent – Control Plan, carried out by the Firm *ISS Pest Control*, member of a recognized association e.g. BPCA.

These procedures complete the project of Total Quality Assurance implemented in 2004 with the adjustment of the internal management to the “UNI EN ISO 9001” Quality System, and international Standards such as BRC and IFS (certification that will get by 2010).

We control our HACCP procedures, daily checking the products carrying out the chemical and microbiological analysis with the support of external laboratory authorized by Health Minister.

We declare that the pasta contains allergenic natural substances which gluten.

We also admit that all our products come from GMO Free wheat in accordance with European regulations N° 1829 and 1830 of 2003; anyway all the ingredients which are used in our special products such as egg-product, dried ingredients like tomato and vitamins, are totally GMO Free and don't contain pesticides residual.

Laboratory - Quality Management

Dr. Francesco Caputo