GENERAL REQUIREMENTS GUARANTEED BY THE MANUFACTURER

The company has compiled a Company Self-Monitoring Manual according to the HACCP system to prevent the occurrence of hazards and has identified, at each process step level, the probability of hazards occurring in order to determine, through the multiplication of seriousness and probability, the risk of any contamination occurring regarding any specific risk; after identifying control criteria, a monitoring program has been developed which implies systematic observations, measurements and/or recordings of the factors of significance for hazard control.

- With reference to the characteristics shown on the technical sheets which represent the supply specifications, the company guarantees the wholesomeness of the product and that this complies with the provisions of applicable Italian and European laws on hygiene and health excepting in the case of improper and inappropriate use of same.
- The company constantly checks and monitors its sources of supply and its Suppliers.
- Goods are transported in the very best hygienic conditions.
- The product complies perfectly with all applicable regulatory provisions regarding food products, in particular Legislative Decree 108 dated 25-01-1992.
- The company declares that with reference to the declarations issued by its suppliers the material used to pack the flour and the by-products deriving from the grinding of the soft wheat, and the materials in contact with these (equipment, tanks, storage bins) complies with Regulation 1935/2004/EC (concerning the materials and the objects that come into contact with food products) with Ministerial Decree 21/03/1973 as amended and supplemented and with Presidential Decree 777/82 as amended and supplemented. Consequently, it is hereby certified that such material can be used to pack food products according to the provisions of Title II heading IV art.27 sub-section 1b, MD 21/03/1973.
- With reference to the declarations made to us as regards raw material and ingredients or the marketed products purchased by our suppliers, our products are free of Genetically Modified Organisms. The company carries out periodical quality tests on the purchased raw materials and on the finished products to check the presence of GMOs. In the case of these being found, more in-depth investigations are performed to check the source of the contamination and its extent.

In compliance with Italian Legislative Decree 193/07 (former 155 dated 26-05-1997) as amended and supplemented, with EC regulations 852/04 and 853/04 and with EC regulation 178/02 on food product hygiene, it is hereby declared that the undersigned Company has complied with the above Legislative Decree by compiling a Company Self-Monitoring Manual according to the HACCP system and to prevent the occurrence of any hazards, controls have been implemented on the entire process. The company is in possession of various certifications and the relevant certificates are available on the website of Molino Dallagiovanna http://www.dallagiovanna.it/qualita-e-certificazioni.html

The technical sheets of the various supplied products are at disposal and any further information or documentation can be provided by sending a request via email to the Quality Team at the following address: quality@dallagiovanna.it.

In case of Emergency relating to the products, the contact available 24/24h is Mr. Dallagiovanna Andrea (mobile 3357121741). This declaration is valid starting on the date indicated below and will be substituted in the event of substantial changes such as to change any requirements essential for purposes of conformity or whenever legislation is amended and updated so as to require new conformity control.

Gragnano Trebbiense, 31/01/2018.

Compiled by the Quality Assurance Manager
Andrea Dallagiovanna

Checked by the Production Manager
Pierluigi Dallagiovanna

Approved by the Management
Sergio Dallagiovanna