

## B2C CERTIFICATIONS

	<p><b>PDO (Protected Designation of Origin):</b> Is the legal protection mark of the designation that the European Union attributes to foods with qualitative characteristics that, essentially or exclusively, depend on the territory in which they were produced. The geographic environment includes both natural factors (climate, environmental characteristics) and human factors (production techniques handed down over time, craftsmanship, savoir-faire) that, combined, allow to obtain an inimitable product outside a given productive area. In this group there are excellent food specialties such as: salami, cheese, oil and some fruit and vegetables. In order to obtain a PDO product, the stages of production, transformation and processing must take place in a delimited area. Those who produce a DOP products must follow the strict production rules laid down in the production specification. The observance of these rules is guaranteed by a specific control authority. The colors of the brand are yellow and red.</p>
	<p><b>PGI (Protected Geographical Indication):</b> Is the European Union's trademark of agricultural and food products which have a certain quality, reputation or other feature linked to their geographical origin and whose production or processing takes place in a determined geographical area. This group is composed mainly by agricultural products such as: fruit, vegetables, cereals and fresh meat. In order to obtain a PGI product at least one stage of the production process must take place in a particular area. Those who produce a PGI product must follow the strict production rules laid down in the production specification. The observance of these rules is guaranteed by a specific control authority. The colors of the brand are yellow and blue.</p>
	<p><b>TGS (Traditional Speciality Guaranteed):</b> This Logo does not refer to a protected origin but has the objective of enhancing a traditional product composition or a traditional production method. The colors of this logo are yellow and blue. In this group there are only mozzarella and Neapolitan pizza.</p>
	<p><b>GLUTEN FREE:</b> The “Spiga Barrata” Logo (Locked Ear Logo) was born in the late 1990s. The Logo is a registered symbol of the “Coeliac Disease Italian Association”. It is affixed to authorized products and helps to highlight the suitability of the product in relation to the celiac consumers food needs. The GLUTEN FREE Logo is affixed to the products that have a gluten free content less than 20 ppm, as indicated by the Association and the Ministry of Health. Therefore the “Spiga” (Ear) indicates only the products whose production process has been thoroughly examined and certified.</p>
	<p><b>LACTOSE FREE:</b> Logo launched by the non-profit organisation “Associazione Italiana Latto-Intolleranti” (Lactose-Intolerant Italian Association) that identifies and guarantees the lactose free and / or milk and derivatives free products. The Logo is recognized in Italy, registered in Europe and deposited internationally in the following countries: USA, China, Japan, Australia, San Marino, Switzerland and Norway. The products that can benefit of this certification are: the lactose-free products obtained with lactose-free ingredients (or semi-finished products ) which are completely lactose-free or where the quantity of lactose has been almost totally reduced (lactose &lt;0.01%), the lactose-free and milk-free products obtained by milk-free ingredients (or semi-finished products) which are without milk and derivatives and the pharmaceuticals products obtained without the use of lactose as an ingredient or excipient.</p>

	<p><b>GMO FREE:</b> The GMO FREE Certification attests the absence or the reduced use of GMOs (maximum 0.9% for foodstuffs, 0.5% for zootechnic foods), allowing to satisfy the needs of consumers. These guarantees are most frequently applied in the zootechnical foods field (soy and corn in particular). To affix the GMO FREE Logo to the finished product it is necessary to check all the stages of the chain in order to avoid cross contamination cases and to ensure that all the participants used in the creation of this product respect the prefixed requirements.</p>
	<p><b>ORGANIC:</b> Organic farming is a type of agriculture that, by considering the entire ecosystem, takes advantage of the natural fertility of the ground and favors it with limited interventions. Organic farming promotes biodiversity and excludes the use of synthetic products (fertilizers, herbicides, anti-hystrogaics, insecticides, pesticides in general) and Genetically Modified Oganisms (OGM). Organic farming is governed at Community level by the EEC Regulation 2092/91. On the 1st January 2008, the Regulations 834/2007 and 899/2008 entered into force. The "ORGANIC" certification is therefore an attestation that guarantees respect for these strict requirements which avoid or reduce the "human contamination".</p>
	<p><b>BIODYNAMIC:</b> The biodynamic method allows agriculture to be in harmony with the nature, the ground and men. All the process of fertilization, cultivation and breeding are carried out in a way that respect and promote the fertility and vitality of the ground and at the same time the typical qualities of plant and animal species. The deep bond with nature of the biodynamic agriculture and the full respect for its rhythms bring to the abolition of the use of synthetic mineral fertilizers and chemical pesticides, and to work the ground by following the cosmic and lunar cycles. The Demeter brand was born in 1928 to protect products and companies that follow the biodynamic principles. The Logo is present in 78 countries and is coordinated by "Demeter International" which is based in Germany. The Association carries out the careful control of production, processing and marketing of biodynamic products, it also follows each phase of the chain until the issue of certification and labeling. Demeter products must contain at least 90% of certified ingredients in order to return the registered trademark (exceptions up to 65% may be granted); If the percentage is lower than that required, the Demeter Logo may appear just next to the ingredients to which it refers.</p>
	<p><b>HALAL:</b> In the food sector, Halal certification ensures that foods, in addition to being in compliance with Italian and European hygiene and safety regulations, are prepared according to Sharia's rules. These rules mainly deal with the ingredients contained in the foods and their processing. The prohibited products are: pork (and derived) and all the foodstuffs that have not been slaughtered following the Islamic ritual. There can be no alcohol and inhaling substances, and also are not certified those products that have been contaminated by prohibited substances during their preparation.</p>
	<p><b>KOSHER:</b> The word <i>Kosher</i> in Hebrew means <i>complying with the law or appropriate</i> and indicates that a food has been produced in compliance with the dietary requirements prescribed by the Bible. These rules allow to eat ruminant animals and cloven-hoofed animals (cattle, sheep and goats, and wild animals such as deer) as long as slaughtered by experts; and also fish with fins and scales and domestic birds such as chickens. It is forbidden to eat insects, foods that contain blood and it is also forbidden to mix meat and dairy products. The Kosher Certification is obtained after a control process managed by a rabbinic entity</p>

	which supervises the entire production of a food, sometimes even through spot checks.
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**B2B CERTIFICATIONS**

	<p><b>BRC:</b> The British Retail Consortium (BRC) Global Standard for Food Safety is a global standard specific for the safety of agri-food products. The goal of this Consortium is to ensure that the suppliers and retailers of the large-scale distribution can ensure the quality and safety of the food products offered to consumers.</p>
	<p><b>IFS:</b> The International Food Standard (IFS) is intended to facilitate the effective selection of food suppliers in the large-scale retail trade, based on their ability to provide safety products, comply with contractual and legal requirements. This model is recognized both in Europe and in the rest of the world.</p>