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In Moncalieri (Torino), on the 17<sup>th</sup> of March 2022

## DECLARATION OF CONFORMITY

This is to certify that the Producer TORINO DISTILLATI S.P.A. is a legal food operator in Italy [Via Montegrappa n. 37 – 10024 Mocalieri (TO); Numero Rea TO-778292 del 04/06/1992] and that the Quality of the product

➤ **ITALICUS – Rosolio di Bergamotto 20%vol.**

is suitable to the foodstuff regulation promulgated by the Italian Law and convenient for export.

We certify that the product is manufactured through appropriate process, according to HACCP principles and packed and labelled in accordance with relevant Reg. EU regulations. Torino Distillati has a Self-Control Plan in compliance with Reg. UE n. 852/2004 since 1998, and has implemented a Food Defense System since 2010.

We certify that the product is made of packaging with certificates of Quality and Food Safety in accordance with relevant Reg. EU n. 1935/2004 and Reg. UE n. 2023/06.

We can confirm that, in the current state of our knowledge, the product that we provide:

- ✓ meets the technical requirements defined in Regulation (UE) n. 787/2019. The product complies with the requirements of the legislation in force in the EU with regard to food and related ingredients. This includes the regulation on the manufacture, labelling, packaging, hygiene, contaminants, heavy metals and pesticides;
- ✓ complies with (UE) Regulations n. 1829/2003 and n. 1830/2003 - do not contain raw materials and/or intermediate products derived from GMO (genetically modified organisms);
- ✓ is manufactured using raw materials without caffeine and quinine;
- ✓ does not contain irradiated ingredients;
- ✓ does not contain glycyrrhizic acid and its ammonium salt;
- ✓ does not contain allergenic substances and is not even possible contamination in the various production phases and / or of accidental addition, thanks to the HACCP procedures and operating instructions established.

TORINO DISTILLAT SpA  
QUALITY MANAGER

*Denis Muri*