



Certificate of Conformity

Audit Date
Jan 08, 2025

Next Re-Certification
Audit Date
Dec 13, 2025

Date of Decision
Feb 04, 2025

Certificate Expiry Date
Feb 26, 2026

Certificate Number
7690

Certification Type
Unannounced

Buona Vita, Inc.

1 S Industrial Blvd Bridgeton New Jersey 08302 United States

Is registered as meeting the requirements of the:

SQF Food Safety Code: Animal Product Manufacturing, Edition 9

Scope of Registration (Food Sector Categories):

8: Manufactured Meats and Poultry

Certified Products:

**8: Pre-cooked and Frozen Meat: meatballs, sausages and
topping. Plant based meatballs**

Signed on behalf of
NSF Certification, LLC

Sarah Krol
VP Food Supply Chain



NSF Certification, LLC
789 N. Dixboro Road, Ann Arbor, MI 48105 USA
This certificate remains the property of NSF Certification, LLC.





FOOD SAFETY AND QUALITY

Buona Vita prides itself on creating a culture that prioritizes food safety and quality, above all else. We have accomplished this by instituting a robust quality assurance program to protect food safety and rigorously test our products to validate compliance. Buona Vita's food safety and quality experts and in-house sanitation department work around the clock to ensure we are compliant with, and exceed, industry standards. we routinely welcome third-party audits to generate valuable feedback and improve our process.

Buona Vita Ensures Food Quality And Safety, And Tests Often To Validate Procedures

- Buona Vita complies with the internationally recognized Hazard Analysis and Critical Control Point management system as a basis for its food safety management programs.
- An essential component of Buona Vita's quality control program is environmental monitoring, which is followed to inspect the safety of both food and non-food contact surfaces.
- While USDA regulations only require that a food manufacturer test for specific harmful bacteria once a quarter, Buona Vita follows a 100% Test and Hold program that ensures every product has been tested for food borne bacteria before it is released to our customers.

To Instill Consumer Confidence And Generate Valuable Internal Feedback, Buona Vita Is Regularly Audited For Quality Assurance By Third Parties

- Buona Vita is audited daily by the U.S. Department of Agriculture and a representative from the USDA operates out of a permanent office in our production facility.
- The Safe Quality Food Institute (SQF) reviews Buona Vita's commitment to a culture of food safety and operational excellence in food safety management annually and has certified Buona Vita as SQF compliant.
- Buona Vita welcomes individual customer audits to ensure we are living up to and exceeding our customer's food safety and quality standards.

Buona Vita's Internal Food Safety And Quality Assurance Department Is Expertly Trained And Certified To Institute And Verify Food Safety and Quality Compliance

- Buona Vita has an average full-time team of 20 food safety and quality assurance professionals working 24/7 to ensure a culture of food safety and operational excellence.
- The food safety and quality assurance department's senior leadership routinely participates in professional development trainings to stay current on industry standards.

Buona Vita Operates An In-House, Fully Integrated Sanitation Team That Deep Cleans The Production Facility Seven Days A Week

- Buona Vita's sanitation team fully disinfects the production facility for 8 hours every weekday and twice every weekend.
- The sanitation department is critically important to food safety and quality; that's why Buona Vita employs an in-house sanitation team, to ensure consistency, expertise, and effectiveness.