



FRONTESPIZIO PROTOCOLLO GENERALE

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- [23-02]

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IL DIRIGENTE DELL'AREA SANITÀ VETERINARIA
E IGIENE DEGLI ALIMENTI
STEFANO BENEDETTI

REG. CFR.FILE.SEGNATURA.XLM

DEL CFR.FILE.SEGNATURA.XLM

Ai Direttori dei Servizi veterinari
Aziende UU.SS.LL.
Regione Emilia-Romagna

Oggetto: Export Turchia – aggiornamento procedure

Si trasmette in allegato la nota ministeriale 0042874-21/10/2025-DGISAN-MDS-P avente per oggetto "Export verso la Turchia: aggiornamento delle procedure per la registrazione di stabilimenti di determinati alimenti di origine animale".

Si rimane a disposizione per qualsiasi ulteriore chiarimento e si inviano cordiali saluti.

Stefano Benedetti
(firmato digitalmente)

Referente
Dr. Marco Pierantoni
marco.pierantoni@regione.emilia-romagna.it



DIREZIONE GENERALE

CURA DELLA PERSONA, SALUTE E WELFARE

SETTORE PREVENZIONE COLLETTIVA E SANITÀ PUBBLICA

IL DIRIGENTE DELL'AREA SANITÀ VETERINARIA
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Dr. Marco Pierantoni

marco.pierantoni@regione.emilia-romagna.it

Viale Aldo Moro 21
40127 Bologna – tel. 051.527.7453 – 7454 - 7456

segrsanpubblica@regione.emilia-romagna.it
segrsanpubblica@postacert.regione.emilia-romagna.it

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Ministero della Salute

DIPARTIMENTO DELLA SALUTE UMANA, DELLA
SALUTE ANIMALE E DELL'ECOSISTEMA (ONE HEALTH) E
DEI RAPPORTI INTERNAZIONALI

Direzione generale dell'igiene e della sicurezza alimentare

Ufficio9

Igiene e sicurezza degli alimenti destinati all'esportazione

Regioni e province autonome di Trento e Bolzano
Servizi veterinari

E p.c.

Associazioni di categoria
(settore tutti)

Oggetto: Export verso la Turchia: aggiornamento delle procedure per la registrazione di stabilimenti di determinati alimenti di origine animale.

Si informano gli Enti in indirizzo che la Commissione europea, a seguito di interlocuzioni con le autorità turche, ha comunicato agli Stati membri che, a partire dal prossimo 1° gennaio 2026, i prodotti di origine animale destinati alla Turchia dovranno provenire da Paesi e stabilimenti autorizzati.

Stabilimenti che esportano carni (domestic bovine).

Per gli stabilimenti che esportano carni bovine la procedura autorizzativa resta quella vigente di cui alla circolare 0006366-22/02/2023-DGISAN-MDS-P; nella specifica sezione del portale del Ministero della Salute sono presenti i modelli di certificazione concordati con le autorità sanitarie turche.

Si precisa, inoltre, che rispetto al suddetto iter autorizzativo, la parte gestita dallo scrivente ministero riferisce alla sola verifica della manifestazione d'interesse da parte delle aziende italiane in possesso dei requisiti sanitari previsti dalla norma comunitaria ritenuta equivalente dalle autorità turche. L'autorizzazione definitiva è acquisita solo dopo parere favorevole da parte delle autorità turche che effettuano direttamente l'ispezione nelle aziende interessate verificando il possesso degli ulteriori requisiti previsti dalla normativa Turca con particolare riferimento al rito religioso di macellazione e segregazione dei prodotti ottenuti. Pertanto, la lista delle aziende italiane autorizzate all'export di carne bovina è gestita autonomamente dalle autorità turche.

Stabilimenti che esportano latte e derivati, prodotti ittici, gelatine e collagene destinati al consumo umano.

Le nuove disposizioni rendono obbligatoria la registrazione anche per tutti gli stabilimenti che attualmente esportano latte e derivati, prodotti ittici, gelatine e collagene destinati al consumo umano a

prescindere dalla loro registrazione in TRACES (inizialmente considerata requisito sufficiente, non è più ritenuta tale a seguito della posizione unilateralmente assunta dalle autorità turche).

In vista dell'imminente entrata in vigore del nuovo sistema di registrazione per le suddette tipologie di prodotto, al fine di evitare interruzioni nei flussi commerciali, in questa fase saranno prese in considerazione esclusivamente le domande provenienti da stabilimenti con un flusso di esportazione consolidato negli ultimi due anni o titolari di accordi commerciali già in essere. Gli stabilimenti che intendessero avviare le esportazioni verso la Turchia dei suddetti prodotti in un prossimo futuro, potranno avviare l'iter di registrazione successivamente alla data del 1° gennaio 2026.

Gli stabilimenti italiani che intendono continuare le esportazioni dei suddetti prodotti verso la Turchia devono essere registrati secondo la procedura di seguito riportata.

Le Regioni e le Province Autonome provvedono a:

1. raccogliere, tramite le ASL, le manifestazioni di interesse delle aziende esportatrici presenti sul territorio di competenza e compilare una lista secondo il formato di cui all'allegato 6;
2. acquisire per ciascuna azienda interessata l'Allegato 5 debitamente compilato e validato con timbro e firma del Servizio Veterinario territorialmente competente;
3. trasmettere la lista degli stabilimenti e i relativi allegati al Ministero della Salute – DGISA, Ufficio 9, all'indirizzo export.alimenti@sanita.it **entro e non oltre il 16 novembre 2025**.

Si allegano i seguenti documenti:

- Allegato 5 – Scheda aziendale (da compilare a cura delle imprese e sottoposte a validazione da parte del Servizio Veterinario).
- Allegato 6 – Lista stabilimenti (da compilare cumulativamente a cura di ciascuna Regione o Provincia autonoma).

Si precisa che l'attuale procedura di registrazione non è al momento richiesta per gli intermediari commerciali (distributori, grossisti, dettaglianti) che operano nei gruppi di prodotti specificati (prodotti lattiero-caseari, prodotti della pesca, gelatina, collagene), né ai depositi frigoriferi (cold storage facilities), mentre sono soggetti all'obbligo di registrazione con le modalità sopra riportate i centri di riconfezionamento (repackaging facilities).

Si pregano i Servizi Veterinari Regionali di voler comunicare quanto sopra ai competenti Servizi Veterinari Locali e agli stabilimenti interessati.

Si rimane a disposizione per ulteriori chiarimenti e si porgono cordiali saluti.

IL DIRETTORE DELL'UFFICIO 9
Dott. Nicola Santini

IL DIRETTORE GENERALE DGISA
Dott. Ugo Della Marta

Referenti:

Dott. Plasmati Francesco Email: f.plasmati@sanita.it

Dott. Daniele Tognetti Email: d.tognetti@sanita.it

Appendix-5

PRELIMINARY INFORMATION FORM FOR THE EXPORT OF DAIRY PRODUCTS/AQUATIC PRODUCTS/GELATIN/COLLAGEN FOR HUMAN CONSUMPTION TO THE REPUBLIC OF TURKIYE

Note:

This form will be completed for the purpose of informing the competent authority of Türkiye

regarding food establishments that are willing to export dairy products/aquatic products/gelatin/collagen to the Republic of Türkiye.

Please add additional information to support your application.

Submission of insufficient/incomplete information may cause delays in the execution of]

transactions.

This form must be submitted together with supporting documents through the competent

authority of the exporting country.

The requested information must be provided electronically (USB flash drive/e-mail).

All information provided must be in Turkish or English.

A separator and label must be provided for each attachment.

(A) Enterprise Information (Please add Factory Profile)

(1) Name of the Business:

(2) (a) Address:

(b) Contact person:

(c) Contact number:

(d) E-mail Address:

(e) Mobile phone number:

(3) Establishment Registration/Approval Number:

(Please add Company Profile)

(4) Year of construction/Age of the building

(5) Total Land Area:

(6) Total Settled Area:

(7) Types of Products Produced: (to be added with GTIP codes)

(Please add the Product Profile)

(8) (a) List of Products Intended for Export to the Republic of Türkiye:

(b) Please specify the list of products exported to countries other than the Republic of Türkiye and the countries.

(9) If it is an approved business for export to other countries:

(List the names of countries, approval dates, types of products approved, first year of export, and most recent export dates)

(B) Location and Layout of the establishment

(1) Description of the area where the establishment is located :

(For example, industrial, agricultural, residential, and neighboring factories, etc.)

(2) Enterprise layout plan including the following:

(a) Location and Layout Plan

(C) Human Resources

(Add the Organization Chart)

(1) Personnel Information

(List the number, qualifications, and job titles of professional, technical, and general employees employed by the organization.) (Additional List)

(D) Processing Plants

(1) Processing Procedures

(a) Brief description of product type and processing methods: (including processing time and temperature) (Appendix List)

(2) Food Safety Programs

(a) Based on HACCP: (Yes/No)

(If yes, add product descriptions, workflow diagrams, standard operating procedures, and raw material instructions)

(b) Sampling and testing procedures:

(c) Criteria for rejection/acceptance of products/raw materials :

(3) Throughout the Day

(a) Number of shifts:

(b) Production per shift (metric tons):

(c) Number of working days per week:

(4) Capacity

(a) Total annual production of each product (metric tons):

(5) Number and capacity of storage facilities (year/ton)

(a) Raw Material Storage Facility

(b) Pre-storage Warehouses

(c) Semi-finished product warehouses

(d) Final product storage warehouses (Room conditions/Cold storage)

(e) Packaging material warehouses

(f) Supplementary material warehouses

(g) For chemicals, disinfectants, and other cleaning agents:

(6) Is ambient cooling available in all production areas, including the raw material receiving area, and in the packaging and shipping area?

(If yes, add the relevant product information)

(a) Numbers, type (static, air blowing, etc.), capacity:

(7) Waste Treatment / Disposal

(a) Waste treatment/disposal system:

(b) Wastewater treatment/disposal system:

(c) Designated disposal site:

(d) Daily disposal frequency of waste and wastewater:

(E) Declaration of Enterprise

I declare that the information provided above is accurate and true. The company undertakes to comply with all requirements of the competent authority of the importing country.

Signature

Name and Title of Authorized Person

Date

Company Name and Seal

MINIMUM TECHNICAL, HYGIENICAL AND INFRASTRUCTURAL REQUIREMENTS WHICH AN
ESTABLISHMENT SHOULD HAVE

PART 1	YES	NO
A- GENERAL CONSIDERATIONS		
a) Is the establishment set up in a place that will not lead to the contamination and pollution?		
b) Is the establishment clean and in good condition? Does it have a regular maintenance and repairs?		
c) Have the necessary arrangements been made for the evacuation of rain and wash water?		
ç) Have all connections of the external facade of the building, including corrugated structures, been constructed in a way to prevent the housing of birds, insects and rodents?		
d) Has the design and plan of the rooms where the food is prepared, subjected to treatment or processed been designed in a way to enable the practices of good food hygiene including the protection against the contamination during processes and between processes including the rooms where transport vehicles are situated?		
e) Does the establishment prevent or minimize the airborne contamination?		
f) Has the establishment been constructed in a way to prevent the concentration, drop, dirt and mildew accumulation?		
g) Has the establishment been constructed in a way to prevent the contact with toxic substances and not to allow the particles to fall into the food?		
g^) For use in necessary cases, are there separate washing units for food apart from handwashing units?		
h) Have the sinks and other equipment used for washing of food been designed in a way easily cleanable and disinfectable?		
i) Have the toilets been designed not to open directly into the rooms where the food is processed?		
ì) Does the identification mark exist in accordance with the food legislation?		
j) Is the food protected against contamination during all stages of production, processing and distribution?		
k) Have necessary measures been taken in the establishment not to use raw materials or components which make the final product inappropriate for human consumption in the production of manufactured products (parasites, pathogenic microorganisms, toxins, etc.)?		
B- FLOOR-WALL-CEILING STRUCTURE	YES	NO
a) Have the wall surfaces been designed in a form solid, easily cleanable and disinfectable if necessary?		
b) Have the wall surfaces been made of waterproof, non-absorbent, washable and non- toxic materials?		
c) Does the wall have a smooth surface up to a certain height appropriate for operations?		
ç) Have the floor surfaces been designed in a form solid, easily cleanable and disinfectable?		
d) Have the floor surfaces been made of waterproof, non-absorbent, washable and nontoxic materials?		
e) Have the floor surfaces been designed to allow adequate drainage?		
f) Have the ceilings or the inner surface of the roof where the ceiling does not exist and prevent the dirt accumulation,		

concentration, development of unwanted mold and to prevent the particles to fall into the food?		
C- WASTEWAY CHANNELS AND DRAINAGES	YES	NO
a) Has the drainage system been designed to avoid the risk of contamination?		
b) In the case that drainage channels are fully or partially open, have these channels been designed in a way to prevent the flow of waste from contaminated areas to clean areas and especially towards or inside the areas where the food is treated which constitutes a high risk to the end consumer?		
C- DOORS AND WINDOWS	YES	NO
a) Have all doors been made of cleanable, disinfectable, smooth and non-absorbent materials?		
b) Have windows and other openings been built in such a way to prevent the accumulation of dirt?		
c) Does the equipment which can be easily removed with cleaning purposes exist on windows opening to outdoor environment in order to prevent the entry of insects and rodents, where necessary?		
d) Does the gates of raw material acceptance and final product exit have a system like the articulated system in order to prevent contamination?		
D- VENTILATION / AIR CONDITIONING	YES	NO
a) Have appropriate and adequate natural or mechanical ventilation systems been available?		
b) If any, have mechanical ventilation schemes been designed in a way to provide airflow from clean areas to dirty areas and not to direct the air circulation towards the desks?		
c) Has the ventilation system been placed in a way to access easily to filters and parts that need to be cleaned and replaced and not to have gap on the edge?		
E- LIGHTING SYSTEM	YES	NO
a) Has the adequate, natural and/ or artificial lighting which will not affect the product, that will not change the natural structure and color of the product been provided?		
b) Have all lamps been encapsulated to avoid falling glass fragments in case of breakage? Have all lamps been safeguarded by using damage-resistant covers?		
F- REQUIREMENTS RELATED TO EQUIPMENT	YES	NO
a) Has the equipment been arranged so as to allow for adequate cleaning of itself and the surrounding area?		
b) Have the tools and equipment been designed in a corrosion-resistant, easily cleanable and disinfectable way, and in a way to minimize the risk of contamination?		
c) Including surfaces in areas where the food is subjected to the treatment, have all surfaces in contact with food been made of solid, easily cleanable, smooth, corrosionresistant and non-toxic materials?		
c) Does adequate equipment and a separate area / department exist for the cleaning, disinfection and storage of working tools and equipment, where necessary?		
d) Is there appropriate equipment for the washing of food?		
e) Has the adequate hot and cold water connection been available in the area where food is washed?		
G- TRANSPORT	YES	NO
a) Have the vehicles or containers used for transporting food been clean and maintained well according to the disinfection?		
b) Have necessary measures been taken to enable that vehicles and / or vessels within containers are not used for transporting any material other than food?		

c) In the event that the food and substances other than food or different food are transported simultaneously and together, is it ensured the separation of the products?		
c) Are vehicles and / or containers effectively cleaned between loading and disinfected when necessary?		
d) Is the food placed in vehicles and / or containers in a way to minimize the risk of contamination?		
e) Have transport vehicles been designed in a way to to maintain the food at a suitable temperature and to allow for monitoring the said temperature?		
G- HEAT TREATMENT	YES	NO
a) Does the heat treatment method applied raise the temperature applied to each side of the product processed within the time period given and does it prevent the contamination of food?		
b) Are the related main parameters particularly such as the temperature, the pressure and the closure at the facility being followed and recorded regularly?		
c) Does the method used comply with the internationally accepted standards such as pasteurization, ultra high temperature (UHT) or sterilization?		
c) In the case that the food is kept at low temperatures; is the food immediately cooled to the temperature appropriate for health following the heat treatment process or after the final preparation stage, if any heat treatment has not been applied?		
d) Is the dissolution of the frozen food performed at appropriate temperatures in a way to minimize the risk of reproduction of pathogenic microorganisms or the formation of toxins in food and not to pose any risk to health?		
H- PACKING AND PACKAGING	YES	NO
a) Has the material used for packing and packaging been made of a material which is not a source of contamination?		
b) Is there a space where the packing material will be stored in a way not to be exposed to the contamination risk?		
c) For cans and glass jars used for packing and packaging transactions, is the integrity of the structure and the cleanliness of the containers ensured?		
d) Has the reusable packing and packaging material used for food been designed in a way to be cleaned and disinfected easily where necessary?		
I- WASTE	YES	NO
a) Have the food waste, by-products not consumed as food and other waste been disposed of quickly in order to prevent the accumulation of waste in environments where the food is situated?		
b) Have the food waste, by-products not consumed as food and other waste been collected and stored in closable containers or by using an alternative system?		
c) Have the containers in which the waste is collected been designed in a way to be cleaned and disinfected easily where necessary?		
c) Have the waste stores been designed in a way to be kept clean and to provide protection from animals and insects where necessary?		
d) Is all waste removed from the atmosphere in a hygienic manner according to the related legislation and in a way not to harm the environment? (direct or indirect source of contamination must be prevented)		
I- UTILITY WATER AND/ OR ICE PRODUCTION	YES	NO
a) Has the potable water or clean water been provided in order to eliminate the contamination on the outer surface of the food? o o		
b) Has sufficient quantities of drinking water which is always ready to use been provided?		
c) In the case of using clean water for the whole fishery products, have the		

facilities and procedures been created relating to the supply of clean water to prevent the contamination of food?		
c) When the impotable water is used for fire control, steam production, cooling and other similar purposes, have the necessary measures been taken in order to ensure the circulation of this water in a separate marked system as needed and to prevent the contact of impotable water with the potable water system and to prevent the mixing of impotable water into the potable water?		
d) In the event that recycled water is used for processing or as a component, have the necessary measures been taken against the risk of contamination?		
e) When the heat treatment is applied to the food in hermetically sealed containers, have the necessary measures been taken in order to ensure that the water used to cool the containers after heat treatment is not a source of contamination for the food?		
f) Is the steam to be in direct contact with the food appropriate for health?		
g) Have the necessary measures been taken against the risk of contamination of the food because of the steam to be in direct contact with the food?		
g^) Has the ice which is in direct or indirect contact with food been obtained from the potable water or clean water when it is used to cool the whole fishery products?		
h) Has the ice been manufactured and treated in a way to be protected from the contamination and stored properly?		
J- PEST CONTROL	YES	NO
a) Has the implementation of the control program against pests and rodents been initiated?		
K- SOCIAL AREAS (Staff, dressing-shower-WC-Visitor Preparation Room)	YES	NO
a) Are there sufficient number of flush toilets which are connected to an effective drainage system?		
b) Are there sufficient number of wash basins which are placed in an appropriate way and designed for cleaning hands?		
c) Are there hot and cold water, hand cleaning materials and hygienic hand drying materials and the wastebin not controlled manually in the wash basins designed for cleaning hands?		
c) Are staff locker and dressing areas large enough?		
d) Are showers and toilets in sufficient quantity for the number of staff?		
e) Are enough natural / mechanical ventilation schemes available in the staff toilet, showers and dressing rooms?		
f) Have staff lockers been designed in a way to allow its arrangement in terms of quality, size and the hygiene?		
g) Does the suitable protective clothing to be used by the personnel in working areas exist? (clothing, overall, boots, etc.)		
g^) Does the staff working in areas where the food is subjected to the treatment take care of personal hygiene?		
h) Have necessary measures been taken to prevent that the personnel who has a disease that can be carried by the food or who is the carrier of the said disease comes into contact with food or enters the areas where the food is processed?		
L- CLEANING AND DISINFECTION IN PRODUCTION AREAS	YES	NO
a) Are cleaning and disinfection materials stored in a separate locked section where the food is not located and the responsible person has been designated?		
b) Do chemicals used in the cleaning of equipment and transport containers comply with the principles of good practice?		
M- STORAGE ROOMS (Frozen (-18°C) and Cold (0- 4° C) Storage)	YES	NO
a) Are there enough storage capacity for the storage of food at the proper		

temperature?		
b) Are there appropriate cold stores with enough space to allow the storage of raw materials and processed materials separately?		
c) Is the temperature of the store monitored regularly and recorded?		
c) Have raw material and component storage rooms been designed in a way to prevent the contamination, spoilage and putrefaction of the product?		
d) Have raw materials, components, intermediate products and final products been kept at appropriate temperatures?		

(F) To be filled in by the competent authority of the exporting country.

I confirm that this establishment complies with the requirements of the Republic of Türkiye.

Name:
Signature, Title, and Official Seal
(Official Veterinarian)
Date

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

L'Amministrazione Regione Emilia Romagna [cod. r_emiro], Area Organizzativa Omogenea Giunta [cod. AOO_EMR], Vi invia tramite Casella Istituzionale la documentazione di cui siete destinatari e che è stata registrata in uscita come Prot. 24/10/2025.1059599.U.

con oggetto:

Export Turchia - aggiornamento procedure

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Cordiali saluti.