

Certificate AU12/3973

The Food Safety Management System of

# Kagome Foods Australia Pty Ltd

**COID:** AUS-1-0587-076347

54 Cornelia Creek Road, Echuca, VIC 3564, Australia

has been assessed and certified as meeting the requirements of

## Food Safety System Certification FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of

**The Scope of Registration appears on page 2 of this certificate**

### Food Category CII - Processing of perishable plant products, CIV - Processing of ambient stable products

This certificate is valid from 06 October 2023 until 20 April 2024 and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 06 October 2023

Issue Date 09 October 2023

Issue 13. Certified since 20 April 2012

Authorised by

Sham McAulley

Authorised Officer

SGS Australia Pty. Ltd.

10/585 Blackburn Road Notting Hill VIC 3168

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Authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).



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# Kagome Foods Australia Pty Ltd

## Food Safety System Certification FSSC 22000

- Development and processing of fresh fruit and vegetables (including toll processing) to manufacture acidified, thermally processed products - dice, juice, puree, paste, pulps and concentrates, which are packed into aseptic containers for supply to industrial and internal customers.
- Development and blending of processed fruit and vegetables to manufacture thermally processed and hot filled sauces, purees, pastes, pulp, and dice products for supply to food service and internal customers.
- Toll steam peeling of vegetables into non-aseptic bulk bins for immediate further processing by industrial customers.
- Processing of carrot pulp into sterilised dried fibre products for human consumption.



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