

Certificate AU11/7770

The management system of

# Kagome Foods Australia Pty Ltd



54 Cornelia Creek Road, Echuca, VIC 3564, Australia

has been assessed and certified as meeting the requirements of

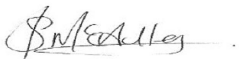
## HACCP Certification (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

For the following activities

The Scope of Registration appears on page 2 of this certificate

This certificate is valid from 22 March 2024 until 20 April 2027 and remains valid subject to satisfactory surveillance audits.

Issue 10. Certified since 20 February 2002



Authorised by

Sharn McAulley  
Authorised Officer

SGS Australia Pty. Ltd.  
10/585 Blackburn Road Notting Hill VIC 3168  
t (61-3) 9574 3200 - [www.au.sgs.com](http://www.au.sgs.com)



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# Kagome Foods Australia Pty Ltd



## HACCP Certification (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

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, industrial 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 thermally processed dried fibre for human consumption and further processing by industrial customers including as a dog, cat and other pet food additive.

Processing of tomato skin and seed into dried fibre for further processing by industrial customers including as a dog, cat and other pet food ingredient.

Storage of finished goods plus some bulk ingredients and packaging at Unit 1/12 McKenzie Road, Echuca, VIC 3564.



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