## 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

- · 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
- · 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.

This certificate is valid from 04 June 2023 until 22 March 2024 and remains valid subject to satisfactory surveillance audits.

Issue 9. Certified since 20 February 2002

BMEALLY.

Authorised by Sharn McAulley Authorised Officer

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