

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

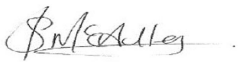
Food Category: CII - Processing of perishable plant products, CIV - Processing of ambient stable products, K - Production of (Bio) Chemicals

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

Date of Certification decision 05 April 2024

Issue Date 05 April 2024

Issue 14. Certified since 20 April 2012



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

Authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.



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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, 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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