#### 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 determined to comply with 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 6).

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-based products, CIV - Processing of ambient stable products, K - Chemical and bio-chemical

This audit included the following off-site activities at Kagome Foods Australia Pty Ltd Unit 1/12 McKenzie Road, Echuca, VIC 3564 Storage of finished goods plus some bulk ingredients and packaging

This certificate is valid from 04 May 2025 until 20 April 2027 and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 04 May 2025

Issue Date: 08 May 2025

Issue 15 Certified since 20 April 2012

Date of the last unannounced audit: 11 March 2025 - 14 March 2025

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

BNEALLES.

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



The authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc.com.





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### Certificate AU12/3973, continued

## **Kagome Foods Australia Pty Ltd**



### Food Safety System Certification FSSC 22000

Issue 15

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.

EXCLUSIONS: N/A





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