

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

CODEX HACCP (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2023) and Good Manufacturing Practices

For the following activities

The Scope of Registration appears on page 2 of this certificate

This certificate is valid from 14 April 2026 until 20 April 2027 and remains valid subject to satisfactory surveillance audits.
Issue 12. Certified since 20 February 2002



Authorised by
Sharn McAulley
Authorised Officer

SGS Australia Pty Ltd
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CODEX HACCP (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2023) and Good Manufacturing Practices

Issue 12

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, tomato skin and seed into thermally processed dried products for human consumption and further processing by industrial customers including as a dog, cat and other pet food additive.

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



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