

Certificate #
MXNS 23\2910

Initial Date of Certification
18th October 2023

Date of Decision
29th October 2024

Date of Expiry
18th October 2025

Recertification Audit Due Date
18th September 2025

**Better Food.
Better Health.
Better World.**

Certificate

This is to certify that the Hazard Analysis Critical Control Points Food Safety Program developed and implemented by:

Mount Gambier Frozen Foods
5 Wattle Street
Mount Gambier, SA, 5292
Australia

Has been verified as meeting the recommended International Code of Practice – General Principles of Food Hygiene including Annex on

Hazard Analysis and Critical Control Point (HACCP) System

and Guidelines for its Application
CXC 1-1969, Rev. 2023
General Principles of Food Hygiene

Scope

Procurement, storage & distribution of ambient, chilled & frozen foods



Annmarie Schwanke
Technical & Certification Manager

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While Mérieux NutriSciences Certification has exhibited all due skill and care in performing this assessment, MNCert does not provide any guarantee that the HACCP Food Safety Program will result in safe food. This certificate remains the property of Mérieux NutriSciences Certification and must be returned on request