Certificate AU22/00000085

The management system of

Andrews Meat Industries (tas Creative Food)

38 Birnie Avenue, Lidcombe, New South Wales, Australia, 2141

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
Recipe Meals Manufacture: Prepared Meals, Sous Vide (Receival of raw materials, batch preparation, cooking, Cooling, Chilling, packing, storage and distribution)

This certificate is valid from 29 May 2026 until 29 May 2027 and remains valid subject to satisfactory surveillance audits.
Issue 5. Certified since 23 May 2022

Authorised by
Sharn McAulley
Authorised Officer

SGS Australia Pty Ltd
Level 1, 2107-2125 Dandenong Road Clayton, Victoria 3168
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