

Certificate AU22/00000085

The management system of

Andrews Meat Industries Pty Ltd t/as Creative Food Solutions

38 Birnie Avenue, Lidcombe, NSW 2141, Australia

has been assessed and certified as meeting the requirements of

**HACCP Certification (Hazard Analysis and Critical Control Point) Based
upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969
(2020)**

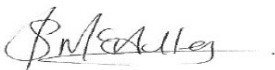
For the following activities

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 23 May 2022 until 23 May 2023 and remains valid subject to satisfactory surveillance audits.

Issue 1. Certified since 23 May 2022.

Authorised by



SGS Australia Pty. Ltd.

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