

Certificate AU22/00000085

SGS

The management system of

Andrews Meat Industries / Creative Food Solutions

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

has been assessed and certified as meeting the requirements of

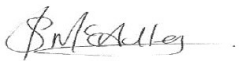
HACCP Certification (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

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 2023 until 23 May 2024 and remains valid subject to satisfactory surveillance audits.

Issue 2. Certified since 23 May 2022



Authorised by
Sharn McAulley
Authorised Officer

SGS Australia Pty. Ltd.
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