

Certificate # MXNS 16/2387

Initial Date of Certification 11/JUL/2016

Date of Decision 08/AUG/2022

Date of Expiry 15/AUG/2023

Recertification Audit Due Date 15/JUL/2023

Better Food. Better Health. Better World.

Certificate of Registration

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

Foodylicious Pty Ltd Artisan Foods 71 Collingwood St, Osborne Park, WA 6017

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. 2020 General Principles of Food Hygiene

Scope

Receival, storage and transport of ambient, chilled and frozen food products

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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