

Certificate of Registration

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

Certificate #
MXNS 23/2845

Australian Lemon Myrtle Products Pty Ltd
106 The Channon Road,
The Channon, NSW, 2480

Initial Date of Certification
04/APR/2023

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

Date of Decision
15/MAY/2023

Hazard Analysis and Critical Control Point (HACCP) System

Date of Expiry
21/MAY/2024

CXC 1-1969, Rev. 2020
General Principles of Food Hygiene

Recertification Audit Due Date
07/MAY/2024

Scope

Procurement of raw materials, storage, drying, oil extraction, packaging and dispatch of herb leaves, microfibre and herb oils



Annmarie Schwanke
Technical & Certification Manager

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

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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