

Certificate #
MXNS 23/2845

**Initial Date of
Certification**
04/APR/2023

Date of Decision
15/MAY/2023

Date of Expiry
21/MAY/2024

**Recertification
Audit Due Date**
07/MAY/2024

**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:

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

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

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

Scope

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



Annmarie Schwanke
Technical & Certification Manager

Mérieux NutriSciences
20 King Street, Blackburn, VIC 3030 Australia
Tel: 1300 000 990
Certification.au@mxns.com
www.merieuxnutrisciences.com/au

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