

Certificate #
MXNS 23/2845

**Initial Date of
Certification**

16 MAY 2023

Date of Decision

09 MAY 2024

Date of Expiry

21 MAY 2025

**Recertification
Audit Due Date**

07 MARCH 2025

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

Certificate

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

Australian Native Products – One Teak
106 The Channon Road,
Lismore, NSW Australia 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

and Guidelines for its Application
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



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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