

Certificate of Registration

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

WindChime - Australian Native Products - NQ

118 McMillan Rd, Paddys Green QLD 4880

For

Food ingredient manufacturing of Lemon Myrtle, Dried Anise Myrtle, Lemon
Myrtle Oil, Anise Oil, Lemon Myrtle Hydrosol, Anise Myrtle Hydrosol

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

Certification effective from: 20th September 2022

Certification effective to: 31st December 2023

Initial Date of Certification: 20th September 2022

HACCP



Annmarie Schwanke
Certification and Technical Manager