

Certificate No: 22/2778

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:

HACCP

31st December 2023

20th September 2022

Initial Date of Certification:



Annmarie Schwanke Certification and Technical Manager

While Mérieux NutriSciences Certification has exhibited all due skill and care in performing this assessment, Mérieux NutriSciences Certification does not provide any guarantee that the HACCP Food Safety Program will result in safe food.