

Certificate #
MXNS 21/2661

**Initial Date of
Certification**
30 November 2021

Date of Decision
06 November 2023

Date of Expiry
31 December 2024

**Recertification
Audit Due Date**
17 October 2024

**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 Lemon Myrtle Products Pty Ltd
118 McMillan Rd, Paddys Green QLD 4880

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