

Certificate #

MXNS 23/2845

**Initial Date of
Certification**

16 May 2023

Date of Decision

28 May 2025

Date of Expiry

21 May 2026

Recertification

Audit Due Date

07 March 2026

**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

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. 2023

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