

Certificate of Registration

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

Bulmer Farms Pty Ltd
30 Bulmer Lane
Lindenow, VIC 3865

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

The receipt, processing, packing, storage and dispatch of salad leaves



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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

Certificate #
MXNS 20/2605

Initial Date of
Certification
18/NOV/2021

Date of Decision
18/NOV/2022

Date of Expiry
18/NOV/2023

Recertification
Audit Due Date
18/OCT/2023

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