

**Certificate #**  
MXNS 20/2605

**Initial Date of  
Certification**  
18/NOV/2021

**Date of Decision**  
27/NOV/2023

**Date of Expiry**  
30/NOV/2024

**Recertification  
Audit Due Date**  
31/OCT/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:

**Bulmer Farms Pty Ltd**  
**30 Bulmers Road,**  
**Lindenow, VIC 3865**

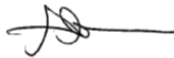
Has been verified as meeting the recommended International Code of Practice – General Principles of Food Hygiene including Annex on

***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**



Annmarie Schwanke  
Technical & Certification Manager

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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