

Certificate #
MXNS 20\2605

Initial Date of Certification
22nd November 2016

Date of Decision
1st November 2024

Date of Expiry
30th November 2025

Recertification Audit Due Date
1st November 2025

**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 Bulmer Road
Lindenow, VIC, 3865
Australia

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

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



Anmarie 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