

Certificate of Registration

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

Conapak Produce Company
306 Sutton Street,
Delacombe VIC 3356

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

Receival, storage, washing, peeling, grading, sorting, packing and delivery of produce (Potato, Chips, Sweet Potato, Pumpkin, Carrots & Onion)



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

Certificate #
12/1409

Initial Date of Certification
1st November 1995

Date of Decision
4th April 2024

Date of Expiry
29th March 2025

Recertification

Audit Due Date
28th February 2025