



SILLIKER Australia Pty Ltd
Unit 7, 109 Whitehorse Road, Blackburn,
Victoria 3130, Australia

Certificate No: 09/0545

Certificate of Registration

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

M & N Fresh Produce

Store 182, 542 Footscray Road, West Melbourne, VIC 3003

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.
CAC/RCP 1-1969, Rev. 4 (2003)

Scope of Registration: **Receival, Storage and Distribution of Sweet Potatoes and Ginger.**

Certification effective from: **24th April 2009**

Certification effective to: **24th April 2011**

A handwritten signature in black ink, appearing to read 'P. Luca'.

Certification Manager
15/05/2009

 **SILLIKER**[®]
Food Safety & Quality Solutions

WHILE SILLIKER AUSTRALIA HAS EXHIBITED ALL DUE SKILL AND CARE IN PERFORMING THIS ASSESSMENT, SILLIKER AUSTRALIA DOES NOT PROVIDE ANY GUARANTEE THAT THE HACCP FOOD SAFETY PROGRAM WILL RESULT IN SAFE FOOD.

THIS CERTIFICATE REMAINS THE PROPERTY OF SILLIKER AUSTRALIA AND MUST BE RETURN UPON REQUEST