

**Certificate #**  
MXNS 23/2928

**Initial Date of  
Certification**  
08 November 2023

**Date of Decision**  
21 November 2025

**Date of Expiry**  
08 November 2026

**Recertification  
Audit Due Date**  
09 October 2026

**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:

**Coastal Fresh Cuts Australia Pty Ltd**  
**67 Township Drive**  
**West Burleigh QLD 4219**  
**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

**Receival of raw materials, processing, packing, storage and despatch of bulk and retail ready heat processed and chilled ready to eat meals, sauces, dressings, fruit and vegetable salads, soups, mash product and pastes, and cold pressed juices**



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