



CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:

Crown Food Group (Pty) Ltd

4 Pepper Place Rainbow Park Phase II

Montague Gardens

7441 Cape Town (South Africa)



Food Safety

CERTIFICATED

Standard

Global Standard Food Safety

Version 9 (August 2022)

Scope of activities

Treatment (steam sterilization), blending, milling and packing of spice, herbs and spice blends into plastic tubs and plastic and metallised bags. Blending, cooking and packing of sauces, marinades, oils and condiments into PET bottles, bag-in-box, dip pots and buckets. Labelling and x-ray processing of bulk herbs and spices. Including outsourced irradiation of spice

Grade

B

Product categories

11 Low/high acid in cans/glass

15 Dried foods and ingredients

18 Oils and fats

Exclusions from scope

None

Voluntary module/s

None

Audit program

announced

BRC Site Code

1166868

Auditor number

20933

Audit date

30 September - 4 October 2024

Period for next audit

7 June 2025 - 8 October 2025

Certification date

15 November 2024

Validity of the certificate

19 November 2025 *



Christian Schwob

Director Certification

Fiorenzo Bodrato

Member of certification commission

* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the BRC Directory (www.brcgsdirectory.com) attests validity of this certificate.

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