



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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