



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 sterilisation), blending, milling and packing of spice, herbs and spice blends into plastic shakers, tubs and buckets and plastic and metallised bags and pouches. Blending, cooking and packing of sauces, marinades and condiments into PET bottles, bag-in-box, dip pots and buckets. Blending of oils and filling into PET bottles. Filling of vinegar and liquid flavours into PET bottles. Labelling and x-ray processing of bulk herbs and spices

Grade

A+

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

unannounced

BRC Site Code

1166868

Auditor number

22098

Audit date

15 - 18 September 2025

Period for next audit

10 September 2026 - 8 October 2026

Certification date

27 October 2025

Validity of the certificate

19 November 2026 *



Christian Schwob

Director Certification

Debbie Brandt

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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