



CERTIFICATE

The Food Safety Management System of

Crown Food Group (Pty) Ltd

Montague Gardens

4 Pepper Place Rainbow Park Phase II

7441 Cape Town (South Africa)

has been assessed and determined to comply with the requirements of



FSSC 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2019 and Additional FSSC 22000 requirements (Version 6).

Scope

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



Food chain sub-category:

C IV Processing of ambient stable products

Audit type

announced

Audit date

30 September - 4 October 2024

Last unannounced audit

25 July - 28 July 2022

Initial certification date

11 February 2015

Date of the certification decision

15 November 2024

Certificate issue date

15 November 2024

Certificate validity until

29 November 2027 *



Christian Schwob

Director Certification

Fiorenzo Bodrato

Member of certification commission

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

* Subject to suspension or withdrawal of certification at any time. Only the FSSC 22000 database of certified organizations, available on www.fssc.com, and ProCert's public register (www.procert.ch, Certificates) attest the authenticity of this certificate.