

Certificate #
MXNS 23/2851

Initial Date of
Certification
02 Jun2 2023

Date of Decision
03 June 2026

Date of Expiry
07 June 2027

Recertification
Audit Due Date
24 March 2027

**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:

National Crumbers Pty Ltd T/AS Keith's Quality Foods
2 Newheath Drive,
Arundel, QLD 4212
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

Procurement, receipt, storage, processing, frying, quickfreezing, packing and dispatch of frozen foods



Kathryn Greenslade
Technical & Certification Manager

Mérieux NutriSciences
401 N. Michigan Avenue, Suite 1400, Chicago, Illinois 60611
Tel: 1300 000 990
Certification.au@mxns.com
www.merieuxnutrisciences.com/au

While Mérieux NutriSciences Certification has exhibited all due skill and care in performing this assessment, MNCert does not provide any guarantee that the HACCP Food Safety Program will result in safe food. This certificate remains the property of Mérieux NutriSciences Certification and must be returned on request