

Certificate ZA20/20837761
The Food Safety Management System of

Melsetter Foods (Pty) Ltd

Fisher Avenue, Epping Industrial 1,
Cape Town, Western Cape, 7460, South Africa

has been assessed and determined to comply with the requirements of

Food Safety System Certification FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirement (version 5).

This certificate is applicable for the scope of:

The production of chicken, turkey and ostrich meat products. The production of cooked and uncooked liquid stocks, gravies, sauces and marinades. Production of mayonnaise and spreads. The production of ambient stable and chilled wet pet food products for dogs.

Food Category: CI - Processing of perishable animal products, CIII - Processing of perishable animal and plant products(mixed products), CIV - Processing of ambient stable products, DIIa - Production of Pet Food for Dogs and Cats

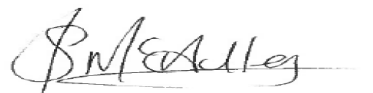
This certificate is valid from 09 November 2020 until 09 November 2023
and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 09 November 2020

Re-certification audit due 60 days prior to expiry date

Issue 1. Certified since 09 November 2020

Authorised by



Authorised Accredited Office Manager

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Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

