

# Certificate of Registration

This is to certify that the Hazard Analysis Critical Control Points Food Safety Program developed and implemented by:

**Gourmand Providore Pty Ltd**  
**Warehouse J, 1 Kerruish Avenue,**  
**Flemington Markets NSW 2129**

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. 2020**  
**General Principles of Food Hygiene**

## Scope

**Receival, storage, processing, dispatch and delivery of whole fresh produce, processed fruit & vegetables requiring further processing by the final consumer, and ready to eat processed fruit, vegetables & salads.**



Annmarie Schwanke  
Technical & Certification Manager

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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

**Certificate #**  
MXNS 22/2762

**Initial Date of Certification**  
06/OCT/2022

**Date of Decision**  
13/OCT/2023

**Date of Expiry**  
19/SEP/2024

**Recertification Audit Due Date**  
19/AUG/2024

**Better Food.  
Better Health.  
Better World.**