Certificate AU23/00000144

The management system of



Stahmann Farms Enterprises Pty Ltd T/as Stahmann Webster Bundaberg

4625 Goodwood Road, Bundaberg, QLD 4670, Australia

has been assessed and certified as meeting the requirements of

HACCP Certification (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

For the following activities

Sorting, drying and storage of Macadamia Nut In Shell in silos and bulk bags. Cracking, wet separation, drying, sorting and grading of raw kernel, packing into bulk bins, in temperature-controlled storage.

This certificate is valid from 11 September 2023 until 11 September 2024 and remains valid subject to satisfactory surveillance audits. Issue 1. Certified since 11 September 2023

Authorised by Sharn McAulley Authorised Officer

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SGS Australia Pty. Ltd. 10/585 Blackburn Road Notting Hill VIC 3168 t (61-3) 9574 3200 - www.au.sgs.com



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