

Certificate AU25/00000240

The management system of

Teys Australia Food Solutions Pty Ltd

30 Manton Street, Morningside, QLD 4170, Australia

has been assessed and certified as meeting the requirements of

CODEX HACCP (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2023) and Good Manufacturing Practices

For the following activities

Beef, lamb, pork and poultry meat marinated, injected and cut, packed in thermoform packaging. Cooked and chilled then sleeved in retail ready packaging. Thermoform packed raw moisture infused pork meat products for further processing.

This certificate is valid from 08 December 2025 until 08 December 2026 and remains valid subject to satisfactory surveillance audits.

Issue 1. Certified since 08 December 2025



Authorised by
Sharn McAulley
Authorised Officer

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