Silliker Global Certification Services
18-22 King Street,
Blackburn, Victoria 3130, Australia

Certificate of Registration

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

Certificate No: 10/1020

Sushi - Pro. com.au Pty Ltd

1/36 Central Drive Burleigh Heads QLD 4220

For

Recieval, Storage, Processing, Packaging, Dispatch of Sushi Products & Supply & Distribution of Fruit Juice Products & Accessories.

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.

CAC/RCP 1-1969, Rev. 4 (2003)

Certification effective from: 29th July 2014

Certification effective to: 29th July 2015

Initial Date of Certification: 7th September 2010

Kym Pratt
Certification Manager

HACCP

WHILE SILLIKER GLOBAL CERTIFICATION SERVICES HAS EXHIBITED ALL DUE SKILL AND CARE IN PERFORMING THIS ASSESSMENT, SILLIKER AUSTRALIA DOES NOT PROVIDE ANY GUARANTEE THAT THE HACCP FOOD SAFETY PROGRAM WILL RESULT IN SAFE FOOD.

THIS CERTIFICATE REMAINS THE PROPERTY OF SILLIKER GLOBAL CERTIFICATION SERVICES AND MUST BE RETURNED UPON REQUEST