

This is to certify that:

The Food Safety and Quality Management System of

Dominion Salt Limited – Mt Maunganui

89 Totara Street, Mount Maunganui, New Zealand

Has been assessed by AsureQuality Limited and determined to comply with the requirements of:

Food Safety System Certification (FSSC) 22000 – Quality

Certification scheme for food safety and quality management systems consisting of the following elements:
ISO 22000:2018, ISO 9001:2015, ISO/TS 22002-1:2009 and FSSC 22000 Additional Requirements (version 5)

This certificate is applicable for the scope of:

The manufacture and supply of brine, Solar salt and Vacuum Salt for use in the food industry for the domestic and export markets.

Food Chain Subcategory CIV – Ambient Stable Products.

Certificate of registration number:	FSSC-Q 047
Initial certification date:	28 October 2015
Certification decision date:	09 September 2020
Issue date:	09 September 2020
Valid until:	28 October 2021
Authorised by:	Lesley McKeown – Technical Manager
Issued by:	Chris Spragg – Technical Coordinator
Issue Number:	01



Accreditation by the Joint Accreditation System
of Australia and New Zealand. Acc No
M2006000H
www.jas-anz.org/regular



John McKay Chief Executive Officer

This certificate remains the property of AsureQuality Ltd, 7a Pacific Rise, Mt Wellington, Auckland 1060, New Zealand
+64 9 573 8000, info@asurequality.com, asurequality.com

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

This is to certify that:

Certificate of Registration
The Food Safety and Quality Management System of

Dominion Salt – Lake Grassmere

Kaparu Road, Blenheim, New Zealand

Has been assessed by AsureQuality Limited and determined to comply with the requirements of:

Food Safety System Certification 22000

FSSC 22000 – Quality (Version 5)

Certification scheme for food safety and quality management systems consisting of the following elements:
ISO 22000:2018, ISO 9001:2015, ISO/TS 22002-1:2009 and FSSC 22000 Additional Requirements (version 5)

This certificate is applicable for the scope of:

The manufacture of vacuum dried salt for use in the food industry for the domestic and export markets, and the manufacture of flaked salt in bulk and retail packs for the domestic and export markets.

Food Chain Subcategory: CIV – Ambient Stable Products

Certificate of registration number:	FSSC-Q 047/01
Initial certification date:	18 March 2019
Certification decision date:	12 November 2020
Issue date:	12 November 2020
Valid until:	17 March 2022
Authorised by:	Lesley McKeown – Technical Manager
Issued by:	Chris Spragg – Technical Coordinator
Issue Number:	01



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Accreditation by the Joint Accreditation System
of Australia and New Zealand, Acc No

M2080600NH
www.jas-anz.org/registrant

An audit was carried out at Dominion Salt Head Office – Mt Maunganui on 21 July 2020 to assess the following functions: Centralised management of Systems, Policy and Procedure development and review; Management Review; Resourcing; Procurement and Vendor Management; Complaints Management; Regulatory Compliance; Customer and Market Access Requirements; Design and Development.

Jeremy Hood Interim Chief Executive Officer

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