

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 (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:	12 November 2020
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:	02

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.



Kim Ballinger Chief Executive Officer



JAS-ANZ



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

M2080600NH
www.jas-anz.org/register