

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 5.1)

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 5.1)

This certificate is applicable for the scope of:

The manufacture of solar and 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: COID: Initial certification date: Certification decision date: Issue date: Valid until: Authorised by: Issued by:	FSSC-Q 047/01 NZL-1-2924-954753 12 November 2020 09 October 2023 09 October 2023 12 November 2026 David Rood – Techni AsureQuality Ltd Level 2 2a Pacific Rise Mt Wellington	FSSC 22000 JAS-ANZ
Issue Number:	New Zealand 01	M2080600NH www.jas-anz.org/register

An audit was carried out at Dominion Salt Head Office – Mt Maunganui on 18 – 19 July 2023 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

Kim Ballinger Chief Executive Officer

This certificate remains the property of AsureQuality Ltd, Level 2, 2a Pacific Rise, Mt Wellington, Auckland 1060, New Zealand +64 9 573 8000, info@asurequality.com, asurequality.com

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