

The Food Safety Management System of

Dominion Salt Ltd – Lake Grassmere

148 Kaparu Road, Lake Grassmere, Marlborough, New Zealand

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

FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and FSSC 22000 Additional Requirements (Version 6.0)

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 Subcategories: CIV – Processing of Ambient Stable Products

Date of last unannounced audit*:	24 – 27 November 2025
COID:	NZL-1-2924-954753
Certificate registration number:	FS-208_02
Initial certification date:	12 November 2020
Certification decision date:	09 January 2026
Issue date:	12 January 2026
Valid until:	12 November 2026
Issued by:	AsureQuality Ltd
Authorised by:	Technical Manager – Management Systems



JAS-ANZ



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

M2080600NH
www.jas-anz.org/register

The audit of the head office functions included: 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

*At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter