

The Food Safety Management System of

Dominion Salt Ltd – Lake Grassmere

148 Kaparu Road, Lake Grassmere, Marlborough, New Zealand

Has been assessed by AsureQuality Audit Services 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_03
Initial certification date:	12 November 2020
Certification decision date:	06 July 2026
Issue date:	06 July 2026
Expiry date:	12 November 2026
Issued by:	AsureQuality Audit Services Limited
Authorised by:	Technical Manager – Management Systems

*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

The audit included the following centralised FSMS processes managed by Dominion Salt Head Office (89 Totara Street, Mount Maunganui, New Zealand) 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



Kylea Heaton Group Service Manager - Audit Services



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