

This is to certify that:

Certificate of Registration
The Food Safety and Quality Management System of

Fonterra - Kapuni

879 Manaia Road, RD 29, Kapuni, 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 processes (from dairy material receipt to despatch) involved in evaporation, crystallisation, drying, packing, palletising and warehousing of refined edible lactose and refined lactose for further processing for use in the food industry.

Food Chain Subcategory: CIV - Processing of Ambient Stable Products

Certificate of registration number:	FSSC-Q 032
Initial certification date:	19 December 2014
Certification decision date:	27 October 2020
Issue date:	27 October 2020
Valid until:	18 December 2023
Authorised by:	Lesley McKeown – Technical Manager
Issued by:	Chris Spragg – Technical Coordinator
Issue Number:	01

An audit was carried out at Fonterra Head Office – 80 London Street on June 30 – July 1 2020 to assess the following function(s): 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



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

M2080600NH

www.jas-anz.org/register