Certificate

This is to certify that the Hazard Analysis Critical Control Points Food Safety Program developed and implemented by:

Certificate #
MXNS 25/3134

Tamac Investments Pty Ltd t/a Sol's Snax
40 Transport Street
Yatala QLD 4207
Australia

Initial Date of Certification
21 November 2025

Has been verified as meeting the recommended International Code of Practice – General Principles of Food Hygiene including Annex on

Hazard Analysis and Critical Control Point (HACCP) System

Date of Decision
21 November 2025

and Guidelines for its Application
CXC 1-1969, Rev. 2023
General Principles of Food Hygiene

Date of Expiry
08 November 2026

Scope

Manufacture & distribution of frozen goods (potato scallops and battered sav)

Recertification Audit Due Date
08 October 2026

Kathryn Greenslade
Technical & Certification Manager

Better Food.
Better Health.
Better World.

Mérieux NutriSciences
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While Mérieux NutriSciences Certification has exhibited all due skill and care in performing this assessment, MNCert does not provide any guarantee that the HACCP Food Safety Program will result in safe food. This certificate remains the property of Mérieux NutriSciences Certification and must be returned on request