



CERTIFICATE

ProCert, an accredited certification body, certifies that a food safety management system has been developed and implemented by:

Cape Herb and Spice a division of Libstar Operations Pty Ltd

48 & 50 Bell Crescent
7945 Westlake (South Africa)



Food Safety

CERTIFICATED

Standard

Global Standard Food Safety

Version 9 (August 2022)

Scope of activities

Cutting, blending, freeze treatment and packing of herbs, spices, salts, seasoning blends and other dried ingredients/blends (including crumbs/stuffings, flavoured sugars) into bags, sachets, refill boxes, glass and plastic bottles/jars, tins, grinders and shakers



Grade	A
Product categories	15 Dried foods and ingredients
Exclusions from scope	None
Voluntary module/s	None
Audit program	announced
BRC Site Code	1545171
Auditor number	24751
Audit date	21 - 23 May 2024
Period for next audit	3 February 2025 - 6 June 2025
Certification date	26 June 2024
Validity of the certificate	18 July 2025 *



Christian Schwob
Director Certification

Gustav Gallasz
Member of certification commission

* Subject to suspension or withdrawal of certification. Only ProCert's public register (www.procert.ch, Certificates) and the BRC Directory (www.brcgsdirectory.com) attests validity of this certificate.

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