

# CERTIFICATE OF ACHIEVEMENT

Herewith Intertek confirms that the food safety management system of:

## Flatstick (Pty) Ltd ta Ice Cream Company

187 Arbeid Street, Strydompark Randburg Gauteng



Has been assessed by Intertek and found to adequately comply with the current versions of the following standards and guidelines: SANS 10049 - Requirements for prerequisite programmes (PRPs), ISO/TS 22002 - Prerequisite programmes on food safety, SANS 10330 - HACCP, Food Safety Management System requirements as guided by the Global Food Safety Initiative (GFSI) Global Markets Capacity Building Program, applicable laws, regulations, and compulsory specifications.

And has successfully passed the audit.

*The certificate is applicable for the scope of:*

**Receiving, storage, decanting, weighing, mixing, homogenizing, pasteurisation, cooling, freezing and aerating, filling, packing, labelling, freezing, final product storage, dispatch and distribution.**

*Products:*

**Hard ice cream, sorbets, Soft Serve, frozen yoghurt, Italian kisses, milkshake syrup**

Certificate nr:  
**LFF – 2173 M**

Audit date:  
**2024-03-20**

Date of issue:  
**2024-06-04**

Valid until:  
**2025-03-19**

  
**Zorica Horn**  
Technical Manager  
Business Assurance –  
Sub-Sahara Africa

Office +2711 396 1101  
Mobile +27828052584  
[www.intertek.com](http://www.intertek.com)

*This certificate is to be used only for the purpose expressly allowed and agreed to by Intertek. The certificate of achievement reflects our findings at the time of the audit and is based on a sampling exercise, considering the facilities, operations, practices, and systems viewed on site during the audit. It therefore does not follow that no non-conformances exist where none have been noted. The information emerging from Intertek is given after the exercise of all reasonable care and skill in its compilation, preparation, and issue. No liability for the display, use and application of this certificate is accepted by Intertek and Intertek does not guarantee the quality and safety of any goods produced on the premises. This certificate is to be considered in conjunction with the associated audit report, is valid subject to ongoing compliance with the certification requirements and to be considered in relation to the specific scope.*

