



CERTIFICATE

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

Khoisan Gourmet a division of Libstar Operations (Pty) Ltd

6 Gold Street, Northgate Estate
7405 Ysterplaat (South Africa)



Food Safety

CERTIFICATED

Standard

Global Standard Food Safety

Version 9 (August 2022)

Scope of activities

Milling and/or granulation of spices and herb blends. Blending of rooibos, honeybush, herbs and spices, packed as a bulk product for further processing into lined polybags or in consumer sizes into glass, craft pouches or tins. Blending, infusing and straining of spice extracts and -pastes packed as bulk into HDPE drums or as consumer units into glass. Packing of tea bags into cartons or tins. Packing of whole spices. Outsourced packing of tea and tea/ spice/ herb blends into tea bags; steam treatment, gamma irradiation or freezing of dried plant products if required



Grade	B+
Product categories	15 Dried foods and ingredients
Exclusions from scope	None
Voluntary module/s	None
Audit program	unannounced
BRC Site Code	10003073
Auditor number	22310
Audit date	13 - 15 May 2024
Period for next audit	1 August 2025 - 29 August 2025
Certification date	21 June 2024
Validity of the certificate	10 October 2025 *



Christian Schwob
Director Certification

Alexander Grünenfelder
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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