



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
7405 Ysterplaat (South Africa)



Food Safety

CERTIFICATED

Standard

Global Standard Food Safety

Version 9 (August 2022)

Scope of activities

Packing of whole spices. 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. 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	A
Product categories	15 Dried foods and ingredients
Exclusions from scope	None
Voluntary module/s	None
Audit program	announced
BRC Site Code	10003073
Auditor number	24751
Audit date	28 - 30 August 2023
Period for next audit	28 April 2024 - 29 August 2024
Certification date	13 October 2023
Validity of the certificate	10 October 2024 *



Christian Schwob
Director Certification

Fiorenzo Bodrato
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.brcdirectory.com) attests validity of this certificate.

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