



MEDIA RELEASE

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Tatua - First in NZ to Achieve FSSC 22000 Certification

The Tatua Co-operative Dairy Company has become New Zealand's first organisation to achieve Food Safety System Certification 22000 (FSSC 22000), one of more than 400 companies worldwide with FSSC Certification.

FSSC 22000 is an internationally recognised and independent food safety certification system for the food manufacturing sector.

Tatua CEO, Paul McGilvary says "Gaining FSSC 22000 certification demonstrates Tatua's commitment to the manufacturing and supply of safe foods to our customers worldwide. This proves we comply with independent, international food safety standards throughout our manufacturing and supply chain process."

Mr McGilvary says "Consumers worldwide have expressed growing concerns about food safety and this certification is our response to these concerns."

Tatua's certification includes the manufacture of dairy and non-dairy products for both local and export markets. This includes production of a wide range of protein products as well as creams, sauces, cultured products, soft cheeses, ice cream mixes and dessert products in aseptic packaging and aerosol cans.

Brendhan Greaney, General Manager Operations at Tatua says, the certification process has taken 12 months, and has involved Tatua updating our food safety systems to meet the requirements of the standard. He says, "Achieving the standard has involved a lot of work and we are proud of the effort and progress demonstrated by our Technical Services Manager, Katinka van der Burg and her team."

Certification Body, AsureQuality has worked with Tatua throughout the process, and are pleased to confirm New Zealand's first FSSC 22000 certification following a successful multi audit process.

"AsureQuality is delighted to be able to support our customers by offering FSSC 22000 certification. As a company we are committed to maintaining and expanding our portfolio of domestic and international accreditations, so our customers can provide the evidence that the food they produce meets the standards of safety, ethics and environmental sustainability required by the most demanding of markets," says Kelvan Smith, Group Manager - NZ Operations.

FSSC 22000 is fully recognised by the Global Food Safety Initiative (GFSI) and supported by the Confederation of the Food and Drink Industries of the European Union (CIAA) and the American Groceries Manufacturing Association (GMA).

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For more information please contact:
Nicole Lannam, Marketing Manager, 0275 344 122