

SALSA

Safe and Local Supplier Approval

Audit Certificate

Pure Food Production

SALSA site code: 3431

**Unit 25 and Unit 1 Addington Business Centre
24 Vulcan Way
Croydon
Surrey
CR0 9UG**

This Certificate confirms the above business and site has been audited against:

The SALSA Audit Standard

Issue 6, June 2022.

and has demonstrated compliance for the following scope of production:

'Manufacture and packing of chilled ready-to-eat prepared vegetables and fruits, chilled ready-to-eat and ready-to-reheat sauces. Manufacture and packing of blended chilled ready-to-eat dressings and chilled fermented kimchi and chilled pickles. Manufacture and packing of a limited range of chilled ready-to-reheat meals. Most products are packed in clear Cellulose or Co-EX Bio laminate vacuum packed pouches. Some products are packed in PET trays with PP film.'

Anniversary Date: 9 August

Audit Date: 9 September 2024

Next audit due between: 14 June 2025 and 9 August 2025

Certificate No: 20709

Issued: 25 November 2024

Expires: 4 October 2025



Jon Poole

Chair to Governance



Chris Grimes

Scheme Director

fdf food & drink
federation
passionate about food & drink



UKH
UK HOSPITALITY

Institute of
Food Science
+ Technology **ifst**

This certificate is the property of SALSA and must be returned immediately on request.

To check its validity you may check www.salsafood.co.uk or write to

SALSA, Bloxham Mill, Barford Road, Bloxham, Banbury. OX15 4FF