



JOINT ACCREDITATION SYSTEM OF AUSTRALIA AND NEW
ZEALAND
HELPING MARKETS WORK BETTER

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Accreditation Schedule

ORGANISATION

AUS-MEAT Limited t/a AUS-QUAL

CERTIFICATE NUMBER

Z2860404AB (Product) Z2860404AB (GlobalG.A.P)

LOCATION & COUNTRIES COVERED BY ACCREDITATION

Refer to Attachment A

ACCREDITATION STANDARDS

ISO/IEC 17065:2012 - Conformity assessment - Requirements for bodies certifying products, processes and services

IAF MD4:2023 - Use of Information and Communication Technology (ICT) for Auditing/Assessment Purposes

Issue Status

Issue No: 96

Signature: 

Date: 15 August 2025



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SCOPE OF ACCREDITATION

PRODUCT CERTIFICATION SCHEMES

1. GLOBALGAP Integrated Farm Assurance Scheme (GGIFA)

Scheme Requirements

GLOBALG.A.P. General Regulations, Part I – General Requirements, Version 5.4-1-GFS, October 2021
GLOBALG.A.P. General Regulations, Part III – CB and AB Rules, Version 5.4-1-GFS, October 2021
GLOBALG.A.P. General Regulations, Crop Rules - Version 5.4-1-GFS, December 2021

GLOBALG.A.P. General Regulations, Rules for CBs, Version 6.0. September 2024
GLOBALG.A.P. General Regulations, Rules for Individual Producers, Version 6.0. September 2024
GLOBALG.A.P. General Regulations, Rules for Producer Groups with Multisite Producers with QMS, Version 6.0. September 2024
GLOBALG.A.P. General Regulations, Rules for Plant Scopes, Version 6.0. September 2022

Product Standards

| <u>Scope</u> | <u>Subscopes</u> |
|---|--|
| IFA, All Farm Base, CPs and CCs, Version 5.4-1-GFS, October 2021 | |
| IFA, All Farm Base, Crops Base, CPs and CC, Version 5.4-1-GFS, October 2021 | IFA, Fruit and Vegetables, CPs and CC, Version 5.4-1-GFS, October 2021 |
| IFA GFS. Principles & Criteria for Fruits and Vegetables, Version 6.0. September 2024 | |
| IFA Smart. Principles & Criteria for Fruits and Vegetables, Version 6.0. September 2022 | |

Technical Sectors

Option 1 – Individual producer multi-site with QMS
Option 1 – Individual producer multi-site without QMS
Option 2 – Producer group with QMS

2. Brand Reputation through Compliance Global Standards (BRCGS) – Food Safety

Scheme Requirements

BRCGS004: Requirements for certification bodies offering certification against the criteria of BRCGS, Version 9. 17 June 2022

BRC Global Standard for Food Safety. Issue 9, Part III Audit Protocol. August 2022

BRC Global Standard for Food Safety. Issue 9, Part IV Management and Governance. August 2022

Product Standards

BRC Global Standard for Food Safety. Issue 9, August 2022

Food Sector Categories

Food sector categories as per Appendix 6, Product Categories

| <u>Category No.</u> | <u>Category Description</u> |
|---------------------|---|
| 1 | Raw Red Meat |
| 2 | Raw Poultry |
| 3 | Raw Prepared Products |
| 5 | Fruit, Vegetables and Nuts |
| 6 | Prepared Fruit, Vegetables and Nuts |
| 8 | Cooked Meat/Fish Products |
| 9 | Raw Cured and/or Fermented Meat and Fish |
| 10 | Ready Meals and Sandwiches, Ready-to eat Desserts |
| 12 | Beverages |
| 13 | Alcoholic Drinks and Fermented/Brewed Products |
| 15 | Dried Food and Ingredients |
| 16 | Confectionary |

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3. Safe Quality Food (SQF)

Scheme Requirements

Criteria for SQF Certification Bodies - SQF Requirements on the Application of ISO/IEC 17065:2012. Edition 9. March 2021

Criteria for SQF Certification Bodies. Edition 9.1. April 2023 - SQF requirements on the application of ISO/IEC 17065:2012

Criteria for SQF Food Safety Auditors, Quality Auditors and Technical Reviewers. Edition 9.2. March 2021

SQF Food Safety Code: Primary Animal Production Part A, SQF Code Ed. 9, 2020

SQF Food Safety Code: Primary Plant Production Part A, SQF Code Ed. 9, 2020

SQF Food Safety Code: Aquaculture Part A, SQF Code Ed. 9, 2020

SQF Food Safety Code: Food Manufacturing Part A, SQF Code Ed. 9, 2020

SQF Food Safety Code: Animal Product Manufacturing Part A, SQF Code Ed. 9, 2020

SQF Food Safety Code: Pet Food Manufacturing Part A, SQF Code Ed. 9, 2020

SQF Food Safety Code: Animal Feed Manufacturing Part A, SQF Code Ed. 9, 2020

SQF Food Safety Code: Storage and Distribution Part A, SQF Code Ed. 9, 2020

SQF Food Safety Code: Dietary Supplement Manufacturing, Part A. Ed. 9, 2020

SQF Quality Code Part A, SQF Code Ed 9, 2020

SQF1-025 - The Use of ICT in the audit process. 25.06.2020 - The use of information communication technology (ICT) in the audit process allowing all food safety certification, recertification, and surveillance audits to be conducted in part using remote activities.

SQF1-027 - SQF Remote Audit Certification. 01.10.2020 - Requirements for a fully remote audit to be conducted when requirements of SQFI-025 cannot be met due to extraordinary events.

Product Standards

SQF Food Safety Code: Primary Animal Production Part B, SQF Code Ed. 9, 2020

SQF Food Safety Code: Primary Plant Production Part B, SQF Code Ed. 9, 2020

SQF Food Safety Code: Aquaculture Part B, SQF Code Ed. 9, 2020

SQF Food Safety Code: Food Manufacturing Part B, SQF Code Ed. 9, 2020

SQF Food Safety Code: Animal Product Manufacturing Part B, SQF Code Ed. 9, 2020

SQF Food Safety Code: Pet Food Manufacturing Part B, SQF Code Ed. 9, 2020

SQF Food Safety Code: Animal Feed Manufacturing Part B, SQF Code Ed. 9, 2020

SQF Food Safety Code: Storage and Distribution Part B, SQF Code Ed. 9, 2020

SQF Food Safety Code: Dietary Supplement Manufacturing, Part B. Ed. 9, 2020

SQF Quality Code Part B, SQF Code Ed 9, 2020

Food Sector Categories

The SQF Food Safety Code Ed 9, 2020. Appendix 1: SQF Food Sector Categories

| <u>FSC</u> | <u>Category</u> |
|------------|--|
| 1 | Production, Capture and Harvesting of Livestock Game Animals |
| 2 | Indoor Growing and Harvesting of Fresh Produce and Sprouted Seed Crops |
| 3 | Growing and Production of Fresh Produce and Nuts |

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| | |
|----|---|
| 4 | Fresh Produce and Nuts Pack-house Operations |
| 5 | Extensive Broad Acre Agricultural Operations |
| 6 | Animal Feed Manufacturing |
| 7 | Slaughtering, Boning, and Butchery |
| 8 | Processing of Manufactured Meats and Poultry |
| 9 | Seafood Processing |
| 10 | Dairy Food Processing |
| 11 | Apiculture and Honey Processing |
| 12 | Egg Processing |
| 13 | Bakery and Snack Food Processing |
| 14 | Fruit, Vegetable and Nut Processing, and Fruit Juices |
| 15 | Canning, UHT and Aseptic Operations |
| 16 | Ice, Drink and Beverage Processing |
| 17 | Confectionery Manufacturing |
| 18 | Preserved Foods Manufacturing |
| 19 | Food Ingredient Manufacturing |
| 20 | Recipe Meals Manufacturing |
| 21 | Oils, Fats, and the Manufacture of oil or fat-based spreads |
| 22 | Processing of Cereal Grains |
| 25 | Repackaging of products not manufactured on site |
| 26 | Food Storage and Distribution |
| 31 | Dietary Supplement Manufacturing |
| 32 | Pet Food Manufacturing |
| 33 | Food Processing Aides Manufacturing |
| 34 | Animal Feed Manufacturing |

4. The Australian Wood Packaging Certification Scheme for Export (AWPCS)

Scheme Requirements

The Australian Wood Packaging Certification Scheme for Export, Version 4.0, January 2019 – Appendix 7: Requirements for certification bodies

The Australian Wood Packaging Certification Scheme for Export, Version 4.1, December 2020 - Appendix 7: Requirements for certification bodies

AWPCS Rules v4.1

V4.1 Appendix 7: Requirements for certification bodies

Product standards

AWPCS v4 Appendix 1: Requirements for AWPCS heat treatment providers

AWPCS v4 Appendix 2: Requirements for AWPCS dielectric heat treatment providers

AWPCS v4 Appendix 3: Requirements for AWPCS methyl bromide fumigation providers

AWPCS v4 Appendix 4: Requirements for AWPCS sulfuryl fluoride fumigation providers

AWPCS v4 Appendix 5 Requirements for wood packaging manufacturers without on-site treatment facilities

AWPCS v4 Appendix 6: Requirements for wood packaging manufacturers with on-site treatment facility

V4.1 Appendix 1: Requirements for AWPCS Heat Treatment Providers

V4.1 Appendix 2: Requirements for AWPCS Dielectric Heat Treatment providers

V4.1 Appendix 3: Requirements for AWPCS methyl bromide fumigation providers

V4.1 Appendix 4: Requirements for AWPCS sulfuryl fluoride fumigation providers

V4.1 Appendix 5: Requirements for wood packaging manufacturers without on-site treatment facilities

V4.1 Appendix 6: Requirements for wood packaging manufacturers with on-site treatment facility

5. Freshcare

Scheme requirements

Freshcare two-part audit procedure and ICT. V1, 02.10.2020 - Blended audit with remote and onsite used for the normal process of certification and is not limited to extraordinary events

Freshcare Certification Body Criteria, Version 3.1, June 2023

Freshcare Food Safety and Quality Standard, Edition 4.2, November 2020, including Scheme Rules: R1-R9, June 2023

Freshcare Supply Chain Standard, Edition 2, July 2021, including Scheme Rules: R1-R9, June 2023

Freshcare Certification Body Criteria Version 3.2 – March 2025 (by self-declaration)

Product Standards

- Freshcare Food Safety & Quality Standard, Edition 4.1, July 2019
- Freshcare Food Safety & Quality Standard, Edition 4.2, November 2020
- Freshcare Supply Chain Standard, Edition 2, July 2021

Accreditation is continuous providing accredited bodies continue to comply with JAS-ANZ requirements. To confirm JAS-ANZ accreditation status, please refer to the JAS-ANZ website at www.jas-anz.org

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ATTACHMENT A

CRITICAL LOCATIONS

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| <p><u>Head Office</u></p> <p>Unit 1/333 Queensport Road North, Murarrie Queensland 4172 Australia</p> | |
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COUNTRIES JAS-ANZ ACCREDITED CERTIFICATES HAVE BEEN ISSUED

Australia, New Zealand, Samoa