



North American Accreditation Body
Accreditation Certificate

Here with confirms that

Certification Body: **Alliance Registrar and Inspection Services Inc.**

Corp Office: 21 Burke Brooke Pl. Suite 115, Toronto, Ontario, M4G, OA2, Canada

Has fulfilled the requirements of ISO/IEC 17021:2015 and relevant normative documents and is competent to certify:

Management System according to:

➤ **Food Safety Management System ISO 22000:2018**

Within the scope of accreditation mentioned in the annex.

Registration No: **101201**

Initial Accreditation Date and Place: March 2014 - ON, Canada

Current Accreditation Date and Place: July, 22 2024 - ON, Canada

Expiry Date: **July 21, 2027**

Validity of Accreditation Certificate depends on continuity of compliance with the relevant requirements and obtaining the approval based on the annual surveillance assessment.

Scope of supplier products, processes, and services for which the registrar is authorized to issue registration under this accreditation as attached.

Jim Moran

A stylized, handwritten signature in black ink, appearing to read 'Jim Moran'.

NAAB President
www.naabaccredit.com



North American Accreditation Body
Accreditation Certificate

Annex

Scope of Accreditation

Cluster ^a	Category	Subcategory	Examples of included activities
Primary production	A	AI Farming of animals for meat/milk/eggs/honey	Raising animals (other than fish and aquaculture) used for meat production, egg production, milk production or honey production. Growing, keeping, trapping and hunting (slaughtering at point of hunting). Associated temporary packing without modification or processing of the product.
		AII Farming of fish and seafood	Raising fish and seafood used for meat production. Growing, trapping and fishing (slaughtering at point of capture). Associated temporary packing without modification or processing of the product.
		BI Farming – Handling of plants (other than grains and pulses)	Growing or harvesting of plants (other than grains and pulses): horticultural products (fruits, vegetables, spices, mushrooms, etc.) and hydrophytes for food. On farm storage of plants (other than grains and pulses), including horticultural products and hydrophytes for food.
		BII Farming – Handling of grains and pulses	Growing and harvesting of grains and pulses for food. Handling grains and pulses. On farm storage of grains and pulses for food.

Jim Moran

NAAB President
www.naabaccredit.com



North American Accreditation Body

Accreditation Certificate

	B	Farming or handling of plants	BIII	Pre-process handling of plant products	Activities on harvested plants that do not transform the product from original wholeform, including horticultural products. and hydrophytes for food. These include cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, aeration preparing for storage or processing, packing, repacking, staging, storing and loading.
Processing food for humans and animals	C	Food, ingredient and pet food processing	CO	Animal – Primary conversion	Conversion of animal carcasses intended for further processing including lairage, slaughter, evisceration, bulk chilling, bulk freezing, bulk storage of animals and game gutting, bulk freezing of fish and storage of game.
			CI	Processing of perishable animal products	Processing and packaging including fish, fish products, seafood, meat, eggs and dairy requiring chilled or frozen temperature control. Processing of pet food from animal products only.
			CII	Processing of perishable plant-based products	Processing and packaging including fruits and fresh juices, vegetables, grains, nuts, pulses, frozen water-based products, plant-based meat and dairy substitutes. Processing pet food from plant products only.
			CIII	Processing of perishable animal and plant – Products (mixed products)	Processing and packaging including pizza, lasagna, sandwiches, dumplings and ready-to-eat meals. Includes off-site catering kitchens. Includes products of industrial kitchens not offered for immediate consumption. Processing perishable pet food from mixed products
			CIV	Processing of ambient stable products	Processing and packaging of products stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar and food-grade salt. Processing ambient stable pet food.
	D	Feed and animal food processing			Processing feed material intended for food and non-food producing animals not kept in households, e.g. meal from grain, oilseeds, by-products of food production. Processing feed mixtures, with or without additives, intended for food-producing animals, e.g. premixes, medicated feed, compound feeds.

Jim Moran

NAAB President

www.naabaccredit.com



North American Accreditation Body

Accreditation Certificate

Catering/food service	E	Catering/food service			Open exposed food activities such as cooking, mixing and blending, preparation of components and products for on-site direct consumer consumption or take away. Examples include restaurants, hotels, food trucks, institutions, work places (school or factory cafeteria), including retail with on-site preparation (e.g. rotisserie chicken). Includes reheating of food, event catering, coffee shops and pubs.
Retail, transport and storage	F	Trading, retail and e-commerce	FI	Retail/ wholesale	Storage and provision of finished products to customers and consumers (retail outlets, shops, wholesalers). Includes minor processing activities, e.g. slicing, portioning, reheating.
			FII	Brokering/trading	Buying and selling products on its own account without physical handling or as an agent for others of any item that enters the food chain.
	G	Transport and storage services			Storage facilities and distribution vehicles for perishable food and feed where temperature integrity shall be maintained. Storage facilities and distribution vehicles for ambient stable food and feed. Re-labelling/repackaging excluding open exposed product materials. Storage facilities and distribution vehicles for food packaging material.
Auxiliary services	H	Services			Services provisioned related to the safe production of food and feed including water supply, pest control, cleaning services and waste disposal.

^a Clusters can be used for accreditation scope of accredited certification bodies, and for accreditation bodies witnessing certification bodies.

NOTE "Perishable" can be considered as food of a type or condition such that it can spoil and must be preserved in a temperature controlled environment.

IAF Scope Categories are broad classifications which may include business activities which a registrar's qualifications have not been demonstrated. The registrar is expected to make this clear to its own personnel and to potential Customers, and to accept application for registration only for which the registrar has the qualifications.

Note: Accredited CBs shall be had qualified auditors or they shall put the related client in NAAB's witness process.

This certificate is valid for below offices of Alliance Registrar and Inspection Services Inc.:

Jim Moran

NAAB President

www.naabaccredit.com



North American Accreditation Body

Accreditation Certificate

Regional Offices
North America
Europa
East Asia
West Asia- Middle East

Jim Moran

A stylized, handwritten signature in black ink, appearing to read 'Jim Moran'.

NAAB President

www.naabaccredit.com