



Food Manufacturing Services



INSPECTION AND
CERTIFICATION

People in this industry work hard to uphold what Aotearoa stands for in food – a higher standard of quality and safety.

Aotearoa has a reputation for producing food and beverage products that are not only safe, but of the highest quality. We work with care and passion to help our partners build and protect this enduring trust in food as they proudly take their products to the world.

We have a deep responsibility to do the right thing for food and the environments it comes from, we never take our shared role for granted. We bring a personal sense of commitment and connection to our partners, sharing and applying knowledge and insights gained from over 100 years' experience.

We work closely with our partners across the food and primary sectors, offering the broadest range of food assurance services in New Zealand.

We work with care and passion to help our partners build and protect this enduring trust in food as they proudly take their products to the world.

We are deeply connected to our partners across the food and primary production sectors, offering the broadest range of food assurance services in New Zealand. Sharing and applying the knowledge and insights gained from over 100 years' experience, we provide inspection and certification services which enable our partners to meet the most demanding market requirements.



We provide a comprehensive range of inspection and certification services which enable our partners to meet the most demanding market requirements.

Our services include:

- Food Control Plan verifications
- Risk Management Programme verifications
- Woolworths Supplier Approval
- Coles Supplier Management Programme
- BRC Programme
- Safe Quality Food (SQF)
- AsureQuality Organic Certification
- Environmental Programme Certification
 - ISO 14001, ISO 1464
- Management Systems Certification
 - ISO 9001, ISO 22000, FSSC 22000
- Comprehensive range of testing services covering both microbiology and chemistry testing at our state-of-the art laboratory
- Laboratory advisory services
- Heat treatment validation and evaluation
- Premises evaluation
- Design reviews
- Fabrication inspections
- Assurance Marks
 - supply chain transparency or specific claim certification
- Industry training to upskill your team including Animal Welfare, HACCP, HALAL, Auditing, Food Safety, Food Fraud, Food Defence and more

