

# HACCP INTERNATIONAL

eliminate the hazard - reduce the risk



This is to certify that

## *The Udder Way MD Pty Ltd*

Milk Dispensing System and Serving Equipment

Food Zone Classification: FZP (Food Zone Primary)

The Udder Way - Keg Use Modification Kit (Juggler)

The Udder Way Cafe and Deli Kit -System 2.0

The Udder Way Keg

are certified as food-safe equipment suitable for dispensing or storing pasteurised or ultra-heat treated milk in facilities operating a

**HACCP based Food Safety Programme**

noting the conditions of the certification statement

in accordance with the requirements of  
**HACCP International's Food Safety  
Certification System**

 Issued by  Approved

**10 April 2025**

Issue Date

**11 April 2027**

Expiry Date

This certificate belongs to HACCP International and must be returned upon demand. All products and services to which this certificate refers are evaluated prior to reissue.

HACCP INTERNATIONAL: No. 3 Ridgewest Building, 1 Ridge Street, North Sydney, NSW 2060, Australia  
www.haccp-international.com



For certificate verification  
and food zone  
classification details

Certificate Number

**PE-155-TUW-R1-02**



Certification Statement PE-155-TUW-R1-02

The Udder Way MD Pty Ltd

Certificate Expiry Date 11 April 2027

**Milk Dispensing System and Serving Equipment**

Food Zone Classification: FZP (Food Zone Primary)  
The Udder Way - Keg Use Modification Kit (Juggler)  
The Udder Way Cafe and Deli Kit -System 2.0  
The Udder Way Keg

HACCP International Pty Ltd certifies the above listed products as food-safe and suitable for storing and dispensing pasteurised or ultra-heat treated milk as part of a milk dispensing system in food facilities that operate in accordance with a HACCP based Food Safety Programme.

All such equipment is to be operated and maintained in accordance with the manufacturer's instructions and recommendations. The dispensers must not be operated for more than one day without performing a daily clean-sanitise operation. The dispensers must not be operated for more than six months without deep-cleaning and sanitising, which requires dismantling of the unit. The Udder Way Kegs must be sanitised after their cleaning and prior to food contact use.

Licence Commencement 12 April 2025

Certificate Issue Date 10 April 2025



HACCP International's evaluation and certification is strictly confined to matters of food safety or the operation of a HACCP based Food Safety Programme. Whilst all reasonable care is taken by HACCP International in its evaluation of the product(s) or services(s) described herein, HACCP International does not guarantee that every food safety risk in every application has been identified. No guarantee is offered or implied in the issuing of this statement.

### Licence Agreement

The Udder Way MD Pty Ltd is licensed to use the HACCP International certification mark, in accordance with HACCP International's Certification Trade Mark Rules and Conditions in Region 1 (Australasia) in respect of the products listed above, for a period of 24 months from the licence commencement date. The Udder Way MD Pty Ltd is in receipt of the HACCP International Pty Ltd Certification Trade Mark Rules and Conditions v3.0 and agrees to abide by the conditions therein.

Licensee's Signature:

Date: