

Cooks Confectionery

2018 Company Profile





It all started in 1985...

As a small local producer of Fudges, Sticks and Boiled lollies, demand steadily grew in tough times leading to a relocation in 1994. A decade later, the substitution of boiled sweets to Toffee's brought about the demand for Cooks current site, a brand new purpose built factory to be built. Demand and growth continued with expansion into the adjoining site in 2014 bringing with it chocolate manufacture and production.

With a varied range of capabilities and packaging options – Cooks is able to service your specialty product needs.



About Us

Commitment, Quality, Personal.



Our Capabilities

Branded & Private Label

Sugar Extrusion

- Flavoured Paste Sticks in (custom) full or mini size.
- Fat/Cream/butters based extruded products.
- Sugar milling/refining available on-site.
- Different product shapes/dies available.
- Dedicated Nut Free Facility
- 230lbs/hr production capability

Packaging Options

- Custom Vertical (VFFS) Stick Pillow-Pack
- Horizontal Pillow Pack
- Bulk Range available



Our Capabilities

Branded & Private Label

Toffee's

- Brittle Toffee's with any variety of Nut- flavours/combinations
- Super Thin continuous Toffee production capability retaining batch cook flavour
- Clean air-Popped Popcorn toffee/butter varieties.
- Honeycomb candy varieties
- 275lbs/hr production capability

Packaging

- Horizontal & Vertical (VFFS) Pillow & Multi-Pack
- Stand-Up Doy Pack – large size range.
- Bulk Packaging available.



Our Capabilities

Branded & Private Label

Chocolates

- Pure Milk & Dark Chocolate manufactured onsite.
- Thins/bark inclusion snacking chocolate capabilities.
- Modern enrobing line with decorating capabilities.
- Brittle/Toffee Enrobing Capabilities
- All Chocolate product varieties available in Bulk
- 462lbs/hr production capability

Packaging

- Horizontal and vertical (VFFS) packaging available
- Stand-Up Doy Pack – large size range available



Quality

Our focus since 1985

Quality Statement

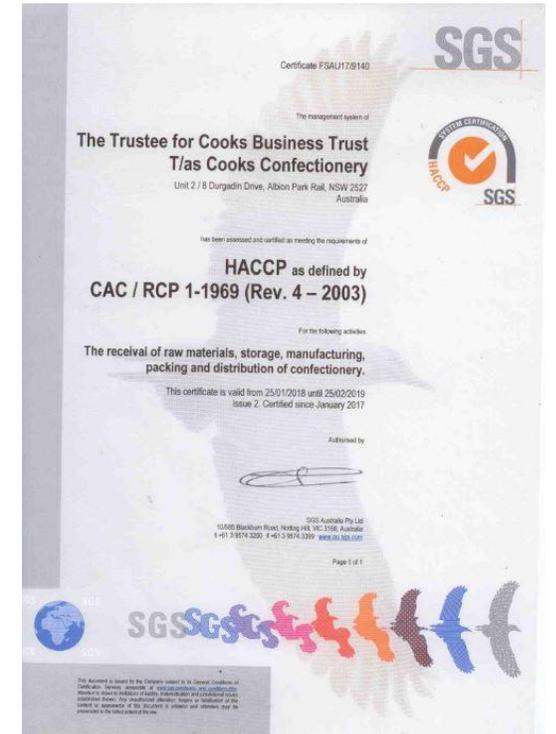
Cooks Confectionery is a company that focuses on our customers needs and requirements. Our company has a commitment to the continuous improvement of our products so we always meet the needs of our customers and comply with relevant Food Safety regulations and requirements.

Food Safety

Cooks Confectionery is committed to Food Safety and Product Quality evident through full implementation of the SQF Level 2 (HACCP) Food Safety Program in-line with internationally recognised Codex Guidelines. Quality systems are also a key part of our management system that are tightly integrated with our Food Safety program. Additionally, Cooks is independently spot-audited from the local council Food Authority to ensure cleanliness, hygiene and the correct execution of our Food Safety management program.

Our commitment to Food Safety enables our partners to safely rely on Cooks domestically and internationally.

U.S FDA Registration No.: 15599294166



Cooks Partners

Spreading Quality Confections Globally

Domestic

Cooks Confectionery has partnered with most major retailers across Australia. With strong long-lasting partnerships in Australia's largest independent network of retailers has enabled Cooks to build and grow into the future.

International

Cooks is now looking forward to partnering with clients in various regions of the world. With growing relationships in key Asia-Pacific counties and developing into new Western markets:

Philippines

China

USA

Canada

New Zealand



Cooks Vendors

Quality Products need quality ingredients

To ensure we make the best quality products we can – Cooks ensures its suppliers are as equally committed to quality. Sourcing only Australian made ingredients were possible ensures quality can be controlled from the farm to the shelf.



This is to certify that:
Peanut Company of Australia Limited
 ABN 34 087 251 091
 133 Haly Street KINGAROO QLD 4610 AUSTRALIA
 operates a
FOOD SAFETY MANAGEMENT SYSTEM
 which complies with the requirements of
CAC HACCPVER:2003 and GMP (Good Manufacturing Practices)
 for the following scope
 The sorting, blanching and further processing of whole and granulated peanuts and peanut paste products
Certificate No: HCV00315
 Issued: 17 April 2012
 Expires: 10 September 2015
 Originally Certified: 4 June 2001
 Current Certification: 16 April 2012

William Smith
 Certification Manager
Duncan Lilley
 Global Head – Assurance Services




HACCP AUSTRALIA
 eliminate the hazard - reduce the risk

FOOD SAFETY PROGRAMME CERTIFICATION

This is to certify that
Masterol Foods Pty Ltd
 Newcastle
 Gundy Street, Gateshead, New South Wales
 has been assessed and found to meet the requirements of HACCP – Codex Alimentarius Alinorm 97/13A and has achieved
Full Certification
 Scope: Blending & Distribution of Vegetable Oil Products
 in accordance with the standards of HACCP Australia's Food Safety Certification Systems
R. G. ...
 Issued by
 20 July 2013 19 July 2014
 Issue Date Expiry Date

Certificate Number
FSP-614-MFO-08



Manildra Group of Companies
 Bomaderry Operations
 trading as Shoalhaven Starches
 160 Bolong Road
 Bomaderry NSW 2540

Operates a HACCP management system that complies with the requirements of:

CODEX ALIMENTARIUS ALINORM:2003/13A (HACCP)

The Scope of Certification is:
 Receive, Processing, Packing and Dispatch of Gluten, Starch, Modified Starch, Proteins, Glucose Products and Food Grade Ethanol.

Audit Date: 19 December 2013
 Issue Date: 28 January 2014
 Expiry Date: 31 December 2016
 Certificate Number: 11894002-HMS-003
 Certification Number: 11894



N. Kourkoulas
 Managing Director, BSI Group ANZ Pty Ltd



...making excellence a habit.



This is to certify that:
Macadamias International Australia Pty Ltd
 ABN 61 121 072 488
 1277 Dunoon Road DUNOON NSW 2480 AUSTRALIA
 operates a
FOOD SAFETY MANAGEMENT SYSTEM
 which complies with the requirements of
AS/NZS ISO 9001:2008 and CODEX HACCP (Hazard Analysis and Critical Control Point) and GMP (Good Manufacturing Practices)
 for the following scope
 The processing and distribution of macadamia nut-in-shell to packaged kernel for domestic and international markets.
Certificate No: HAC20102
 Issued: 6 May 2012
 Expires: 15 May 2015
 Originally Certified: 15 May 2003
 Current Certification: 7 May 2012

William Smith
 Certification Manager
Duncan Lilley
 Global Head – Assurance Services



SAI GLOBAL



This is to certify that:
H.J Langdon & Co. Pty Ltd
 825 Mt Derrimut Road DERRIMUT VIC 3030 AUSTRALIA
 BRG file code: 1381390
 has been evaluated by SAI Global, accredited Certification Body No Z1440295AG, and found to meet the requirements of
Global Standard for Food Safety (Issue 6: July 2011)
Grade Achieved: Grade B
Audit Programme: Announced
 Product Category: 15 - Dried food and ingredients
 for the following scope
 The cleaning of dry herbs and spices and the blending of shelf stable dry ingredient premixes packed into bags.
 Exclusions from Scope: Fattened Goods (Waters branded spices in bulk)
Certificate Number: BRC201115
Auditor Number: 123109
 Date(s) of Audit: 27 - 29 November 2013
 Re-audit Due Date: from 9 November 2014 to 7 December 2014
 Certificate Issue Date: 3 January 2014
 Certificate Expiry Date: 18 January 2015

James Chanak
 Policy, Risk and Certification Manager
Paul Bisher
 Global Head – Assurance Services



SAI GLOBAL

