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# HACCP SYSTEM CERTIFICATE

Certificate No.: 001HACCP1900782

THIS IS TO CERTIFY THAT

[Redacted]

1

HACCP SYSTEM  
has been awarded the certificate for compliance with  
GB/T 27341-2009 Hazard Analysis and Critical Control Point (HACCP) System—  
General Requirements for Food Processing Plant  
GB 14881-2013 General Hygienic Regulation for Food Manufacturing  
Hazard Analysis and Critical Control Point (HACCP) Additional Requirements V1.0

2

The HACCP System Applies in the Following Area:  
Production of Export Dried Fungus(Dried White Fungus、Dried Black Fungus)

3

Certified since: October 21, 2019 Valid from: October 21, 2019 Valid until: October 20, 2022

4

CQC No. : 00119H32760R0S/3500

After a surveillance cycle, the certificate is valid only when used together with an Acceptance Notice of Surveillance Audit issued by CQC.  
Please access <http://food.cnca.cn> for checking validity of the certificate and information of specific production places, workshops etc.

6



陆梅

Signed by: Lu Mei



CHINA QUALITY CERTIFICATION CENTRE

Section 9, No.188, Nanshuan(the South Fourth Ring Road) Xilu(West Road), Beijing 100070, China  
<http://www.cqc.com.cn>

1. ชื่อและที่อยู่ของผู้ผลิต
2. มาตรฐานระบบการผลิต
3. ขอบข่ายของกิจกรรมและผลิตภัณฑ์
4. วันที่สิ้นสุดการรับรอง
5. หน่วยงานที่ออกใบรับรอง : (CB)
6. หน่วยงานที่ให้การรับรอง : (AB)



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# HACCP SYSTEM CERTIFICATE

Certificate No.: 001HACCP2300326

THIS IS TO CERTIFY THAT

Business Registration Number:

1

## HACCP SYSTEM

has been awarded the certificate for compliance with

Requirements for the Hazard Analysis and Critical Control Point (HACCP) System Certification (V1.0)

Food Chain (Sub) category: CI, CIII

The HACCP System Applies in the Following Area:

Production Frozen Cod Fillet, Frozen Mackerel and Fillet, Frozen Seasoning Mackerel Fillet (Vinegar Mackerel Fillet, Salt Braised Mackerel Fillet)

3

Certified since: May 4, 2023 Valid from: June 6, 2023 Valid until: May 3, 2026

4

CQC No. : 00123H41291R0M/3700

After a surveillance cycle, the certificate is valid only when used together with an Acceptance Notice of Surveillance Audit issued by CQC.

Please access [www.cqc.com.cn](http://www.cqc.com.cn) for checking validity of the certificate.

This certificate and its relevant information can query in the website of Certification and Accreditation Administration of the People's Republic of China ( [www.cnca.gov.cn](http://www.cnca.gov.cn)).



谢肇煦

Signed by: Xie ZhaoXu

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CHINA QUALITY CERTIFICATION CENTRE

Section 9, No.188, Nansihuan(the South Fourth Ring Road) Xilu(West Road), Beijing 100070, China

<http://www.cqc.com.cn>

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6. หน่วยงานที่ให้การรับรอง : (AB)





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# HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM CERTIFICATE

No.

**Registered Address:**

**Audit Address:**

1

**Organization code:**

**System Area Assessed:** Production of frozen raw processing aquatic products (sea caught fishing, breeding fish, cephalopod), boiling cephalopod aquatic products (Export only, excluding bivalve shellfish and puffer fish) in aquatic products processing workshop

3

**Assessment standard:**

GB/T 27341-2009 Hazard analysis and critical control point (HACCP) system-General requirements for food processing plant

GB14881-2013 National food safety standards -General hygienic regulation for food enterprises

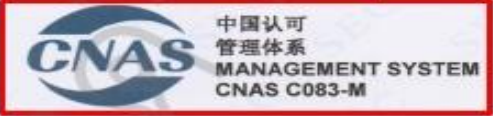
2

Hazard analysis and critical control point (HACCP system) certification complement requirements 1.0

**Date of issue: Oct 01, 2021**    **Valid period: Oct 01, 2021-Sep 30, 2024**

4

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General Director: *Linghu Fei*

**Notice:** The certificate validity based on periodic supervision to maintain. The validity of the certificate can be validated by "annual confirmation notice or the web "www.cnca.gov.cn" or "www.fjsec.com".

Registered No. of CNCA: CNCA-R-2002-083

Address: No.121, Shantoujiao, Ximenwai, Gulou District, Fuzhou, Fujian, China

Tel: +86 591-83762042 Fax: +86 591-83705673



1. ชื่อและที่อยู่ของผู้ผลิต
2. มาตรฐานระบบการผลิต
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Certificate: AE 21/50526

The management system of



1



has been assessed and certified as meeting the requirements of

**HACCP Codex Alimentarius**  
Hazard Analysis and Critical Control Point (HACCP)  
System and Guidelines for its application  
Annex to CXC 1-1969, Rev. 5 (2020)

2

For the following activities

**Receiving, Processing, Storage and Distribution of  
Raw Frozen Fish, Cephalopods and Crustaceans**

3

Food Category: CI – Processing of perishable animal products

This certificate is valid from 20 November 2021 until 20 February 2022  
and remains valid subject to satisfactory surveillance audits.  
Re-certification audit due 60 days prior to expiry date  
Issue 1. Certified since 21 February 2019

4

Authorised by



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SGS Gulf Ltd.  
P.O. Box 18556, Dubai, United Arab Emirates  
t + 971-4-883 2222 f + 971-4-8831160 www.sgs.com

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# TRUNG TÂM CHẤT LƯỢNG NÔNG LÂM THỦY SẢN VÙNG 2

National Agro-Forestry-Fisheries Quality Assurance Department - Branch 2

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## GIẤY CHỨNG NHẬN CERTIFICATE

Số / No.:

Chứng nhận hệ thống quản lý an toàn thực phẩm của/  
This is to certify that the Food Safety Management System of:

[Redacted]

1

Địa chỉ /Address:

Địa điểm sản xuất/ Manufacturing address:

[Redacted]

1

Cho lĩnh vực hoạt động/ For the following activities:

Sản xuất thực phẩm thủy sản  
Manufacture of fishery products

3

Mã chuyên ngành /Subcategory: CI

Đã được đánh giá và phù hợp với các yêu cầu của tiêu chuẩn /

Has been assessed and found to conform with the requirements of the following standard

**CXC 1-1969, Rev.2020 (HACCP Codex 2020)**

2

Giấy chứng nhận có giá trị từ ngày 31/08/2023 đến ngày 30/08/2026  
This certificate is valid from 31 August, 2023 to 30 August, 2026

4



Đà Nẵng, ngày 31 tháng 08 năm 2023  
Da Nang, 31 August, 2023



PHAN HUY

1. ชื่อและที่อยู่ของผู้ผลิต
2. มาตรฐานระบบการผลิต
3. ขอบข่ายของกิจกรรมและผลิตภัณฑ์
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萬泰認證

# Hazard Analysis and Critical Control Point (HACCP) System Certificate

This is to certify that the Management System established by

[Redacted Name]

1

Unified Social Credit Code:

has been assessed to comply with the requirements of the standard

**Hazard Analysis and Critical Control Point (HACCP) Systems Certification V1.0**  
**General Principles of Food Hygiene(CXC 1-1969 , 2020 Revision)**

2

## Scope of certification

Food safety management system based on HACCP related to production of raw products[Frozen Sea Fish/Fillet(Include Histamine),Frozen Sea Fish/fillet (No Toxins) ,Frozen Cephalopod,Frozen Sea Crab,Frozen Shrimp(Peeled), Frozen Seafood Mix]

3

Certificate No: 015HACCP1500022

Issue Date: NOV.14, 2022

Valid Until: OCT.29, 2024

4

The Certificate information can be inquired on the official website of CNCA ([www.cnca.gov.cn](http://www.cnca.gov.cn)) .



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First Surveillance	Second Surveillance	Third Surveillance
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*Wang Xiaodong*

General Manager, Wang Xiaodong

The first surveillance after the initial certification shall be conducted within 12 months from the date of issuance of the certificate. Thereafter the surveillance audit shall be conducted at least once every calendar year (except the year of recertification), and the interval between the two surveillance audits shall not exceed 15 months.

The certification organization must conduct surveillance audit regularly and the registration certificate continues effective after the eligible surveillance audit. The compliance label will be attached to the registration certificate after the eligible surveillance audit. Where the scope of certification involves administrative licensing or national compulsory certification requirements, this certificate will become invalid with the invalidation of the relevant administrative license or national compulsory certification certificate.

Hangzhou WIT Assessment Co., Ltd.

14 F, Building A, International Sanyard, No.1750 Jianghong Avenue, Binjiang District, Hangzhou

- ชื่อและที่อยู่ของผู้ผลิต
- มาตรฐานระบบการผลิต
- ขอบข่ายของกิจกรรมและผลิตภัณฑ์
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