



# CERTIFICATE OF REGISTRATION

This is to certify that:

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operates a

## FOOD SAFETY MANAGEMENT SYSTEM

which has been assessed and determined to comply with the requirements of

②

**Food Safety System Certification 22000 (FSSC 22000)**  
Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 5)

for the following scope

③

Fermentation of molasses, recovery, refinery and packing of monosodium glutamate (MSG) and dry glutamic acid (DGA) packed in bulk and retail pack for retail market, food service and industrial use as well as mixing of MSG + ribotide (inosinate & guanylate) packed in bulk and retail pack for retail market and food service.  
Food chain categories: K - Production of (bio) chemical

**Certificate No: FSM40915**

Issued: 16 April 2021

Originally Certified: 7 December 2015

④

Expires: 6 December 2021

Certification Decision Date: 16 April 2021

Frank Camasta  
Global Head of Technical Services  
SAI Global Assurance



JAS-ANZ



WWW.JAS-ANZ.ORG/REGISTER

⑥

Registered by:  
SAI Global Certification Services Pty Ltd (ACN 108 716 669) 680 George Street Sydney NSW 2000 Australia with SAI Global Pty Limited 680 George Street Sydney NSW 2000 Australia ("SAI Global") and subject to the SAI Global Terms and Conditions for Certification. While all due care and skill was exercised in carrying out this assessment, SAI Global accepts responsibility only for proven negligence. This certificate remains the property of SAI Global and must be returned to SAI Global upon its request. To verify that this certificate is current please refer to FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com) or SAI Global On-Line Certification register at <http://www.saiglobal.com>



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

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**BUREAU VERITAS**  
Certification



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*Bureau Veritas Certification Holding SAS, UK Branch certifies that the food safety management system of the above organization has been assessed and complies with the requirements of:*

**Standard**

**FOOD SAFETY SYSTEM CERTIFICATION (FSSC) 22000**

Certification scheme for food safety management systems, consisting of the following elements:

ISO 22000:2005, ISO/TS 22002-1:2009  
and Additional FSSC 22000 requirements V4.1

2

*This certificate is applicable for the scope of*

**Production of cultures for food, dietary supplements  
and infant products.**

3

**Product category: K**

Certification cycle start date: 23-11-2018

Subject to the continued satisfactory operation  
of the organization's Management System.

this certificate expires on: 22-11-2021

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Original certification date: 23-11-2012

Certificate No./Version: DK010327

Contract No. 10543656

Issue date: 14-11-2018

*Signed on behalf of BVCH SAS UK Branch*

Certification body address: 66 Prescott Street, London E1 8HG, United Kingdom  
Local office: Oldenborggade 25-31, DK-7000 Fredericia, Denmark

*Further clarifications regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organization. To check this certificate validity please contact [fooddkmail@dk.bureauveritas.com](mailto:fooddkmail@dk.bureauveritas.com)*

*This certificate remains the property of Bureau Veritas Certification Holding SAS – UK Branch*

*Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).*

**FSSC 22000**



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





# CERTIFICATE OF REGISTRATION



The Food Safety Management System of:



has been assessed and determined to comply with the requirements of:

**Food Safety System  
Certification FSSC22000  
v5, Food Manufacturing**

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 requirements (version 5)

The certificate is applicable for the scope of:

Processing of Dried Vegetable (Garlic Powder), Solid Beverages (Botanical Extract (Garlic Extract, Goji Extract, Reishi Mushroom Extract), Fruit and Vegetable Juice Powder), Garlic Oil (For Soft Capsule Raw Materials).

Food chain (Sub) Category: CI, CIV

Certificate of Registration No:  
161807011

Certification Decision Date:  
07 September 2020

Initial Certification Date:  
22 August 2018

Issue / Re-issue Date:  
07 September 2020

Valid Until:  
21 August 2021



Intertek



**Calin Moldoveanu**  
President, Business Assurance

Intertek Certification Limited, 50A Victory  
Park, Victory Road, Derby DE24 8ZF, United  
Kingdom

Intertek Certification Limited is a  
UKAS accredited body under  
schedule of accreditation no. 034.



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



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Certificate KR18/81826022

The Food Safety Management System of

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has been assessed and determined to comply with the requirements of

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**Food Safety System Certification  
FSSC 22000**  
Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirement (version 5).

This certificate is applicable for the scope of:

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**Manufacture of Fruit & Vegetable beverage, Mixed beverage,  
Red ginseng beverage, Liquid coffee & Tea and Jelly products  
packed in Plastic Bottle, Stick & Pouch**  
Food Category: CIV - Processing of ambient stable products



This certificate is valid from 03 December 2020 until 01 October 2021 and remains valid subject to satisfactory surveillance audits.  
Date of Certification decision 03 December 2020  
Issue Date: 08 December 2020  
Re-certification audit due 60 days prior to expiry date  
Issue 3. Certified since 01 October 2018

4

Authorised by

Authorised Accredited Office Manager

SGS United Kingdom Ltd  
Rossmore Business Park Ellesmere Port Cheshire CH65 3EN UK  
t +44 (0)151 350-6666 f +44 (0)151 350-6600 www.sgs.com

HC SGS FSSC 22000 V5 0420  
Page 1 of 1



6

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

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

SGS



This document is issued by the Company subject to its General Conditions of Certification Services accessible at [www.sgs.com/terms\\_and\\_conditions.htm](http://www.sgs.com/terms_and_conditions.htm). Attention is drawn to the limitations of liability, indemnification and jurisdictional issues established therein. The authenticity of this document may be verified at <http://www.sgs.com/en/certified-clients-and-products/certified-client-directory>. Any unauthorized alteration, forgery or falsification of the content or appearance of this document is unlawful and offenders may be prosecuted to the fullest extent of the law.

ปรับปรุง 3/11/2564



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DNV·GL

# MANAGEMENT SYSTEM CERTIFICATE

Certificate No:  
10000246979-MS--NLD

Initial date:  
12 July 2019

Valid:  
12 July 2019 - 29 June 2021

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This is to certify that the management system of

1

has been assessed and determined to comply with the requirements of

## FOOD SAFETY SYSTEM CERTIFICATION 22000

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Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2005, FSSC 22000 V4.1 - ISO TS 22002-1:2009 (Food) and additional FSSC 22000 requirements.

3

This certificate is applicable for the scope of:

**Evaporation, cooling, storage of cooking liquid to mushroom concentrate. Cat CII**

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

The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and applicable technical specification for sector PRPs. Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com).

Date of Certification Decision:

**18 July 2019**

Place and date:

**Barendrecht, 18 July 2019**



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For the issuing office:

**DNV GL – Business Assurance  
Zwolseweg 1, 2994 LB, Barendrecht,  
Netherlands**

**Erie Koek**  
Management Representative

Lack of fulfilment of conditions as set out in the Certification Agreement may render this Certificate invalid.

ACCREDITED UNIT: DNV GL Business Assurance B.V., Zwolseweg 1, 2994 LB, Barendrecht, Netherlands. TEL: +31 102922689. [www.dnvgl.com/assurance](http://www.dnvgl.com/assurance)

ปรับปรุง 3/11/2564

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# Certificate of Registration

Certificate of Registration  
Number:  
**C0569426-FC1**

Date of the  
Certification Decision:  
**03-NOV-2020**

Initial Certification Date:  
**03-NOV-2020**

Reissuing Date:  
**04-NOV-2020**

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Valid Until:  
**03-NOV-2023**

The Food Safety Management System of



1

has been assessed and complies with the requirements of

## Food Safety System Certification 22000 FSSC 22000

Certification scheme for food safety management systems  
consisting of the following elements:

ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000  
requirements (version 5)

2

This certificate is applicable for:

Manufacturing of ambient stable beverage products of Aloe, Ginseng,  
Collagen, and fruit, in tablets and granular form, from Aloe, Collagen,  
Vitamin, Scutellarin, and milk thistle.

3

Exclusion:  
Manufacturing of cosmetic products

**CIV. Processing of Ambient Stable Products**

Authorized by:

Tom Chestnut  
Sr. Vice President - ISR

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



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Issued by:  
**NSF International Strategic Registrations**  
789 N. Dixboro Road, Ann Arbor, MI 48105 USA

Validity of this certificate can be verified in the  
FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com)





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Management System Certification Body No. MSCB-105

# CERTIFICATE

No. 19-F-0297 Rev. 2

The Food Safety Management System of

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Company Reg. No.: 206-81-27265

has been assessed and determined to comply with the requirements of

**Food Safety System Certification 22000**

**FSSC 22000 (Version 5)**

Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (Version 5).

**This certificate is applicable for the scope of:**

3

**Manufacture of Health Functional Food, Sugar Processed Products  
and Other Processed Product (Probiotics Product)**

**Food Chain Subcategory: CIV**

Certificate of registration number: 19-F-0297  
Certification decision date: Dec. 21. 2020

Initial certification date: Nov. 27. 2019  
Issue date: Dec. 22. 2020

Valid until: Nov. 26. 2022

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Issued by: Institute of Global Certification  
Rm. 501, Daeryung techno town, 638, Seobusaet-gil,  
Geumcheon-gu, Seoul, Republic of Korea

Authorized by:



G. Gilbert

Head of Certification Body



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



# Certificate of Registration

**JICQA**  
JIC QUALITY ASSURANCE LTD.

This is to certify that  
the Food Safety Management System of



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having been assessed by JIC Quality Assurance Ltd.,  
conforms to the requirements of applicable standard:

## FOOD SAFETY SYSTEM CERTIFICATION 22000 (Ver.5.1)

Certification scheme for food safety systems  
including  
ISO 22000:2018, ISO/TS 22002-1:2009  
and additional FSSC 22000 requirements

2

This certificate is applicable for

### Scope of Certification:

**Manufacture of seasoning materials and supplement materials derived from yeast and lactic acid bacteria**

Category: CIV- Processing of ambient stable products  
K- Production of Biochemicals

3

This audit included the following off-site activities:

Certification No.: R018  
Date of initial certification: July 25, 2013  
Date of recertification decision: August 5, 2021

Date of recertification: September 10, 2021  
Date of expiry: September 9, 2024  
Date of reissue: August 10, 2021

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**FSSC 22000**



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JIC Quality Assurance Ltd.  
2-1-1, Irifune, Chuo-ku, Tokyo, Japan

Ryoichi Kanno, President

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on [www.fssc22000.com](http://www.fssc22000.com)

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



Certificate of Registration  
The Food Safety Management System of



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Has been assessed by AsureQuality Limited and determined to comply with the requirements of:

**Food Safety System Certification (FSSC) 22000**  
(Version 5.1)

Certification scheme for food safety management systems consisting of the following elements:  
ISO 22000:2018, ISO/TS 22002-1:2009 and FSSC 22000 Additional Requirements (version 5.1)

2

This certificate is applicable for the scope of:

The processing and storage of colostrum, dairy materials and cream products, powder products and protein powder products.

Food Chain Subcategories: CI – Processing of Perishable Animal Products; CIV - Processing of Ambient Stable Products

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Certificate of registration number: FSSC 025  
Initial certification date: 01 August 2014  
Certification decision date: 02 June 2021  
Issue date: 02 June 2021  
Valid until: 31 July 2023  
Authorised by: Lesley McKeown – Technical Manager  
Issued by: AsureQuality Ltd  
7a Pacific Rise  
Mt Wellington  
New Zealand  
01

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Issue Number:

An audit was carried out at Westland Head Office – 56 Livingstone Street on 12-14 April 2021 to assess the following function(s): Centralised management of Systems, Policy and Procedure development and review; Management Review; Resourcing; Procurement and Vendor Management; Complaints Management; Regulatory Compliance; Customer and Market Access Requirements.



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Kim Ballinger Chief Executive Officer

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



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The Food Safety Management System of



1

has been assessed and determined to comply with the requirements of

### Food Safety System Certification FSSC 22000 FSSC 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5).

2

This certificate is applicable for the scope:

Produzione di colture batteriche liofilizzate per il settore alimentare, agrozootecnico e nutraceutico e di colture liquide di lieviti e muffe per il settore alimentare.

Production of bacterial freeze-dried cultures for food, and farming/livestock, and of liquid yeast and mould cultures for the food industry.

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Food Chain SubCategory: K

Certificate of registration Number	20948
Certification decision date	29/10/2020
Initial certification date	30/09/2014
Issue date	29/10/2020
Valid until	29/09/2023

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Authorized by

Cesare Puccioni  
President

Issued by: CERTIQUALITY Srl  
Via Gaetano Giardino 4 - 20123 Milan (ITALY) - www.certiquality.it



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

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.

Certificate of registration  
The Food Safety Management System of

1



has been assessed and determined to comply with  
the requirements of

**Food Safety System Certification (FSSC) 22000  
(Version 5.0)**

Certification scheme for food safety systems  
consisting of following elements:

ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5.0).

2

This certificate is applicable for:

Scope: Manufacturing of Seaweed for business use, Processing  
Category(Subcategory): C (CIV)

3

This audit includes the head office function (Quality assurance)

Certificate of registration No: JUSE-FC-064-2  
Date of the certification decision: December 21, 2020  
Initial certification date: January 24, 2020  
Issue date: December 21, 2020  
Valid until: January 23, 2023

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*Shinichi Sasaki*  
President

*Masato Onodera*  
Director  
ISO Registration Center

**Union of Japanese Scientists and Engineers (JUSE)**

2-7-1, Nishi-Shinjuku, Shinjuku-Ku, Tokyo 163-0704, JAPAN

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



# FSSC 22000

## Management System Certificate



Certificate Number : JQA-FC0076-2

Organization :

1

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



6

JQA certifies that the above organization operates the Food Safety Management System, within the scope of the Appendix attached, which has been assessed and determined to comply with the requirements of;

3

### FOOD SAFETY SYSTEM CERTIFICATION (FSSC) 22000:Version 5.1

Certification scheme for food safety management systems consisting of:  
 ISO 22000:2018, applicable PRP standard  
 and additional FSSC 22000 requirements (Version 5.1).

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Registration Date : July 1, 2016  
 Last Renewal Date : July 3, 2021

Expiry Date : July 2, 2024

4

Feel free to contact JQA for the validity of this certificate.

*N. Kobayashi*

NORIAKI KOBAYASHI  
 PRESIDENT  
 1-25 KANDASUDACHO, CHIYODA-KU, TOKYO, JAPAN

JAPAN QUALITY ASSURANCE ORGANIZATION

To be used in conjunction with attached Appendix.



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20.06 D7501148E

# FSSC 22000

## Appendix

Certificate Number : JQA-FC0076-2

1 / 1

Organization :

Scope of Registration:

THE MANUFACTURE OF FRIED BEAN CURD PROCESSED PRODUCTS, DRIED FROZEN BEAN CURD PROCESSED PRODUCTS, FRESH TOFU PROCESSED PRODUCTS AND SHEET FOOD (SEAWEED PROCESSED PRODUCTS)

3