

CERTIFICATE



TAS 9024-2007

HACCP (Hazard Analysis Critical Control Points)

Management system as per Codex Alimentarius Commission

Recommended International Code of Practice -

General principles of Food Hygiene CAC/RCP 1-1969, rev.4 (2003)

In accordance with TUV NORD (Thailand) Ltd. procedures, it is hereby certified that

THAI PRESERVED FOOD FACTORY CO., LTD.

**3 Moo 14, Petchkasem Road, Rai-Khing,
Samphran, Nakhonpathom 73210,
Thailand**



applies a HACCP-system in line with the above standard for the following scope

Manufacture of Semi-processed Foods (Instant Noodles, Instant Rice Vermicelli, Instant Rice Noodle, Instant Rice Stick), Ready-to-Cook Foods and Ready-to-Eat Foods (Chili Paste), Pre-packaged Processed Foods (Dehydrated Rice Vermicelli, Dehydrated Rice Noodle, Dehydrated Rice Stick)

Certificate Registration No. TH/TAS 180051

Audit Report No. QT1900430-RC

Valid from 2021-03-28

Valid until 2023-12-09

Initial Certification 2018

Certification Body
at TUV NORD (Thailand) Ltd.

Issue date, 2022-04-29

This certification was conducted in accordance with the TUV NORD (Thailand) Ltd. auditing and certification procedures and is subject to regular surveillance audits.

TUV NORD (Thailand) Ltd. 1858/75-76 16th Fl., Interlink Tower, Debaratna Road, Bangna Tai, Bangna, Bangkok 10260

