TÜVNORD

Certificate

HACCP (Hazard Analysis and Critical Control Point)

Management system as per Codex Alimentarius Commission General principles of Food Hygiene (CXC 1-1969), Revised in 2022

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

THAI UNION INGREDIENTS CO., LTD.
30/24 Moo 8, Rama 2 Road, Tarsrai Sub-District,
Mueang Samut Sakhon District,
Samut Sakhon Province 74000,
Thailand

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

Scope

The processing (Fish Extraction, Evaporation, Sterilization, Spray dry) of Collagen Peptides Powder, Collagen Dipeptides Powder in Paper Liner Bag, Fish Protein Hydrolysate Liquid Concentrate in Plastic Container and Crude Fish Skin Oil in Steel Drums for Human Consumption only After Undergoing further Processing and feed Ingredients.

Certificate Registration No. TH/HA 240028
Audit Report No. QT1906875

Valid from 2024-03-29
Valid until 2027-03-28
Initial certification 2024

Bangkok, 2024-03-29

Certification Body at TUV NORD (Thailand) Ltd.

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

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ACFS Thailand Accreditation
2018 HACCP

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