

Certificate TH17/10673

The management system of

NISSUI (THAILAND) CO., LTD.

118/1 Moo 1 Karnjanavanich Road, T. Takam, A. Hatyai, Songkhla 90110, Thailand
has been assessed and certified as meeting the requirements of

HACCP(GHPs) – The General Principles of Food Hygiene: The Hazard Analysis and Critical Control Point (CXC 1-1969, Latest Revised 2020)

For the following activities

The processing of

Frozen raw fish (Cutting with and without Deboning) in plastic tray, plastic bag and metalized film

Frozen raw consumption fish (Cutting and Deboning) and fish roe in plastic tray, plastic bag and plastic foam tray

Frozen cooked fish (Grilled and Steamed) in plastic tray, plastic bag

This certificate is valid from 31 January 2022 until 21 December 2023 and remains valid subject to satisfactory surveillance audits.
Issue 4. Certified since 21 December 2017.

Authorised by



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