

Department of Fisheries HACCP CERTIFICATE

for fishery and aquaculture products originating in Thailand.

Reference Number P07 / 17

Competent authority

Ministry of Agriculture and Cooperatives,

Department of Fisheries.

Inspection Department :

Fish Inspection and Quality Control Division.

 Name and official approval number of establishment approved by the Ministry of Agriculture and Cooperatives, Department of Fisheries.

Pataya Food Industries Ltd. (Thailand Number 2002)

90/6 Moo 7, Tha Sai, Mueang Samut Sakhon, Samut Sakhon

II. Type of Operation.

Canned tuna, Pouched tuna, Canned salmon, Canned mackerel,
Plastic cup tuna, Frozen raw fish

III. Attestation

1. This is to confirm that the above mentioned processor is an approved establishment of Department of Fisheries, Thailand.

2. The Department regularly inspects manufacturing practices and hygiene control and HACCP program implementation.

3. The Department, therefore, verified that the processor is operating under competent HACCP and sanitary programs in accordance with the U.S. Food and Drug Administration's seafood HACCP regulation, 21 CFR 123.

Done at Bangkok, Thailand

on 16 January 2022

Valid until 15 January 2023

(Wanwipa Suwannarak)

Director of Fish Inspection and Quality Control Division



Department of Fisheries GMP CERTIFICATE

for fishery and aquaculture products originating in Thailand.

Reference Number P07 / 17

Competent authority :

Ministry of Agriculture and Cooperatives,

Department of Fisheries.

Inspection Department

Fish Inspection and Quality Control Division.

I. Name and official approval number of establishment approved by the Ministry of Agriculture and Cooperatives, Department of Fisheries.

Pataya Food Industries Ltd. (Thailand Number 2002) 90/6 Moo 7, Tha Sai, Mueang Samut Sakhon, Samut Sakhon

II. Type of Operation.

Canned tuna, Pouched tuna, Canned salmon, Canned mackerel,
Plastic cup tuna, Frozen raw fish

III. Attestation

- 1. This is to confirm that the above mentioned processor is an approved establishment of Department of Fisheries, Thailand.
- 2. The Department regularly inspects good manufacturing practices and hygiene control implementation.
- 3. The Department, therefore, verified that the processor is operating under the Department's Sanitary Standard Requirements and CODEX Alimentarius's General Principles of Food Hygiene, CAC/RCP 1-1969, Rev.4-2003.

Done at Bangkok, Thailand

on 16 January 2022

Valid until 15 January 2023

(Wanwipa Suwannarak)

Director of Fish Inspection and Quality Control Division