



經濟部標準檢驗局

THE BUREAU OF STANDARDS, METROLOGY AND INSPECTION
MINISTRY OF ECONOMIC AFFAIRS, REPUBLIC OF CHINA

HACCP FACTORY CERTIFICATE

No.7FH0010-112-1

This certificate is granted to establishments for fish and fishery products processing that have implemented Hazard Analysis Critical Control Point programs and sanitation procedures.

Country of Dispatch:

- Taiwan

Competent Authority:

- The Bureau of Standards, Metrology and Inspection, Ministry of Economic Affairs

Name of Establishment:

- Andolina Frozen Foods Corporation

Address of Establishment:

- 10, Xinda Road, Qianzhen District, Kaohsiung City 806, Taiwan

Approval Number:

- 7FH0010

Fish and Fishery Products Processed under the HACCP Program:

- Frozen Processed Seafood Derived from Aquaculture Origin
- Frozen Processed Seafood Derived from Wild-caught Origin

The Bureau of Standards, Metrology and Inspection hereby certifies that the fish and fishery products specified above were processed by an establishment that has established and effectively implemented Good Hygienic Practices and Food Safety Control System which is substantially equivalent to the "Procedures for the Safe and Sanitary Processing and Importing of Fish and Fishery Products" (21 CFR 123) by U.S. Food and Drug Administration.

Han-Chang Hsieh

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Han-Chang Hsieh, Ph. D.

Acting Director General, BSMI

Original Approval: June 15, 2005

Renewal Certificate: May 16, 2023

Certificate Expiry: June 14, 2026