

Audit recognition

EUROFINS FOOD SAFETY SOLUTIONS LTD

(Certification Body No: 9660)

certifies that, having conducted an audit for the scope of activities:

Audit date(s):

18th & 19th October 2021

Certificate issue date:

30th November 2021

Re-audit due date:

From 1st October 2022
To 29th October 2022

Certificate expiry date:

10th December 2022

Audit Program:

Remote

Auditor number:

20029

Certificate Reference number:

F_E02914_2021

The scaling, gutting, filleting, packing and freezing of fish, fish fillets and fish portions, including skin packs and bulk packs, packed into plastic packaging and cartons.

Including voluntary modules of: None.

Exclusions from scope: None.

Product categories: 04 - Raw fish products & preparations

At

Liang Shing Frozen Seafoods Co.,LTD.

Site code: 2011548

No.49 Yongshiang Rd, Donghai Village
Fangliao Township, Pingtung County
Tai Wan

Has Achieved Grade: A

Meet the requirements set out in

**BRC GLOBAL STANDARD FOR FOOD SAFETY
Issue 8: August 2018**

Authorised by:

Emma Skouse
Certification Manager





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

7FH0015-109-1

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:

- Liang Shing Frozen Seafoods Company Limited

Address of Establishment:

- 49, Yongshiang Road, Donghai Village, Fangliao Township, Pingtung County 940, Taiwan

Approval Number of Establishment:

- 7FH0015

Fish and Fishery Products Processed under the HACCP Program:

- Frozen Seafood Derived from Aquaculture Origin
- Frozen 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 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.

Ching-Chang Lien

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Ching-Chang Lien, Ph. D.

Director General, BSMI

Original Approval: August 23, 2007

Renewal Certificate: August 21, 2020

Certificate Expiry: August 22, 2022