

Certificate TW14/10230

SGS

The management system of

SAUCECO FOOD CO., LTD.

NO. 701, SHI SHIH ROAD, FENG YUAN DIST., TAICHUNG CITY, 420 TAIWAN

has been assessed and certified as meeting the requirements of

HACCP Certification (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

For the following activities

1. Mixing and packing of shelf-stable dehydrated vegetables packed in plastic bags.
2. Production of miso paste/ anka paste packed in plastic bags/ plastic boxes.
3. Production of ambient stable hermetically sealed fully cooked high acid pickles packed in glass bottles.
4. Production of fully cooked seasoned sauces packed in glass bottles.

Food Category -CIV - Processing of ambient stable products

This certificate is valid from 11 April 2023 until 11 April 2026 and remains valid subject to satisfactory surveillance audits.

Issue 5. Certified since 11 April 2014



Authorised by
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