



Department of Fisheries

HACCP CERTIFICATE

for fishery and aquaculture products originating in Thailand.

Reference Number F19 / 5

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.

Four N Frozen Food Co., Ltd. (Thailand Number 1368)
8/53 Moo3, Tambol Bangyapreak, Amphur Mueang Samut Sakhon, Samut Sakhon

- II. Type of Operation.

Frozen raw vannamei shrimp

- 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 24 April 2020

Valid until 23 April 2021



(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 F19 / 5

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.

Four N Frozen Food Co., Ltd. (Thailand Number 1368)
8/53 Moo3, Tambol Bangyapreak, Amphur Mueang Samut Sakhon, Samut Sakhon

- II. Type of Operation.

Frozen raw vannamei shrimp

- 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 24 April 2020

Valid until 23 April 2021



(Wanwipa Suwannarak)

Director of Fish Inspection and Quality Control Division