

Certificate TH20/13170

SGS

The management system of

F&N United Limited

79 Moo 3, Phondamri Rd., Lamlukbua, Dontum, Nakhonpathom 73150, Thailand

has been assessed and certified as meeting the requirements of

TAS 9023-2021
GHPs Codex Alimentarius
General Principles of Food Hygiene: Good Hygiene Practices
(CXC 1-1969, Latest Revised 2020)

For the following activities

Processing (Mixing, Pasteurizing, Cooling, Freezing) of Ice Cream/ Ice Cream in Fruit Shell/ Ice Confection/ Frozen Confection in Plastic and Paper Container, and Frozen Flavoured Carrageenan Dessert in Plastic Container.

Food Category: CI - Processing of perishable animal products, CIII - Processing of perishable animal and plant products (mixed products), CIV - Processing of ambient stable products

This certificate is valid from 10 April 2023 until 10 April 2026 and remains valid subject to satisfactory surveillance audits.

Issue 3. Certified since 10 April 2020



Authorised by
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