Certificate TH20/13171

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 9024-2021
HACCP Codex Alimentarius
Hazard Analysis and Critical Control Point (HACCP) System
and Guidelines for its Application (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
Montree Tangtermsirikul

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ACFS Thailand Accreditation 2012 HACCP