



HACCP SYSTEM CERTIFICATE

Certificate No.: 001HACCP1700824

THIS IS TO CERTIFY THAT

Foppen Eel & Salmon B.V.

Daltonstraat 24, 3846BX Harderwijk, the Netherlands

HACCP SYSTEM

has been awarded the certificate for compliance with
GB/T 27341-2009 Hazard Analysis and Critical Control Point (HACCP) System—
General Requirements for Food Processing Plant
GB 14881-2013 General Hygienic Regulation for Food Manufacturing

The HACCP System Applies in the Following Area:
Production of Frozen Hot Smoked and Cold Smoked Salmon

Certified since: September 26, 2017 Valid from: September 26, 2017 Valid until: September 25, 2020

CQC No. : 00117H22081ROM/3200

After a surveillance cycle, the certificate is valid only when used together with an Acceptance Notice of Surveillance Audit issued by CQC.
Please access <http://food.cnca.cn> for checking validity of the certificate and information of specific production places, workshops etc.



Signed by: Wang Kejiao

CHINA QUALITY CERTIFICATION CENTRE

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<http://www.cqc.com.cn>