

This is to certify that:

Current issue date: Expiry date: Certificate number: Original approval date:

Menz & Gasser Asia (KL) Sdn. Bhd.

Management of a Food Hazard Analysis and Critical Control Point (HACCP) System for Production (heat treatment, hot packaging) of fruit and vegetable-based preparations in buckets, drum, tins, foils, boxes, aseptic packaging, and plastic bottle. Production (heat

Certificate of Approval

201501008707 (1134042-U)

treatment) of sweet and flavoured sauces in plastic packaging. Repacking of beverage powder.

HACCP as per Codex Alimentarius General Principles of Food

Lot 10461 Jalan Kilang, 45600 Bestari Jaya, Selangor, Malaysia

has been approved by LRQA to the following standards:

Hygiene CXC 1-1969 (2020)

The scope of this approval is applicable to:

Approval number(s): HACCP - 00036776

Juny Burka

Area Operations Manager - North Asia & SAMEA

Issued by: LRQA Malaysia Sdn Bhd

Luis Cunha

12 November 2024 26 October 2025 10652465 1 July 2022

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