

C E R T I F I C A T E

HACCP (Hazard Analysis Critical Control Points)

Management system as per Codex Alimentarius Commission

**Recommended International Code of Practice - General principles of
Food Hygiene CAC/RCP 1-1969, rev. 5(2020)**

The Certification Body TUV NORD Vietnam hereby confirms as a result of the audit,
assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

VIETNAM FOOD INDUSTRIES JOINT STOCK COMPANY (VIFON)
No. 913 Truong Chinh Street, Tay Thanh Ward,
Tan Phu District, Ho Chi Minh City,
Vietnam

operates a management system in accordance with the requirements of HACCP and will be assessed
for conformity within the 3 year term of validity of the certificate.

Scope

**Manufacture of sterilized products from pork, beef, chicken, squid, fish, shrimp, crab,
vegetables;**

Manufacture of seasoning powder;

**Manufacture of instant products from rice, rice flour, potato starch, wheat flour and
tapioca starch (different types of instant rice noodles, bean threads, instant noodles,
vermicelli)**

Subcategory CIV - ISO/TS 22003:2013

Certificate Registration No. TNV178170135

Audit Report No. 2.5-VN80052/2023

Valid from 2023-03-23

Valid until 2026-03-22

Initial Certification 2005



Le Sy Trung - General Manager
TUV NORD Vietnam Ltd.

TUV NORD Vietnam Ltd.,
Floor 12th, T.I.D Building, No. 4 Lieu Giai,
Ba Dinh District, Hanoi, Vietnam
2023-03-21

TUV NORD Vietnam Ltd., a member of TÜV NORD Group.

