

Certificate JP18/00198HP



The management system of

Kaetsu Industry Co., Ltd.

Head Plant 3887-1 Yanaida, Himi-shi, Toyama-ken Japan

has been assessed and certified as meeting the requirements of



HACCP Codex Alimentarius

Hazard Analysis and Critical Control Point (HACCP)
System and Guidelines for its application
Annex to CAC/RCP-1-1969, Rev. 4(2003)

For the following activities

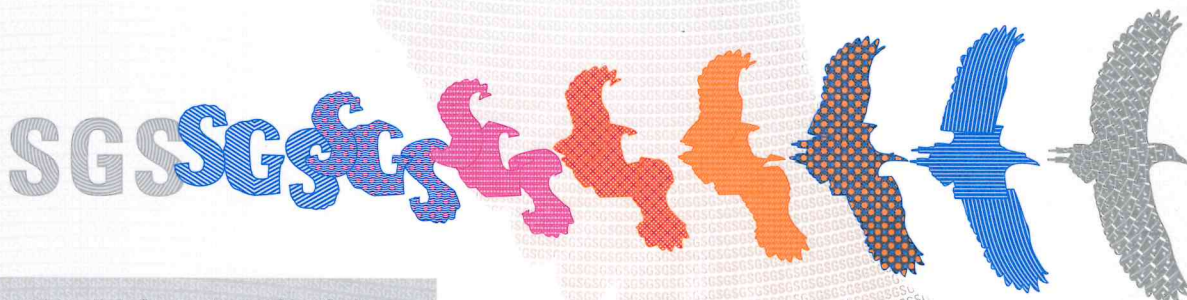
Manufacturing of Lard
Receiving of raw materials, trimming, cutting, washing with hot water,
boiling, packaging, storage to shipment of final products
Product: Lard

Further clarifications regarding the scope of this certificate and the applicability of HACCP requirements may be obtained by consulting the organization

This certificate is valid from 4 September 2018 until 4 September 2021
Certified since 4 September 2018

Senior Executive & Business Manager Yuji Takeuchi

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