

CERTIFICATEOF REGISTRATION

This is to certify that:

PT. Ekacitta Dian Persada

Komplek Citta Graha No 1A, B & P Jl. Panjang No 26, Kedoya Selatan, Kebon Jeruk, Jakarta Barat INDONESIA

(Refer to Attachment to Certificate of Registration dated 12 July 2023 for additional certified sites)

operates a

FOOD SAFETY MANAGEMENT SYSTEM

which complies with the requirements of

ISO 22000:2018 incorporating the Principles of HACCP developed by the Codex Alimentarius Commission

for the following scope

Buying, wholesaling, storage and distribution of ambient stable food ingredient for food industries

Food Chain Category: FII Food Broking / Trading

Food Chain Category: GII Provision of Transport and Storage Services for

Ambient Stable Food and Feed

Certificate Number:

FSM47171

Originally Certified:

1 August 2022

Current Certification:

12 July 2023

Issue Date:

12 July 2023

Expiry Date:

31 July 2025





ISO 22000

WWW.JAS-ANZ.ORG/REGISTER





Calin Moldovean

President, Business Assurance

SAI Global Certification Services Pty. Ltd. 650 Lorimer Street Port Melbourne Victoria 3207 Australia









APPENDIX TO CERTIFICATE OF REGISTRATION

These sites are registered under certificate No: FSM47171 issued on 12 July 2023.

PT. Ekacitta Dian Persada

SAI Site Cert no.	Certified Site Details	Effective Date
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C-841708 **Head Office** 12 July 2023

Komplek Citta Graha No 1A, B & P Jl. Panjang No 26, Kedoya Selatan, Kebon Jeruk, Jakarta Barat INDONESIA

Site Scope:

Supporting process for buying, wholesaling, storage and distribution of ambient stable food ingredient for food

industries.

C-841707 **Warehouse** 12 July 2023

Jl. Greenland Boulevard Blok AG No.11 Sukamahi,

Cikarang Pusat, Jawa Barat INDONESIA

Site Scope:

Storage and distribution of ambient stable food

ingredient for food industries

These registrations are dependent on PT. Ekacitta Dian Persada maintaining their scope of registration to ISO 22000:2018 incorporating the Principles of HACCP developed by the Codex Alimentarius Commission.





