



No. : ACFS 2021/21

**National Bureau of Agricultural Commodity and Food Standards**  
**Ministry of Agriculture and Cooperatives**  
**Thailand**

This is to certify that

**Central Laboratory (Thailand) Co., Ltd.**

2179 Phaholyothin Rd., Ladyao, Jatujak, Bangkok

has been accredited as detailed in the accreditation schedule for  
Certification Body Management System ISO/IEC 17021-1:2015  
Scope GMP/HACCP

**Date of granting** 10 July 2021

**Valid until** 9 July 2024

**Revision No. 00 Date of issue** 8 October 2021

**Initial Accreditation** 27 September 2013

**Signature:**

(Mr. Pisan Pongsapitch)

Secretary General

National Bureau of Agricultural Commodity and Food Standards





## Accreditation Schedule: No. ACFS 2021/21

**Accreditation Standard** : ISO/IEC 17021-1 : 2015

**Certification Scheme** : -

**Normative Document** : ACFS-CSSA-R-SD-14 Rev.05 : Criteria/Condition Decision Criteria on Accreditation in GMP (Good Manufacturing Practice) HACCP (Hazard Analysis and Critical Control Point) and the scope under FSMA Accredited Third-Party Certification Program

### Scope of Accreditation & Certification Standard

**Scope of Accreditation** : GMP/HACCP

**Sub-Scope of Accreditation** : - **Manufacture of Food Products and Beverages (ISIC Code 15)**

**Date of Reassessment** : **10 July 2021**

**Sub-Scope** : - Manufacture of Food Products and Beverages (ISIC Code 15)

**Certification Standard** : - TAS 9023-2007 : Code of Practice : General Principles of Food Hygiene  
- TAS 9024-2007 : Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application  
- TAS 1004-2014 : Code of Practice for Sulphur Dioxide Fumigation of Fresh Fruits  
- TAS 4403-2010 : Good Manufacturing Practices for Rice Mill  
- TAS 6401-2015 : Good Manufacturing Practices for Milk Collection Center  
- TAS 9035-2020 : Good Manufacturing Practices for Packing House of Fresh Fruits and Vegetables  
- TAS 9039-2013 : Good Manufacturing Practices for Ready-to-Eat Fresh Pre-cut Fruits and Vegetables  
- TAS 9041-2014 : Code of Practice for the Manufacturing of Frozen Agricultural Commodities  
- TAS 9046-2017: Good Manufacturing Practices for Frozen Durian  
- TAS 9047-2017 : Good Manufacturing Practices for Collecting House of Fresh Fruits and Vegetables  
- General Principles of Food Hygiene: Good Hygiene Practices (GHPs) and the Hazard Analysis and Critical Control Point (HACCP) System (CXC 1-1969), Revised in 2020

Signature .....

Date .....

08 OCT 2021

