



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

