

CERTIFICATE OF CONFORMITY

This is to certify that the Hazard Analysis and Critical Control Point (HACCP) System of

PT PERKEBUNAN TAMBI

Head Office : Jl. Tumenggung Jogonegoro 39 – Wonosobo

Site : Desa Tlogomulyo, Kec. Kertek – Wonosobo (UP Bedakah)

Desa Tambi, Kec. Kejajar – Wonosobo (UP Tambi)

Desa Sedayu, Kec. Sapuran – Wonosobo (UP Tanjungsari)

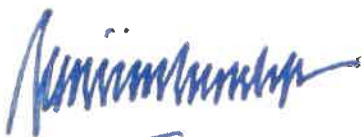
Meets the Requirements of SNI CXC 1:1969 – Recommended International Code of Practice –General Principle of Food Hygiene (CXC 1-1969, Rev. 2020, IDT) Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its application and is registered within the MUTU Certification scheme.

Scope of Certification

Orthodox Black Tea, Green Tea, Tea Pack and Box Tea Powder

Scope of Process:

As Attached



Ir. H. Arifin Lambaga, MSE, President Director

Signed on behalf of MUTU Certification

Jl. Raya Bogor KM. 33.5 No. 19

Cimanggis – Depok 16953, INDONESIA

Further clarifications regarding the scope of this certificate and the applicability of SNI CXC 1:1969 requirements and verification of this certificate is available from MUTU at the above address or by enquiries through www.mutucertification.com or email at: food4@mutucertification.com

This certificate remains the property of MUTU Certification to whom it must be returned on request

Certificate Number

059/MS HACCP/2022

Date of Initial Registration

2 November 2016

Date of Last Issued

26 December 2022

Valid Until

1 November 2025

The use of the accreditation mark indicates accreditation in respect of those activities covered by the accreditation certificate
LSSHACCP-001-IDN



Appendix

The process shown below are included in the scope of certification shown on certificate number 059/MS HACCP/2022

Scope of Process
1. <u>Green Tea</u> Incoming Material – Withering (Rotary Paner) – Grinding (Press Cup Roller) – Drying 1 (ECP) – Drying 2 (Rotary Dryer) – Drying 3 (Ball Tea) – Blending – Packing – Storage – Delivery
2. <u>Black Tea</u> Incoming Material – Withering (Trough) – Grinding (Open Top Roller) – Fermentation/Oxydation Enzymatic – Drying (ECP) – Sortation – Blending – Packing – Storage – Delivery
3. <u>Tea Pack</u> Incoming Material – Weighing – Tea Bag Packing – Storage – Delivery
4. <u>Box Tea Powder</u> Incoming Material – Weighing – Primary Packing – Secondary Packing – Tertiery Packing – Storage – Delivery

o The use of certification rights (certification marks, promotion, etc.) for participating process other than the above is prohibited and will consider a misuse of certificate which could lead to certificate withdrawal by PT. Mutuagung Lestari.