



SERTIFIKAT SISTEM HACCP

Diberikan kepada :

PT ALAM SCIENTIA ASIA

Alamat Kantor:

Jl. Raya Pemda No. 1 RT. 001/001. Kelurahan Kedung Halang, Kecamatan Bogor Utara, Bogor 16158

Alamat Pabrik:

Jl. Rancamaya RT 01/01, Bitung Sari, Ciawi, Bogor 16720

Telah memenuhi kesesuaian sistem HACCP sesuai standar:

SNI CXC 1:1969 Prinsip Umum Higiene Pangan (CXC 1-1969 Rev. 2020, IDT)

Untuk ruang lingkup :

- Proses Produksi *Black Garlic* dari penerimaan bahan baku, sortasi dan *grading*, pembersihan, pengujian bahan baku, pengeringan alami, penataan pada loyang, proses fermentasi, pengeringan, pendinginan, pengupasan, *coding* dan pengemasan.
- Proses Produksi *Fruit Paste* dari penerimaan bahan baku, pembuatan *Black Garlic* giling, penimbangan sesuai formulasi, proses pencampuran, *mixing* dan pemanasan, *filling* ke sachet, *coding* dan pengemasan.
- Proses Produksi *Powder Drink* dari penerimaan dan pemeriksaan bahan baku, pengeringan, penimbangan sesuai formulasi, *mixing*, *filling* dan *sealing*, *coding* dan pengemasan.
- Proses Produksi Bumbu dan Kondimen Bubuk dari penerimaan bahan baku, penimbangan sesuai formulasi, pemeriksaan produk *intermediate*, pengeringan, pengemasan dan *sealing*.

No. Sertifikat : 230100/BBSPJIA/MS-LSS.2/I/2023
Penerbitan saat ini : 10 Januari 2023
Berlaku sampai : 09 Januari 2026

Sertifikat Sistem HACCP ini berlaku selama perusahaan konsisten dalam menerapkan Sistem HACCP sesuai persyaratan standar yang digunakan, dan dilakukan *surveillance* sesuai ketentuan yang berlaku.

Kepala,



Ir. Siti Rohmah Siregar, MM



CERTIFICATE OF HACCP SYSTEM

This is to certify that :

PT ALAM SCIENTIA ASIA

Office Address:

Jl. Raya Pemda No. 1 RT. 001/001. Kelurahan Kedung Halang, Kecamatan Bogor Utara, Bogor 16158

Factory Address:

Jl. Rancamaya RT 01/01, Bitung Sari, Ciawi, Bogor 16720

Has complied its HACCP System to the following standard:

SNI CXC 1:1969 General Principles of Food Hygiene (CXC 1-1969 Rev. 2020, IDT)

For scope of certification :

- Production Process of Black Garlic from receiving of raw material, sorting and grading, cleaning, raw material testing, natural drying, arranging on tray, fermentation process, drying, cooling, stripping, coding and packing.
- Production Process of Fruit Paste from receiving of raw material, making milled Black Garlic, weighing according to the formulation, mixing, mixing and heating, filling into sachet, coding and packing.
- Production Process of Powder Drink from receiving and inspecting raw material, drying, weighing according to formulation, mixing, filling and sealing, coding and packing.
- Production Process of powdered condiment and seasoning from receiving of raw material, weighing according to formulation, checking intermediate product, drying, packing and sealing.

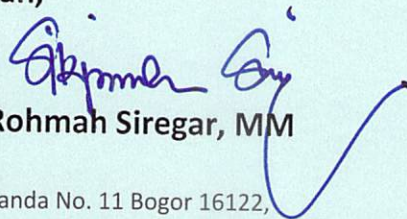
Certificate No. : 230100/BBSPJIA/MS-LSS.2/I/2023

Current issue approval : January 10, 2023

Valid until : January 09, 2026

This certificate of HACCP System remains valid subject to the company consistently implement the HACCP System accordance to the referred standard, and satisfactorily surveillance.

Chairman,



Ir. Siti Rohmah Siregar, MM

Jl. Ir. H. Juanda No. 11 Bogor 16122,
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