



KEMENTERIAN KELAUTAN DAN PERIKANAN
Ministry of Marine Affairs And Fisheries
BADAN KARANTINA IKAN, PENGENDALIAN MUTU, DAN KEAMANAN HASIL PERIKANAN
Fish Quarantine And Inspection Agency
SERTIFIKAT CARA PENANGANAN DAN PENGOLAHAN IKAN YANG BAIK DI SUPPLIER
Certificate of “Good Handling and Manufacturing Practices” In The Suppliers
No. 028/CPIB/4/VI/2024

Menetapkan bahwa
To certify that

Unit Suplier : CV. SS EMPAT BERSAUDARA
The Supplier

Alamat : Jl. Krajan 1 Ke. Alasbulu Kec. Wongsorejo Kab. Banyuwangi
Address Prov. Jawa Timur

Jenis Produk : UDANG SEGAR
Type of Product(s) *FRESH SHRIMP*

Tahapan Penanganan/Pengolahan : PENERIMAAN BAHAN BAKU- SORTASI-PENIMBANGAN-
Handling/Processing Step PENCUCIAN- PENGEMASAN-PEMUATAN
*RECEIVING RAW MATERIAL- SORTATION- WEIGHING-
WASHING-PACKING-STUFFING*

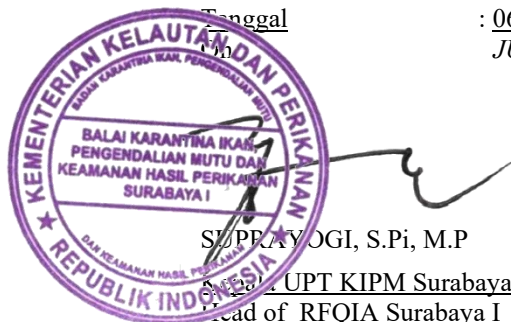
Klasifikasi : CUKUP
Classification *ENOUGH*

Tanggal Inspeksi : 26 APRIL 2024
Date of Inspection *APRIL 26, 2024*

Pelaku usaha ini telah memenuhi dan menerapkan persyaratan sistem jaminan mutu dan keamanan hasil perikanan pada kegiatan penanganan/pengolahan ikan di suplier
Business Operator has effectively fulfilled and implemented the requirements of quality and safety assurance system on Fish Handling/Processing in The Supplier

Berlaku sampai : 06 JUNI 2028
Valid until *JUNE 06, 2028*

Dikeluarkan di : SURABAYA
Issued in
Tanggal : 06 JUNI 2024
On *JUNE 06, 2024*



SUPRIYOGI, S.Pi, M.P
Kepala UPT KIPM Surabaya I
Head of RFQIA Surabaya I