Certificate MY14/01518

The Food Safety Management System of

SGS

PT Musim Mas - Site A

COID: IDN-1-0587-141858

Jl. Oleo, Kawasan Industri Medan II, Saentis - Percut Sei Tuan, Deli Serdang, 20371 Medan, Indonesia

has been assessed and certified as meeting the requirements of

Food Safety System Certification FSSC 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of

The Scope of Registration appears on page 2 of this certificate

Food Category CIV - Processing of ambient stable products, K - Production of (Bio) Chemicals

This certificate is valid from 01 November 2023 until 29 August 2026 and remains valid subject to satisfactory surveillance audits.

Date of Certification decision 01 November 2023

Issue Date 06 November 2023

Issue 11. Certified since 29 August 2014

Jordhan M. Hell

Authorised by
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Authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fssc22000.com.





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PT Musim Mas - Site A



Food Safety System Certification FSSC 22000

- 1. Manufacturing and Packing of Fatty Acid and Glycerine Products for food industry by one or more of the following process (Splitting, Glycerine Water Pretreatment, Glycerine Evaporation, Glycerine Distillation & Bleaching, Fatty Acid Distillation, Fatty Acid Fractionation, Fatty Acid Hydrogenation, Fatty Acid Beading, Fatty Acid Flaking and Oleic Acid Fractionation) in plastic container, metal container and stainless steel container
- 2. Manufacturing and Packing of Medium Chain Triglycerides, Medium Chain Mono-Diglycerides and Alcohol Esters for food industry with following process (Esterification reaction and Deodorizing) in plastic container, metal container and stainless steel container
- 3. Manufacturing and Packing of Specialty Fats Products for food industry following process (Physical Refining, Fractionation, Neutralization, Hydrogenation, Blending, Texturizing, Interesterification, Distillation, Spray Drying, Spray Cooling, Polishing, Enzyme Re-Esterification) in plastic container, metal container, aluminium container and stainless steel container







