



UNITED SAFETY AGENTS  
**F S V P**  
COMPLIANCE PLAN

FUSION GOURMET INCORPORATED

*Name of FSVP Importer*

P.T. HEINZ ABC INDONESIA, PASURUAN PLANT (EAST JAVA)

*Name of Foreign Supplier*

SAUCES PRODUCT-LINE

*Name of Product*

MARCH 11, 2021 / MARCH 13, 2022

*Date of Initial Verification / Reverification*

MARCH 14, 2023

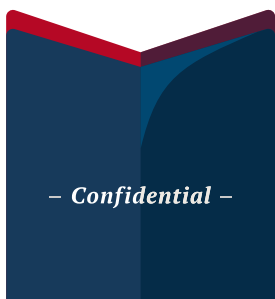
*Date of FSVP Plan Expiration*

VERIFICATION COMPLETE | APPROVED FOR IMPORT

*Result of Verification*

NUMBER 02

*Version*



– Confidential –



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## OVERVIEW of FSVP PLAN

Title 21 of the Code of Federal Regulations requires that “. . . for each food you import; you must develop, maintain, and follow an FSVP [Foreign Supplier Verification Program] that provides adequate assurances that your foreign supplier is producing the food in compliance with processes and procedures that provide at least the same level of public health protection as those required under section 418 (regarding hazard analysis and risk-based preventive controls for certain foods) or 419 (regarding standards for produce safety), if either is applicable, and the implementing regulations, and is producing the food in compliance with sections 402 (regarding adulteration) and 403(w) (if applicable) (regarding misbranding with respect to labeling for the presence of major food allergens) of the Federal Food, Drug, and Cosmetic Act. . .” for each product (and each foreign supplier of each product) that our client imports, United Safety Agents (USA) has been engaged to undertake and successfully complete all requisite actions on our client’s behalf; to analyze, verify, build and maintain this FSVP plan, that our client will now use to keep in compliance with FSVP regulations.

## INSTRUCTIONS

Please review this FSVP plan in its entirety and sign where indicated. 21 C.F.R., §1.510 requires that this plan be kept on file for a minimum of two years after its use is discontinued. All records must be legible and stored to prevent deterioration or loss. If requested in writing by FDA, you must send records to the Agency electronically, or through another means that delivers the records promptly. Off-site storage of records, including records maintained by other entities in accordance with §1.504, §1.505, or §1.506, is permitted if such records can be retrieved and provided within 24 hours of FDA’s request. Electronic records are considered to be on-site if they are accessible from an on-site location. Records obtained by FDA are subject to the disclosure requirements found under Part 20. **Please contact USA immediately** to report a change in a foreign supplier’s processes or status, upon contact by FDA, or with any questions that you may have by email at [info@unitedsafetyagents.com](mailto:info@unitedsafetyagents.com), or by telephone at +1 (888) 551-7403.

## TERMS & DEFINITIONS

**FSVP Importer** (*Importer*): The importer, is the U.S. owner or consignee of an article of food that is being offered for import into the United States. **U.S. owner or consignee** means the person in the United States who, at the time of U.S. entry, either owns the food, has purchased the food, or has agreed in writing to purchase the food.

**Foreign Supplier** (*Supplier*): The foreign supplier or supplier is the establishment that manufactures/processes the food, raises the animal, or grows the food that is exported to the United States.

**Qualified Individual** (*QI*): Qualified individual means a person who has the education, training, or experience (or a combination thereof) necessary to perform an activity required under this subpart.

**Verified &/or Approved**: Verified & approved means only that actions were taken to fulfill regulatory obligations. It does NOT mean that the subject product of this FSVP plan is ready for consumption in its current state.

## RULES of USE

This document is considered privileged, proprietary, and confidential. It may not be reproduced in whole, or part, nor may it be shared with any third party – including a customer – without the prior written consent of United Safety Agents. All FSVP plans and are bound under the terms of the Agreement which has been made between your company and United Safety Agents. Please see <https://www.unitedsafetyagents.com/rulesofuse> for more information.

## FOREIGN SUPPLIER VERIFICATION PROCEDURES

21 C.F.R., §1.506 (a), (a)(2), (b), and (c) require that written procedures are established and followed to ensure that food is imported from approved suppliers only and that these procedures provide adequate assurance that the hazards requiring a control in the imported food have been significantly minimized or prevented. 21 C.F.R., §1.506 (d) requires that “. . . Except as provided in paragraphs (d)(2) and (3) of this section, before importing a food from a foreign supplier, [an FSVP Importer] must determine and document which verification activity or activities listed in paragraphs (d)(1)(ii)(A) through (D) of this section, as well as the frequency with which the activity or activities must be conducted, are needed to provide adequate assurances that the food [an FSVP Importer] obtain[s] from the foreign supplier is produced in accordance with paragraph (c) of this section. Verification activities must address the entity or entities that are significantly minimizing or preventing the hazards or verifying that the hazards have been significantly minimized or prevented (e.g., when an entity other than the grower of produce subject to part 112 of this chapter harvests or packs the produce and significantly minimizes or prevents the hazard or verifies that the hazard has been significantly minimized or prevented, or when the foreign supplier's raw material supplier significantly minimizes or prevents a hazard). The determination of appropriate supplier verification activities must be based on the evaluation of the food and foreign supplier conducted under §1.505.” As an FSVP Agent or Qualified Individual, USA's FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled in a manner that is at least equivalent to the FDA's domestic standards. In order to accomplish this goal, documentation of a foreign supplier's processes, procedures and control methods will be required. Understanding that all foods may not share identical hazards - their control(s) also not being identical - USA utilizes a variety of foreign supplier verification activities to verify that a food's hazards have been significantly minimized or prevented. USA's determination of appropriate supplier verification activities is based on an evaluation of a specific food, its relevant hazards, and its corresponding foreign supplier. The following activities may be used to satisfy the requirements of 21 C.F.R., §1.506 (a), (a)(2), (b), (c), and (d):



A foreign supplier's Hazard Analysis and Critical Control Point (HACCP) plan may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's HACCP plan will be included within this FSVP plan.



An on-site audit of a foreign supplier's facility may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's on-site audit report will be included within this FSVP plan.



Sampling and testing of a food may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's reviewed sampling and testing results will be included within this FSVP plan.



A foreign supplier's relevant food safety record(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's relevant food safety record(s) will be included within this FSVP plan.

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## FOREIGN SUPPLIER VERIFICATION PROCEDURES

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Certifying documents for a foreign supplier's Qualified Individual(s) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the certifying documents for a foreign supplier's Qualified Individual(s) will be included within this FSVP plan.



A food's nutritional label(ing) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the food's nutritional label(ing) will be included within this FSVP plan.



Completion of the FSVP Importer's Supplier Assessment Questionnaire and/or the FSVP Importer's Allergen and Intolerance Questionnaire may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the completed Questionnaire(s) will be included within this FSVP plan.



Documentation that a foreign supplier is in, and under the regulatory oversight of, a country whose food safety system FDA has officially recognized as comparable or determined to be equivalent to that of the United States, and that the food is within the scope of that official recognition or equivalency determination, and that the foreign supplier of the food is in good compliance standing with the food safety authority of the country in which the foreign supplier is located may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.



Documentation that a foreign supplier meets the definition of a qualified facility (*as defined by §117.3 or §507.3*) may be required. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.



The FSVP Importer may rely upon performance of activities by other entities. If the FSVP Importer relies upon supplier verification activities conducted by another entity, the FSVP Importer will review and assess the results of these activities. Notation and documentation of the FSVP Importer's review and assessment will be recorded in this FSVP plan, including documenting that the determination of appropriate verification activities was made by a Qualified Individual.



When the FSVP Importer determines that a hazard in a food will be controlled by the foreign supplier and is one for which there is a reasonable probability that exposure to the hazard will result in serious adverse health consequences or death to humans or animals, the FSVP Importer will require a copy of the foreign supplier's annual on-site audit results. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the foreign supplier's annual on-site audit results will be included within this FSVP plan. After initial verification, the FSVP Importer will require that the foreign supplier provide copies of their annual on-site results at least annually thereafter.

*Continued onto next page.*

## FOREIGN SUPPLIER VERIFICATION PROCEDURES

*Continued from previous page.*



It may be required that the FSVP Importer conduct or obtain documentation of other (not previously mentioned) appropriate supplier verification activity(s) based on the foreign supplier's performance and the risk associated with the food. If required, notation will be recorded on the enclosed FSVP Document Checklist and a reviewed and approved copy of the supplier verification activity(s) will be included within this FSVP plan.

### FREQUENCY *of* VERIFICATION PROCEDURES

All foreign supplier verification procedures and activities will be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Please refer to document-specific notes found on page eleven, Ongoing Document Requirements found on page twelve, and Ongoing Verification Activities & Frequency of Ongoing Verification Activities found on page fourteen.

### USE *of* APPROVED SUPPLIERS ONLY

Food and/or food-related products should only be imported from foreign suppliers that have been verified to the standards of FSVP. Prior to importation, all steps necessary to successfully verify that a foreign supplier's food safety processes and procedures meet the requirements of FSVP (*and other applicable regulations*), must be undertaken. Once complete, the product specific FSVP plan - created by United Safety Agents - will denote a supplier's status on the Title Page of each plan. Importation may occur if the following three parameters are met: 1) the FSVP plan's status does not read "Denied" or other wording denoting that product is not currently approved for import; 2) the date of importation will fall within one calendar year (*365 days*) from the plan's noted "Review End" date, and 3) there are no outstanding issues or changes in the supplier's processes and/or procedures since the noted "Review End" date.

### CORRECTIVE ACTIONS

The FSVP Importer will take prompt corrective actions if it determines that a foreign supplier does not produce food consistent with the written assurance, and in compliance with applicable processes and procedures that provide same level of protection as FDA requirements. If the FSVP Importer determines by means other than verification activities that a foreign supplier does not produce food in compliance with applicable processes and procedures that provide the same level of protection as FDA requirements, it will conduct an investigation to determine whether the FSVP should be modified accordingly. Such corrective actions are dependent upon the specific circumstances of the deviation but could include: the complete discontinued use of the foreign supplier, or the discontinued use of the foreign supplier until the cause or causes of noncompliance, adulteration, or misbranding have been adequately addressed.

### IDENTIFICATION *of* FSVP IMPORTER

The FSVP Importer will ensure that, for each line entry, the following information is provided to U.S. Customs and Border Protection: 01) FSVP Importer's Business Name; 02) FSVP Importer's Electronic Mail Address; and 03) The FSVP Importer's FDA acceptable UFI (*Unique Facility Identifier*) such as a DUNS number.

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java

Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC)

Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

## UNITED STATES CODE of FEDERAL REGULATIONS

*The following are or may be applicable to this product/supplier, FSVP Importer should confirm & comply independently.*

- 101.** §101.1–101.108. Food Labeling.
- 106.** §106.1–106.160. Infant Formula Requirements  
Pertaining to Current Good Manufacturing  
Practice, Quality Control Procedures, Quality  
Factors, Records and Reports, & Notifications.
- 110.** §110.3–110.110. Current Good Manufacturing  
Practice in Manufacturing, Packing, or Holding  
Human Food.
- 111.** §111.1–111.610. Current Good Manufacturing  
Practice in Manufacturing, Packaging, Labeling,  
or Holding Operations for Dietary Supplements.
- 112.** §112.1–112.213. Standards for the Growing,  
Harvesting, Packing, and Holding of Produce for  
Human Consumption.
- 113.** §113.3–113.100. Thermally Processed Low-Acid  
Foods Pkged in Hermetically Sealed Containers.
- 114.** §114.3–114.100. Acidified Foods.
- 117.** §117.1–117.475. Current Good Manufacturing  
Practice, Hazard Analysis, and Risk-Based  
Preventive Controls for Human Food.
- 120.** §120.1–120.25. Hazard Analysis and Critical  
Control Point (HACCP) Systems.
- 121.** §121.1–121.401. Mitigation Strategies to Protect  
Food Against Intentional Adulteration.
- 123.** §123.3–123.28. Fish and Fishery Products.
- 129.** §129.1–129.80. Processing/Bottle Drinking Water.
- 131.** §131.3–131.206. Milk and Cream.
- 133.** §133.3–133.196. Cheeses & Related Products.
- 135.** §135.3–135.160. Frozen Desserts.
- 136.** §136.3–136.180. Bakery Products.
- 137.** §137.105–137.350. Cereal Flours.
- 139.** §139.110–139.180. Macaroni & Noodle Products.
- 145.** §145.3–145.190. Canned Fruits.
- 146.** §146.3–146.187. Canned Fruit Juices.
- 150.** §150.110–150.160. Fruit Butters, Jellies,  
Preserves, and Related Products.
- 152.** §152.126. Fruit Pies.
- 155.** §155.3–155.201. Canned Vegetables.
- 156.** §156.3–156.145. Vegetable Juices.
- 158.** §158.3–158.170. Frozen Vegetables.
- 160.** §160.100–160.190. Eggs and Egg Products.
- 161.** §161.30–161.190. Fish and Shellfish.
- 163.** §163.5–163.155. Cacao Products.
- 164.** §164.110–164.150. Tree Nut and Peanut Products.
- 165.** §165.3–165.110. Beverages.
- 166.** §166.40–166.110. Margarine.
- 168.** §168.110–168.180. Sweeteners and Table Sirups.
- 169.** §169.3–169.182. Food Dressings and Flavorings.
- 170.** §170.3–170.285. Food Additives.
- 179.** §179.21–179.45. Irradiation in the Production,  
Processing and Handling of Food.
- 190.** §190.6. Dietary Supplements.
- 501.** §501.1–501.110. Animal Food Labeling.
- 507.** §507.1–507.215. Current Good Manufacturing  
Practice, Hazard Analysis, and Risk-Based  
Preventive Controls for Food for Animals.
- 570.** §570.3–570.280. Food Additives.
- 579.** §579.12–579.40. Irradiation in the Production,  
Processing, & Handling of Animal & Pet Food.

*Note: List is not exhaustive. Other regulations may be applicable.*

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**21 C.F.R. § 1.500 – § 1.514**

The following section(s) of the FSVP regulation is/are or may be particularly relevant to this product/supplier.

- §1.500.** What Definitions Apply to This Subpart?
- §1.501.** To What Foods Do the Requirements in This Subpart Apply?
- §1.502.** What Foreign Supplier Verification Program (FSVP) Must I Have?
- §1.503.** Who Must Develop My FSVP and Perform FSVP Activities?
- §1.504.** What Hazard Analysis Must I Conduct?
- §1.505.** What Evaluation for F. Supplier Approval & Verification Must I Conduct?
- §1.506.** What Foreign Supplier Verification and Related Activities Must I Conduct?
- §1.507.** What Requirements Apply When I Import Food That Cannot Be Consumed Without the Hazards Being Controlled or for Which the Hazards Are Controlled After Importation?
- §1.508.** What Corrective Actions Must I Take Under My Foreign Supplier Verification Program?
- §1.509.** How Must the Importer Be Identified at Entry?
- §1.510.** How Must I Maintain Records of My FSVP?
- §1.511.** What FSVP Must I Have If I Am Importing A Food Subject to Certain Requirements in the Dietary Supplement Current Good Manufacturing Practice Regulation?
- §1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- §1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- §1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

**NOTES & COMMENTS**

FSVP 21 CFR §1.500–§1.514

This product falls – at least in part – under the jurisdiction of the United States Food and Drug Administration (FDA), and does not qualify for an exemption in Title 21, Code of Federal Regulations, Chapter I, Sub-chapter A, Part 1, Subpart L, §1.501. As the FSVP Importer's Qualified Individual (as the term is defined in §1.503) United Safety Agents – through the actions of this FSVP Plan's identified "Agent(s)" – has performed all actions required by FSVP and has presented this FSVP Plan for the review of this product's FSVP Importer. Please refer to pages twenty-eight through thirty-six for substantiation of the FSVP QI's / PCQI's credentials.

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**ATTESTATION of REVIEW & ASSESSMENT**

21 C.F.R., §1.506, (d)(3) provides that “You may rely on a determination of appropriate foreign supplier verification activities . . . made by an entity other than the foreign supplier if you review and assess whether the entity's determination regarding appropriate activities. . . . You must document your review and assessment, including documenting that the determination of appropriate verification activities was made by a qualified individual.” **Please review this FSVP plan in its entirety and document your review below.**

I, \_\_\_\_\_ type name certify that I reviewed this FSVP plan on \_\_\_\_\_ today's date and found its contents to be acceptable.

Reviewer's Name: \_\_\_\_\_

Reviewer's Signature: \_\_\_\_\_

Reviewer's Title: \_\_\_\_\_

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI, Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

## DESIGNATION of ROLES & SUMMARY of REVIEW

### FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Fusion Gourmet, Incorporated FDA FEI: 3012239442

Physical Address: 690 W. Manville Street DUNS No.: 12-319-1194

City: Compton/Rancho Dominguez State: California Country: United States

Mailing Address: 690 W. Manville Street

City: Compton/Rancho Dominguez State: California Country: United States

Phone Number: +1 (310) 898-2180 Email Address: steveliaw@fusiongourmet.com

Name of Representative(s): Mr. Steve Liaw Title: Commercial Rep.

### FOREIGN SUPPLIER &/OR MANUFACTURER as defined by §1.500

Company Name: P.T. Heinz ABC Indonesia, Pasuruan/East Java FDA FFR: 17175565192

Manufacturing Address: Desa Wonokoya Kec, Jl. Bintoro 888 Beji FDA FEI: 3011392678

City: Pasuruan Province/Territory: East Java, 67154 Country: Indonesia

Office Address: Menara Mandiri, Tower II, 20-21st Floor, Jl. Jend. Sudirman No.Kav. 54-55, RT.5/RW.3, Senayan, Kebayoran Baru

City: South Jakarta Province/Territory: Jakarta Country: Indonesia

Phone Number: +021-50857000 Email Address: Angga.Permana@kraftheinz.com

Name of Representative(s): Angga Bian Permana Title: QA / QC

### QUALIFIED INDIVIDUAL(s) & AGENT(s)

Agent/QI Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: Mar 13, 2022

Support PCQI: William J. Barber Signature: 

Title: Preventive Controls Qualified Individual.

### SUMMARY of REVIEW

Details of Product(s)	Is foreign supplier expected to implement controls for			Comments
	Biological Hazards	Chemical Hazards	Physical Hazards	
ABC Sweet Soy Sauce Products May include Chili, Soy Sauces, Etc.	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	Verified & Approved.
	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	
	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	See Addendum.
	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	

Preventive Control or Disclosure Rqd.: Per §117, §507, §111 and/or §1.507, Notice is required when FSVP Importer or FSVP Importer's customer will be responsible for controlling hazards. See "Hazard Analysis & Determination" section(s) and "Addendum" section for additional information. ■ Required ■ Recommended ■ Confirm efficacy of previously applied control(s)

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

## REGISTER of SUBSTANTIATING DOCUMENTS



### HAZARD ANALYSIS

Requested  Required  Received  Reviewed

NOTES Supplier's Food Safety Plan for ABC Sweet Soy Sauce received.

Dated: 2021.

Prepared By: Angga Bian P

Supplier's HACCP Plan received.

Dated: 2021.

Note: HACCP Plan is included as part of supplier's Food Safety Plan.



### ON-SITE AUDIT

Requested  Required  Received  Reviewed

NOTES Supplier's Audit Report summary received.

Dated: 2021.

Re-audit Due Date: 2022.

Audit Grade: Certification achieved.

Number of Minor Non-conformities:

Note: We respectfully request that a full copy of the supplier's annual on-site audit report be provided.

We recommend that supplier achieve GFSI-alignment, or share a copy of their full GFSI-audit report is previously achieved.



### SAMPLING OR TESTING RESULTS

Requested  Required  Received  Reviewed

NOTES Certificates of Analysis received from supplier.

Dated: Range but are within 2021.

Testing for: Enterobacteria, E. Coli, Mold/Yeast, Heavy Metals, Pesticides, Aflotoxins  
Benzoic Acid, SO2, etc.

Results: Acceptable.

Laboratory: SIG (PT. Saraswanti Indo Genetech)



### OTHER FOOD SAFETY RECORDS

Requested  Required  Received  Reviewed

NOTES Several completed Foreign Supplier FSVP Questionnaire received.

Dated: August, 2021.

Completed by: QA / QC.

Supplier's FDA Facility Registration received.



### PRODUCT LABELING

Requested  Required  Received  Reviewed

NOTES Product Label received. Label clearly identifies all present allergens. Labeling is in compliance with Part 403(w) of the Federal Food, Drug, and Cosmetic Act in so far as it is not misbranded with respect to the presence of food allergens. See Analysis & Determination of Allergenic Hazard(s) for details.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101.. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all regulations prior to import.

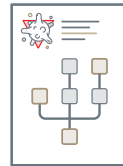
**VERIFICATION FREQUENCY for UPDATED DOCUMENTS**

21 C.F.R., §1.505, §1.506, and §1.510 require that all FSVP records be updated and maintained. Depending on USA’s review and determination of the supplier’s compliance history and food safety program, receipt of the following food safety documents are recommended accord to their individually-marked time interval.



**FACILITY FOOD SAFETY PLAN**

- if a change or update occurs
- annual basis (*regardless of change*)
- other: \_\_\_\_\_



**RECALL PLAN**

- if a change or update occurs
- annual basis (*regardless of change*)
- other: \_\_\_\_\_



**HACCP PLAN / HARPC PLAN**

- if a change or update occurs
- annual basis (*regardless of change*)
- other: \_\_\_\_\_



**PRODUCT LABEL**

- if a change or update occurs
- annual basis (*regardless of change*)
- other: \_\_\_\_\_



**ON-SITE AUDIT RESULTS**

- if a change or update occurs
- annual basis (*regardless of change*)
- other: \_\_\_\_\_



**QUALIFICATIONS**

- if a change or update occurs
- annual basis (*regardless of change*)
- other: \_\_\_\_\_



**LABORATORY TESTING RESULTS**

- if positive results are returned
- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- Chemical     Biological
- other: \_\_\_\_\_



**IMPLEMENTATION RECORDS**

- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- other: \_\_\_\_\_



**FDA REGISTRATION**

- if a change or update occurs
- bi-annual basis (*regardless of change*)



**FSVP QUESTIONNAIRE**

- if a change or update occurs
- annual basis (*regardless of change*)
- other: \_\_\_\_\_



**FACILITY LICENSE**

- if a change or update occurs
- annual basis (*regardless of change*)
- not applicable



**NOTES**

All documents used for FSVP verification and approval must be re-acquired at least one every three years or sooner, per above.

[unitedsafetyagents.com/documents](https://unitedsafetyagents.com/documents)



Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

## INITIAL VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control have been significantly minimized or prevented, the below enumerated activities were used to initially verify ABC Sweet Soy Sauce (“product” or “imported product”), supplied by P.T. Heinz ABC Indonesia (“supplier” or “foreign supplier”), imported by Fusion Gourmet (“importer” or “FSVP importer”):

RELEVANT FOOD SAFETY RECORDS, including a review of the foreign supplier's relevant food safety records, including P.T. Heinz ABC Indonesia's Hazard Analysis and Critical Control Plan (“HACCP Plan”); food safety plan/program; implementation records; and internal monitoring procedures. Per §1.506(d)(1)(ii)(C) and (e)(1)(iii), documentation of each record, including the dates of review, the general nature of the records reviewed, the conclusions of the review, and documentation that the review was conducted by a FSVP qualified individual were completed.

SAMPLING AND/OR TESTING of the imported product, including the assessment of one or more certificates of analysis – for testing conducted to determine the presence or absence of all relevant or identified hazards requiring a control. Per §1.506(d)(1)(ii)(B) and (e)(1)(ii), documentation of the report or reports, the number of samples tested, the tests conducted, the date(s) on which the tests were conducted and the date(s) of the report(s) of the testing, the results of the testing, information identifying the laboratory or laboratories conducting the testing, and documentation that the review was conducted by a qualified individual (ISO 17025-accreditation requested) were completed.

THIRD-PARTY ON-SITE AUDIT REPORT, including the assessment of P.T. Heinz ABC Indonesia's on-site audit report. Per (e)(1)(i)(B) P.T. Heinz ABC Indonesia's on-site audit report was not relied upon to approve the supplier because United Safety Agents (“USA”) could not definitively confirm – or rule out – that the report considered FDA food safety regulations.

FOREIGN SUPPLIER FSVP QUESTIONNAIRE, including a review and assessment of the P.T. Heinz ABC Indonesia's reported critical/process/supply-chain controls for biological, chemical, environmental, allergenic, and physical hazards; facility cleaning information; staff hygiene details; pest control procedures; HACCP, TACCP, and VACCP; traceability procedures; release procedures; packaging format; customer complaint handling procedures; and plans/information relating to a recall and/or food safety issue. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP qualified individual (“QI”) were completed.

OTHER APPROPRIATE SUPPLIER VERIFICATION ACTIVITIES, including a review of P.T. Heinz ABC Indonesia's compliance history, including whether P.T. Heinz ABC Indonesia is the subject of an FDA Warning Letters; Import Alerts; or other FDA compliance actions related to food safety. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP QI were completed.

### NOTE

Per §1.506(d)(3), Fusion Gourmet relied on the determination of appropriate foreign supplier verification activities made by an entity other than the foreign supplier (USA) and reviewed and assessed whether the determination was appropriate. Fusion Gourmet has documented its review and assessment, including documenting that the determination of appropriate verification activities was made by a FSVP QI. Fusion Gourmet's attestation of review and assessment can be found on page number nine of this FSVP. USA's certifications and qualifications can be found on page numbers twenty-eight through thirty-six of this FSVP.

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

## ONGOING VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control, for ABC Sweet Soy Sauce (“product” or “imported product”), supplied by P.T. Heinz ABC Indonesia (“supplier” or “foreign supplier”), continue to be significantly minimized or prevented prior to public distribution, up-to-date versions of all documents used during the initial FSVP verification and approval processes will be re-acquired at least once every three years – or sooner, per the following document-specific requirements:

An updated version of P.T. Heinz ABC Indonesia's FOOD SAFETY PLAN will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the version on file remains current and faithfully illustrates all processes, monitoring procedures, etc., or acquire and review P.T. Heinz ABC Indonesia's most up-to-date copy.

An updated version of P.T. Heinz ABC Indonesia's HACCP PLAN will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the HACCP Plan on file remains current and faithfully illustrates all supply chain controls and/or process/critical control procedures, or acquire and review P.T. Heinz ABC Indonesia's most up-to-date copy.

An updated version of P.T. Heinz ABC Indonesia's ON-SITE AUDIT REPORT will be requested annually, or if any change or update occurs prior to year's end. P.T. Heinz ABC Indonesia has been informed of this ongoing request and USA will acquire and review the updated Report from the supplier annually, or sooner if a change has been made.

Updated LABORATORY TESTING RESULTS for all relevant biological and chemical hazards will be required if a positive result is returned, recall or import refusal occurs, facility inspection takes place, or – at minimum – on an annual basis. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will acquire the results from the supplier annually.

Confirmation that P.T. Heinz ABC Indonesia's FOOD FACILITY REGISTRATION remains active with FDA will be made annually by USA.

An updated version of P.T. Heinz ABC Indonesia's RECALL PLAN/OTHER RELEVANT FOOD SAFETY RECORDS listed under the Initial Verification Activities will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the documents on file remain current and faithfully illustrates all process and procedures, or acquire and review P.T. Heinz ABC Indonesia's most up-to-date copy or copies.

An updated copy of USA's FSVP SUPPLIER QUESTIONNAIRE will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the details relayed via the questionnaire on file remain current or acquire a newly completed version.

The supplier's COMPLIANCE STANDING/HISTORY will be checked by USA via FDA's Data Dashboard annually – at a minimum – or sooner in the event that USA is made aware of new information.

An updated version of the product's LABELING will be required if any change or update occurs. P.T. Heinz ABC Indonesia has been informed of this ongoing requirement and USA will confirm annually that the label on file remains current.

### NOTE

USA's assessment of the product's labeling is restricted to the label's allergen disclosure statement and should not be interpreted to mean that the label meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or all other applicable sections of 21 CFR Part 101. It shall remain Fusion Gourmet's responsibility to independently confirm that the product label follows all regulations prior to import.

## FREQUENCY of VERIFICATION ACTIVITIES

All Ongoing Verification Activities will be conducted and re-conducted at their individually noted frequency, as appropriate to confirm that each hazards requiring a control continues to be significantly minimized or prevented by the supplier. Or, if not controlled by the supplier, is properly disclosed to the appropriate party. Document frequency-specific determinations can be found on page number twelve of FSVP.

*Note: It is understood that the above actions are applicable only if USA continues to serve as the FSVP QI.*

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

### FDA COMPLIANCE ACTIONS & REGULATORY HISTORY

21 CFR part 1, subpart L, §1.505(a)(1)(iii)(A)(C), and elsewhere requires that a foreign supplier's compliance history be evaluated, including whether the foreign supplier is the subject of an FDA Warning Letter(s), Import Alert(s), or other FDA compliance action(s) related to food safety. The following constitutes the results of this evaluation.

### RESULTS of EVALUATION

Date of Action	Description of Action
August 23, 2015	<p>FDA FACILITY INSPECTION Inspection Id: 941373 Project Area: Food Composition, Standards, Labeling and Econ. Classification: NAI</p> <hr/> <p style="text-align: center;">— IMPORTANT —</p> <p>FDA Data Dashboard search results may include mention on Import Alert # 45-02. FSVP Importer should confirm via <a href="https://www.accessdata.fda.gov/CMS_IA/importalert_118.html">https://www.accessdata.fda.gov/CMS_IA/importalert_118.html</a> prior to import.</p> <hr/> <p>Covers: P.T. Heinz ABC Indonesia, Pasuruan/East Java    FEI: 3011392678    Date: Mar. 13, 2022</p>

*Note: Results may not be exhaustive. FSVP Importer should conduct independent inquiry.*

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**REVISION LOG for FSVP PLAN**

Version No.	Date of Change	Description of Revision
No. 01	March 11, 2021	Product and supplier underwent initial FSVP verification.
No. 02	March 13, 2022	Foreign Supplier and product underwent annual verification. Additional and/or updated food safety documents were requested, received, and added to FSVP. FSVP content and format was updated to reflect recent FDA Guidance document(s) and/or regulatory statues that became applicable since initial verification, or previous reverification.

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**ANALYSIS & DETERMINATION of BIOLOGICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Bacillus cereus</i> <input type="checkbox"/> <i>Clostridium botulinum</i> <input type="checkbox"/> <i>C. perfringens</i> <input type="checkbox"/> <i>Brucella spp.</i> <input type="checkbox"/> <i>Campylobacter spp.</i> <input type="checkbox"/> <i>Pathogenic E. coli</i> <input checked="" type="checkbox"/> <i>Salmonella spp.</i> <input type="checkbox"/> <i>S. aureus</i> <input type="checkbox"/> <i>L. monocytogenes</i> <input type="checkbox"/> <i>Trichinella spiralis</i> <input type="checkbox"/> <i>Giardia lamblia</i> <input type="checkbox"/> <i>Shigella spp.</i> <input type="checkbox"/> <i>Other</i>	<1	3	<p>Biological hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the application of a heat and/or chemical kill-step, implementing and following raw material supplier approval procedures, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier utilizes Heat Application (thermal kill step) to control hazards posed by biological agents. Details: Sauce is brought to, and held at, 113-117°C, for no less than 25 seconds. Process and temperature are monitored by PCQI and validated every 30 seconds. Flow rate does not exceed 10.5 liters/minute.</p> <p>02. Product has a low aW. Level is monitored by QA.</p> <p>03. Supplier utilizes laboratory testing of finished product to verify that biological hazards have been controlled. Details: Certificates of Analysis received. Testing for: Enterobacteria, E. Coli, Mold, Yeast Results: Acceptable. Laboratory: SIG (PT. Saraswanti Indo Genetech)</p> <p>04. All staff undergoes formal food hygiene training.</p> <p>05. All staff issued protective clothing.</p> <p>06. All production operatives are required to cover head/facial hair within the processing area.</p> <p>07. Adequate toilet and hand washing facilities provided.</p> <p>08. Product is positively released.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified biological hazards.</p> <hr/> <p>----- HAZARD PROFILE -----            ----- SOURCE -----</p> <hr/> <p>Appendix 1 (Hazards Tables)            Category: Condiments.            Category No.: 5.            Subcategory: Other Condi.            Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.  
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.  
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**ANALYSIS & DETERMINATION of CHEMICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Drug residues</i> <input type="checkbox"/> <i>Heavy metals</i> <input type="checkbox"/> <i>Industrial chemicals</i> <input type="checkbox"/> <i>Pesticides</i> <input type="checkbox"/> <i>Mycotoxins/Toxins</i> <input type="checkbox"/> <i>Radiological</i> <input checked="" type="checkbox"/> <i>Unapproved colors &amp; additives</i> <input checked="" type="checkbox"/> <i>Chemical hazards due to mis-formulation</i> <input type="checkbox"/> <i>Other</i>	1	2	<p>Chemical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – implementing and following appropriate raw material supplier approval procedures, and/or subjecting raw material(s) and/or finished product(s) to laboratory testing.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier utilizes raw material inspection and approval procedures to control for hazards posed by chemical agents prior to production.</p> <p>02. Supplier utilizes laboratory testing to verify that product is free from chemical hazards prior to release. Details: Certificates of Analysis received.                      Testing for: Heavy Metals, Aflotoxins, Benzoic Acid, SO2, Etc.                      Results: Acceptable.                      Laboratory: SIG (PT. Saraswanti Indo Genetech)</p> <p>03. Product's ingredients are approved prior to use. Any colors and/or additives are confirmed to meet regulatory standards. Unapproved ingredients are not used.</p> <p>04. Product's formulation and processing are monitored by PCQI.</p> <p>05. Product is positively released by PCQI/QA.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified chemical hazards.</p> <hr/> <p>----- HAZARD PROFILE -----                      ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)                      Category: Condiments.                      Category No.: 5.                      Subcategory: Other Condi.                      Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.  
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.  
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

**ANALYSIS & DETERMINATION of ALLERGENIC HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input checked="" type="checkbox"/> <b>Undeclared allergens - Incorrect label</b> <input checked="" type="checkbox"/> <b>Undeclared allergens - Cross-contact</b>  <b>ALLERGENS</b> <input type="checkbox"/> <i>Milk</i> <input type="checkbox"/> <i>Eggs</i> <input type="checkbox"/> <i>Fish</i> <input type="checkbox"/> <i>Shellfish (Crustacean)</i> <input type="checkbox"/> <i>Tree nuts</i> <input type="checkbox"/> <i>Peanuts</i> <input checked="" type="checkbox"/> <i>Wheat</i> <input checked="" type="checkbox"/> <i>Soybeans</i> <input type="checkbox"/> <i>Sesame*</i>	3	3	<p>Allergens themselves can not be directly controlled. However, the presence of allergens – or a given allergen – can be controlled. The presence of allergenic hazards can be effectively controlled through the utilization of a number of control measures, including – but not limited to – staff training for common food allergens, avoiding cross-contact, and proper food labeling. These may be effective methods to ensure that allergens are not ingested by a person who will be experience a negative reaction.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier certifies that:</p> <p>A) there are several allergens present in product and handled on site.</p> <p>B) a documented allergen control program is in use.</p> <p>C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination.</p> <p>D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.</p> <p>----- NOTE -----</p> <p>----- Labeling Requirements -----</p> <p>- Food Allergen Labeling and Consumer Protection Act -</p> <p>-----</p> <ul style="list-style-type: none"> <li>- Nutritional information (not appliance to bulk).</li> <li>- Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).</li> <li>- Quantity of contents (21 CFR 101.7).</li> <li>- Statement of identity (21 CFR 101.3).</li> <li>- Presence of artificial flavoring, artificial coloring, or chemical preservative ( 21 CFR 101.22).</li> <li>- Ingredient statement if the product has two or more ingredients (21 CFR 101.4).</li> <li>- Presence of major food allergens (21 U.S.C. 343(w)).</li> <li>- Percent juice ( 21 CFR 101.30), when applicable.</li> </ul>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control the hazard posed by allergenic adulteration.</p> <p>Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to meant that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&amp;C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.</p> <p>----- HAZARD PROFILE -----</p> <p>----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)                      Category: Condiments.                      Category No.: 5.                      Subcategory: Other Condi.                      Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.  
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 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)  
 \*Per Food Allergy Safety, Treatment, Education and Research Act, food packages will need to reflect allergen labeling for sesame beginning on January 1, 2023.

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**ANALYSIS & DETERMINATION of ENVIRONMENTAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <b>Recontamination with environmental pathogens.</b> <input checked="" type="checkbox"/> <b>Bacterial pathogen survival of a lethal treatment.</b> <input type="checkbox"/> <b>Bacterial growth and/or toxin formation due to lack of time / temperature control.</b> <input checked="" type="checkbox"/> <b>Recontamination due to lack of container integrity.</b> <input checked="" type="checkbox"/> <b>Bacterial growth and/or toxin formation due to poor formulation control.</b> <input type="checkbox"/> <b>Bacterial growth and/or toxin formation due to reduced oxygen packaging.</b> <input type="checkbox"/> <b>Other</b>	1	2	<p>Hazards posed by ineffective processes or environmental pathways can be controlled by the utilization of Current Good Manufacturing Practices, positively releasing finished product, avoiding cross-contamination, carefully monitoring production process, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p style="text-align: center;">———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Hazard posed by recontamination with environmental pathogens is controlled through Current Good Manufacturing Practices.</p> <p>02. Supplier has implemented a cleaning program and environmental monitoring for microbiological and biological hazards.</p> <p>03. All product is positively released and hermetically sealed within plastic.</p> <p>04. Product's formulation and processing are monitored by PCQI.</p> <p>05. Supplier utilizes Heat Application (thermal kill step) to control hazards posed by biological agents.                      Details: Sauce is brought to, and held at, 113-117°C, for no less than 25 seconds. Process and temperature are monitored by PCQI and validated every 30 seconds.                      Flow rate does not exceed 10.5 liters/minute.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified environmental hazards.</p> <hr/> <p style="text-align: center;">----- HAZARD PROFILE -----                      ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)                      Category: Condiments.                      Category No.: 5.                      Subcategory: Other Condi.                      Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

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 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**ANALYSIS & DETERMINATION of PHYSICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input checked="" type="checkbox"/> <b>Metal</b> <input checked="" type="checkbox"/> <b>Glass</b> <input type="checkbox"/> <b>Extraneous Matter</b> <input type="checkbox"/> <b>Plastics</b> <input type="checkbox"/> <b>Stones</b> <input type="checkbox"/> <b>Wood</b> <input type="checkbox"/> <b>Natural Component of Food</b> <input type="checkbox"/> <b>Other</b>	1	2	<p>Physical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the utilization of an operational and calibrated metal detector during and/or after the production process, sieving raw material and/or finished product, optical sorting machinery, visual inspection, appropriate and consistent raw material supplier approval methods, and/or through the utilization of a number of other appropriate control measures.</p> <p>———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Supplier utilizes an operational and calibrated magnetic trap to control hazards posed by metal. Details: Critical Limits of Trap: 10.000 Gauss. Validation conducted at end of every shift.</p> <p>02. All product flows through a screen-strainer and a filter. Note: No substantiation provided. Details: Critical Limits of Filter: 1.5mm. Validation conducted at end of every 30 minutes.</p> <p>03. Product is bottled in plastic, not glass.</p> <p>04. Glass and Breakable Plastic Program in use.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control physical hazards.</p>
				<p>----- HAZARD PROFILE -----            ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)            Category: Condiments.            Category No.: 5.            Subcategory: Other Condi.            Storage: Shelf-Stable.</p>

**Legend for Hazard Analysis & Determination**

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.  
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 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

## ASSESSMENT of FOREIGN SUPPLIER

### 1.0 FOREIGN SUPPLIER INFORMATION

1.1. Supplier name: P.T. Heinz ABC Indonesia, Pasuruan/East Java 1.2. Supplier country: Indonesia

1.3. Products manufactured/supplied: Sauce and Sauces Product-line

1.4. Is the supplier certified to a Global Food Safety Standard and audited annually?  Yes  No  N/A

Standard: \_\_\_\_\_

### 2.0 SUPPLIER PROCEDURES, PROCESSES & PRACTICES

2.1. Does supplier follow current GMPs?  Yes  No

2.2. Does the supplier have SOPs in place?  Yes  No  N/A

2.3. Does the supplier have allergen controls in place to prevent cross-contamination?  Yes  No  N/A

2.4. Does the supplier have a HACCP/PC plan for the product manufactured for the importer?  Yes  No  N/A

2.5. Has the supplier's HACCP/PC plan been reviewed and approved by USA's PCQI?  Yes  No

PCQI(s): C. Innocenti (PCQI. Member, USA LLC)

### 3.0 SUPPLIER PERFORMANCE HISTORY

3.1. To the best of USA's knowledge, has the supplier been the subject of a public FDA Alert/Warning Letter?

Yes  No  N/A

Description: No, Import Alert & Warning Letter search-

results, which were conducted on – or about – the Review End date, have been attached to this FSVP Plan.

3.2. Has the supplier provided timely and adequate responses to all requests and issues related to food safety?

Yes  No

Description: \_\_\_\_\_

### 4.0 SUPPLIER APPROVAL

4.1. Have USA's PCQI(s) identified and evaluated the known and reasonably foreseeable hazards for each product imported from the supplier and are there preventive controls in place to adequately control the hazards?

Yes  No

PCQI(s): C. Innocenti (PCQI. Member, USA LLC)

4.2. After reviewing all hazards and the supplier's performance, have USA's PCQI(s) determined appropriate verification activitie(s) that will be conducted and documented on an ongoing basis to verify the preventive controls are effectively controlling the hazard(s)?  Yes  No

PCQI(s): C. Innocenti (PCQI. Member, USA LLC)

4.3. Is the foreign supplier approved for import into the United States under FSVP  Yes  No

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

## REVIEW of GENERAL FOOD SAFETY PROGRAM

### Claims Made Against Product

No claims have been made against the raw material / product type.

### Overview of Foreign Supplier's Commercial Operation

Supplier's facility is one of three facilities used and managed by P.T. Heinz ABC Indonesia to produce sauce and sauce products in Indonesia.

PT. Heinz ABC Indonesia is a subsidiary of H.J. Heinz Company Limited, a global food company with a number of high-profile brands (see Kraft Heinz Company).

Supplier uses a tiered Supply-chain-applied Preventive Controls Programs, Sanitation Preventive Control systems, and Environmental Monitoring for Sanitation Control Verifications.

### Testing Program & Accreditation

Supplier conducts and has provided copies of laboratory testing on its finished product (and in some instances, raw material receipt)

Testing includes: Aflatoxin B1, TS, Coliform, Protein, Benzoic Acid, SO2, Heavy Metal, Microbiology, Allergens, Sb, Melamin, E.coli, and total Aflatoxin levels.

### Supplier & Product Allergen Information

Supplier certifies that: A) there are allergens handled on site, B) a documented allergen control program is in use, C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination, D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.

### Packaging Type & Shipping / Handling Requirements

Product is packaged in PET Plastic Bottles.

Shelf Life: 26 months.

Storage and Distribution: Store at dry place, room temperature and avoid sunlight

Supplier certifies that packaging is accredited for food use.

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**REVIEW of GENERAL FOOD SAFETY PROGRAM**

**Supplier GFSI Status & Historical Performance**

Supplier appears to be following CGMPs and utilizes an established food safety program. Products supplied by this supplier have been verified and are approved for import.

**Close Supplier Monitoring**

No. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis, or sooner if necessary.

**General Comments & Verification Timeline**

Products supplied by this supplier have been verified and are approved for import. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis (or sooner if necessary). This FSVP will expire one year from its above the above noted "Review End" date.

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

## ADDENDUM

### NOTE

#### Labeling Requirements

The Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004 requires food manufacturers to label food products that contain an ingredient that is or contains protein from a major food allergen in one of two ways.

The first option for food manufacturers is to include the name of the food source in parenthesis following the common or usual name of the major food allergen in the list of ingredients in instances when the name of the food source of the major allergen does not appear elsewhere in the ingredient statement. For example: Vanilla Waffers Ingredients: Enriched flour (wheat flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated soybean oil, and/or cottonseed oil, high fructose corn syrup, whey (milk), eggs, vanilla, natural and artificial flavoring) salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin (soy), mono-and diglycerides (emulsifier)

The second option is to place the word "Contains" followed by the name of the food source from which the major food allergen is derived, immediately after or adjacent to the list of ingredients, in type size that is no smaller than the type size used for the list of ingredients. For example: Contains Wheat, Milk, Egg, and Soy

#### Food Allergen Labeling and Consumer Protection Act

- Nutritional information (not appliance to bulk).
- Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).
- Quantity of contents (21 CFR 101.7).
- Statement of identity (21 CFR 101.3).
- Presence of artificial flavoring, artificial coloring, or chemical preservative ( 21 CFR 101.22).
- Ingredient statement if the product has two or more ingredients (21 CFR 101.4).
- Presence of major food allergens (21 U.S.C. 343(w)).
- Percent juice ( 21 CFR 101.30), when applicable.

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

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Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

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Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT**

  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

## CERTIFICATE OF TRAINING

is awarded to

**Claudio Innocenti**

in recognition for having successfully completed  
the Food Safety Preventive Controls Alliance course:  
**Foreign Supplier Verification Programs**  
delivered by Lead Instructor

Bob Bauer  
completed on  
05/13/2021

  
Robert Brackett, VP and Director  
Institute for Food Safety and Health  
  
ILLINOIS INSTITUTE OF TECHNOLOGY

  
Gerald Wojtala, Executive Director  
International Food Protection Training Institute  
  
Certificate # 31d8ad94

  
Steve Mandernach, Executive Director  
Association of Food and Drug Officials  


  
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delivered by Lead Instructor

Charles Nolan  
completed on  
07/09/2020

  
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Institute for Food Safety and Health  
  
ILLINOIS INSTITUTE OF TECHNOLOGY

  
Gerald Wojtala, Executive Director  
International Food Protection Training Institute  
  
INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

  
Susan M. Hays, Executive Director  
Association of American Feed Control Officials  
  
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Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

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**Bob Bauer**  
completed on  
09/14/2018

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Robert Brackett, VP and Director  
Institute for Food Safety and Health

*Gerald Wojtals*  
Gerald Wojtals, Executive Director  
International Food Protection Training Institute

*Joseph Corby*  
Joseph Corby, Executive Director  
Association of Food and Drug Officials

**IFSH** INSTITUTE FOR FOOD SAFETY AND HEALTH  
ILLINOIS INSTITUTE OF TECHNOLOGY

**ifpti** INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

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**Produce Safety ALLIANCE**



**AFDO**  
ASSOCIATION OF FOOD & DRUG OFFICIALS  
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**PSA Grower Training Course**  
Delivered by PSA Lead Trainers and/or PSA Trainers  
**Cara Fraver, Laura McDermott, Yolanda Gonzalez,  
Lindsey Pashow**



*Joseph Corby*  
Joseph Corby  
Executive Director, AFDO

*Elizabeth A. Bihn*  
Elizabeth A. Bihn, Ph.D.  
Produce Safety Alliance Director

**Class Number**  
NY-180712-GR  
**Grower ID Number**  
50447  
**Training Date and Location**  
7/12/2018-7/12/2018  
Voorheesville, NY

Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

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Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

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Amanda Evans  
completed on  
07/25/2017

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Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**QUALIFICATIONS of SUPPORTING QI**

  
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Mirasol Mohal  
completed on  
06/05/2019

  
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International Food Protection Training Institute

  
Steve Mandernach, Executive Director  
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06/13/2017

  
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International Food Protection Training Institute

  
Joseph Corby, Executive Director  
Association of Food and Drug Officials

  
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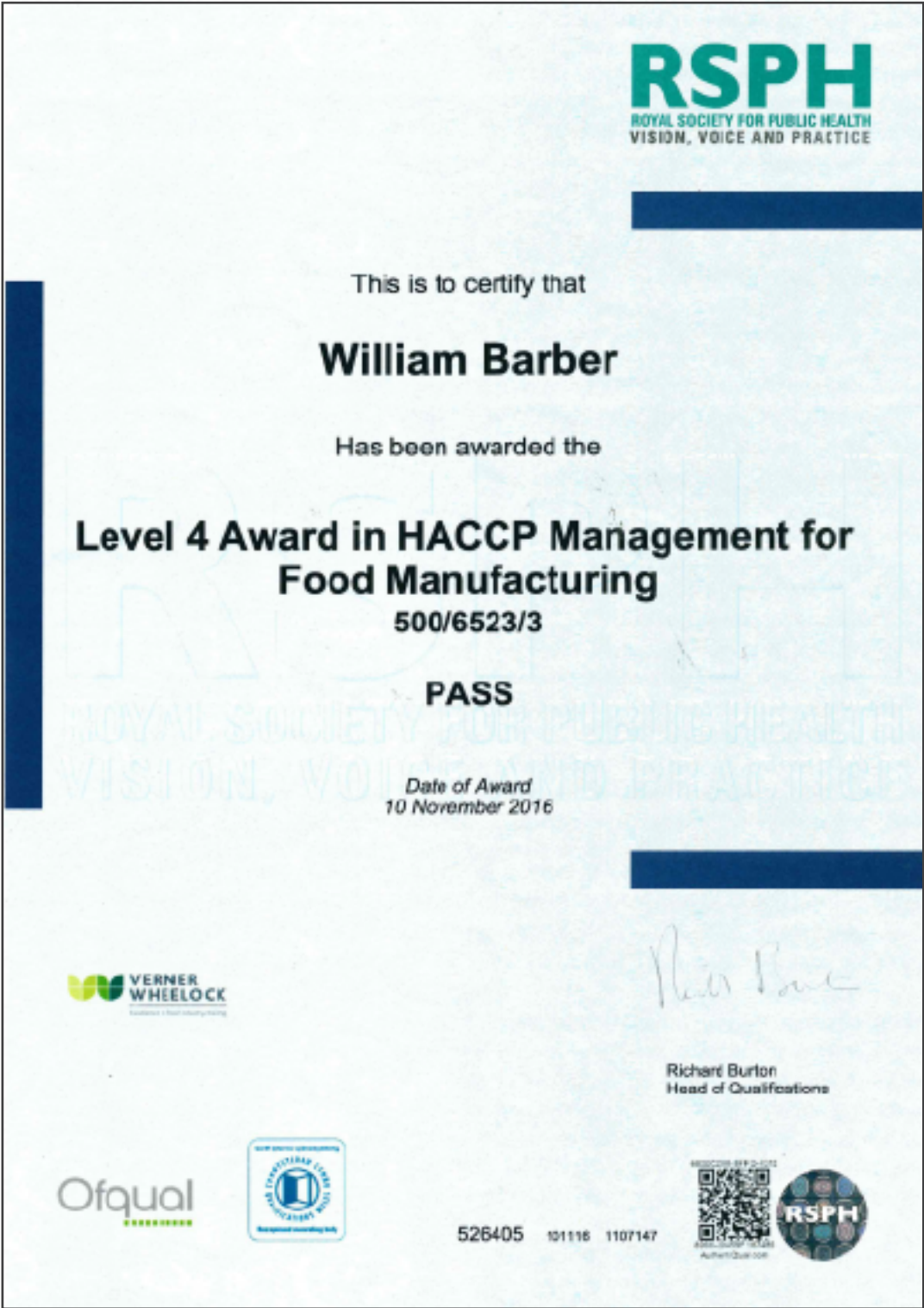
  
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Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

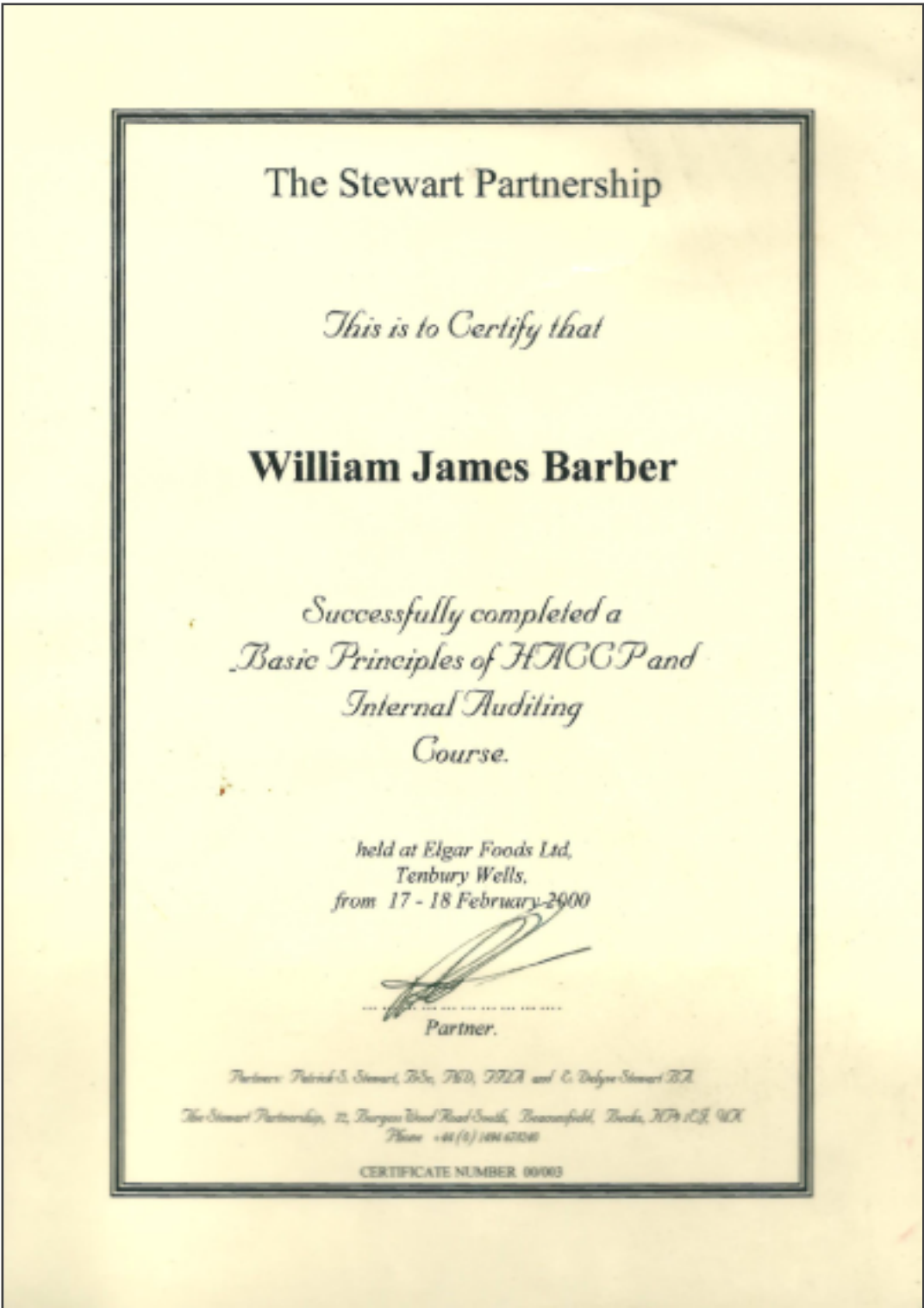
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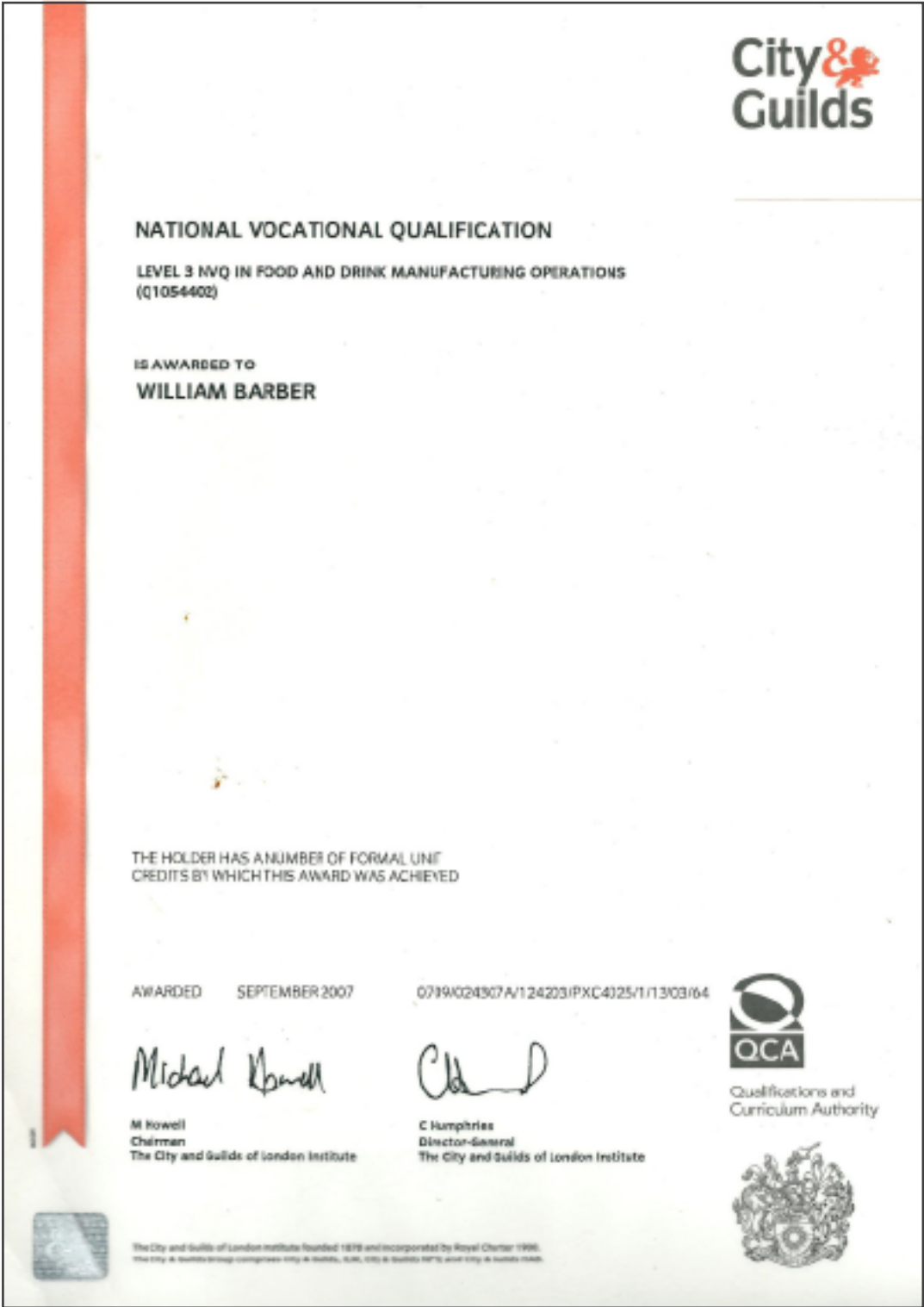
**QUALIFICATIONS of SUPPORTING QI**



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Supplier: P.T. Heinz ABC Indonesia, Pasuruan/East Java Product: Sauce and Sauces Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Feb. 07, 2022 Review End: Mar. 13, 2022

**QUALIFICATIONS of SUPPORTING QI**



**SUBSTANTIATING DOCUMENTS**



**This FSVP plan is based – at least in part – on the following foreign supplier-provided food safety documents. All substantiating documents have been reviewed and assessed by United Safety Agents LLC.**

**Note** Foreign supplier-provided documents are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these documents without the express written consent of the foreign supplier is prohibited. Enclosed documents are meant for review purposes only and are subject to change without notice. Documents may contain non-binding recommendations and are uncontrolled.

<b>PRODUCT(S):</b>	ABC Sweet Soy Sauce	<b>PAGE 1 of 21</b>	
<b>PLANT NAME:</b>	PT. Heinz ABC Indonesia (Plant Pasuruan)	<b>ISSUE DATE</b>	10/01/2021
<b>ADDRESS:</b>	Jalan Bintoro 888 Desa Wonokoyo Kecamatan Beji Kabupaten Pasuruan, Jawa Timur	<b>SUPERSEDES</b>	3/30/2016



# Food Safety Plan for ABC Sweet Soy Sauce

Developed by : Angga Bian P      FSQ Plant Manager      Date: 24 September 2021  
 Approved by : Hendry Oeswadi      Plant Manager      Date: 24 September 2021

This Food Safety Plan template is modeled after forms developed for the FSPCA Preventive Controls for Human Food curriculum, and can be modified to reflect the need of individual establishment needs. FSPCA has no input on individual establishment Food Safety Plans.

**There is no standardized or mandated format for a Food Safety Plan**, but the information should be arranged in a progressive manner that clearly explains the thought process for the hazard analysis and the individual steps in the Food Safety Plan. Forms used for process preventive controls may be adapted for other types of preventive controls, but other formats are entirely acceptable if it works for your organization and contains all of the required information.

The following forms are provided as examples. These worksheets can be copied for routine use, but if they are used for official use, they must include details that identify the commercial firm and related information.

<b>PRODUCT(S):</b>	ABC Sweet Soy Sauce	<b>PAGE 2 of 21</b>	
<b>PLANT NAME:</b>	PT. Heinz ABC Indonesia (Plant Pasuruan)	<b>ISSUE DATE</b>	10/01/2021
<b>ADDRESS:</b>	Jalan Bintoro 888 Desa Wonokoyo Kecamatan Beji Kabupaten Pasuruan, Jawa Timur	<b>SUPERSEDES</b>	3/30/2016

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<b>ADDRESS:</b>	Jalan Bintoro 888 Desa Wonokoyo Kecamatan Beji Kabupaten Pasuruan, Jawa Timur	<b>SUPERSEDES</b>	3/30/2016

## Company Overview

PT. Heinz ABC Indonesia is a subsidiary of H.J. Heinz Company Limited, a global giant and US based Food Company with iconic brands (now become Kraft Heinz Company). Heinz is over 140 years old with history of delighting consumers every day and everywhere around the world. The company's long success is built on a strong foundation of providing consumers with food and beverages which deliver taste, nutrition and consistent quality.

PT. Heinz ABC is the largest Heinz business in Asia and one of the largest globally with over 3000 employees, 3 manufacturing facilities, 8 contract packers and extensive distribution network in Java and Outer Islands. ABC brand is within our top 15 brands globally.

This Food Safety Plan provides guidance on the implementation of food safety management system at PT. Heinz ABC Plant Pasuruan (East Java) for high quality, safety product, and halal in achieving and maintaining customer satisfaction.

In daily operation, Food Safety Team works consistently and continually. There are Food Safety Team, namely:

1. Angga Bian P	Food Safety and Quality Manager	Food Safety Team Leader
2. Bara Afgan	FSQ Supervisor	Food Safety Member
3. Dadang Asjhari A.	Production Manager	Food Safety Member
4. Angga Al Akla	EHS Manager	Food Safety Member
5. Satriawan Harry R	Production Supervisor	Food Safety Member
6. Cahya Utomo	Production Supervisor	Food Safety Member
7. Dwi Bagus Irawan	Production Supervisor	Food Safety Member
8. M Muzakki	Production Supervisor	Food Safety Member
9. Budi Hariadi	Production Supervisor	Food Safety Member
10. Ismail	MPS Staff	Food Safety Member
11. Mariadi	EHS Staff	Food Safety Member
12. Hariyanto	Eng Supervisor	Food Safety Member
13. Sofyan Hadi	HRBP Supervisor	Food Safety Member
14. Sahid Handoko	HRBP Manager	Food Safety Member
15. Alberigo Prana J	Cleaning Supervisor	Food Safety Member
16. Ikhlas Susanto	Continuous Improvement Manager	Food Safety Member
17. Candra Laksana	Continuous Improvement Supervisor	Food Safety Member
18. Muryani	MPS Supervisor	Food Safety Member
19. Agus Prastowo	Maintenance Manager	Food Safety Member
20. Achmad Hidayat	Maintenance Supervisor	Food Safety Member
21. Alwan Hendrianto	Eng Supervisor	Food Safety Member
22. Sugiarto	QC Staff	Food Safety Member
23. Septi E Triana	QC Staff	Food Safety Member
24. Siti Maryama	Plant Admin	Food Safety Member

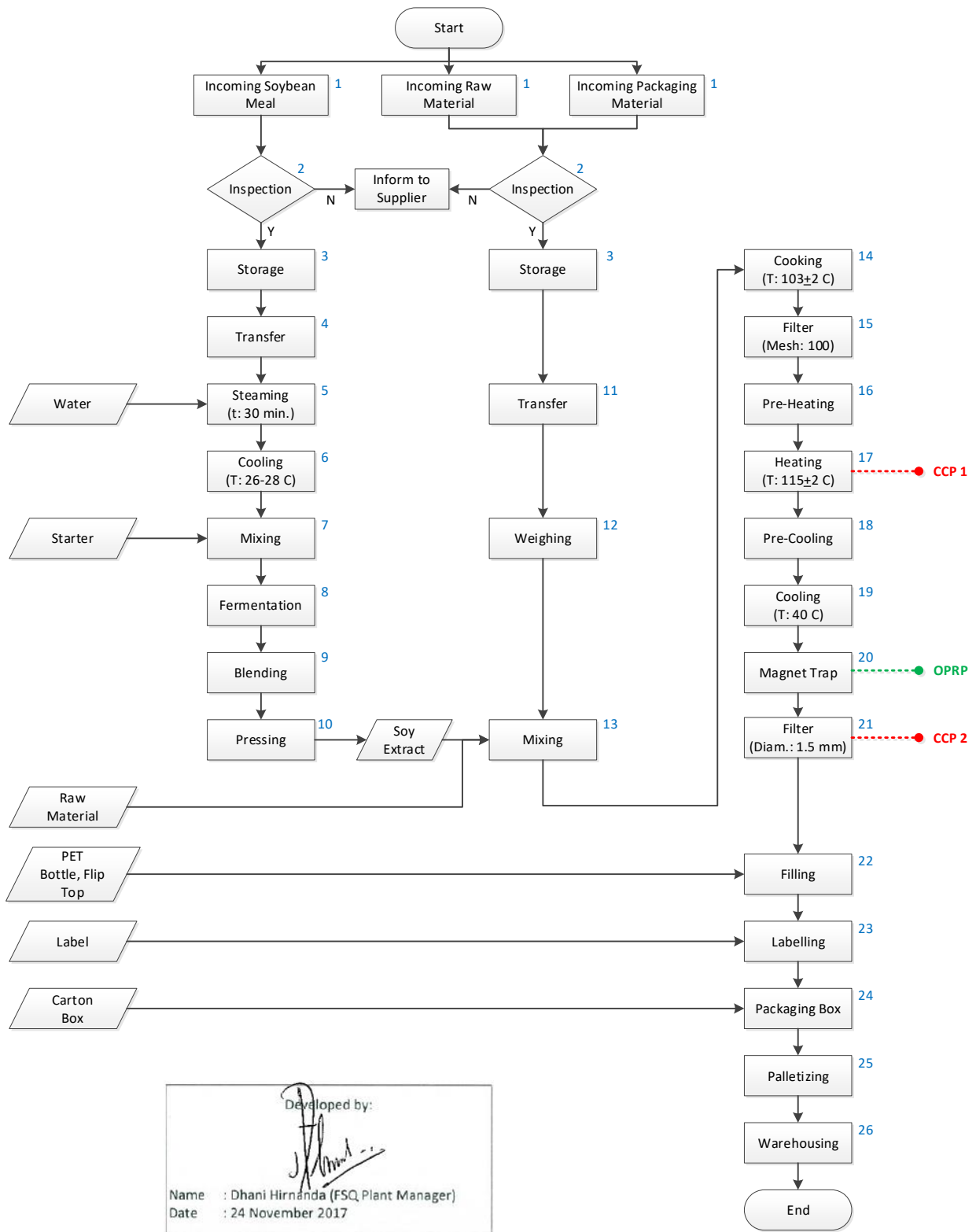
<b>PRODUCT(S):</b>	ABC Sweet Soy Sauce	<b>PAGE 4 of 21</b>	
<b>PLANT NAME:</b>	PT. Heinz ABC Indonesia (Plant Pasuruan)	<b>ISSUE DATE</b>	10/01/2021
<b>ADDRESS:</b>	Jalan Bintoro 888 Desa Wonokoyo Kecamatan Beji Kabupaten Pasuruan, Jawa Timur	<b>SUPERSEDES</b>	3/30/2016

## Product Description

<b>Product Name(s)</b>	<b>ABC Sweet Soy Sauce</b>
<b>Product Description, including Important Food Safety Characteristics</b>	<p>ABC Sweet Soy Sauce is produced with selected raw materials and is fermented naturally. It has a unique taste, flavor, and used for dipping, cooking as well as table sauce.</p> <p>There is specification of ABC Sweet Soy Sauce:</p> <p>Physical State : Viscous, Dark Brown          Aroma &amp; Taste : Sweet and typical soy sauce flavor          pH : 4.2 - 5.2          NaCl : 5.7 - 6.3 % w/v          Total Nitrogen (as N) : 0.28 - 0.50 %          Viscosity : 12.5 - 14.5 Poise          Total Plate Count : Max. 100 CFU/gr          Yeast &amp; Mold : Max. 50 CFU/gr          Coliforms : Negative</p>
<b>Ingredients</b>	Sugar, soy extract (12%), water, salt, natural coloring caramel III & IV, sodium benzoate as a preservative, stabilizer vegetable, acidity regulator, Citric Acid (E330), Plain Caramel (E150a), Sodium Benzoate (E211), Xanthan Gum (E415)
<b>Allergens</b>	<ul style="list-style-type: none"> <li>• Soy and products thereof, excluding lecithin, highly refined oil, tocopherols, sterol extracts, hydrolyzed soy proteins.</li> <li>• Wheat and products thereof, excluding glucose, glucose syrup, dextrose, maltodextrin, sugar alcohols, and sulfite.</li> <li>• Sugar (contains sulfite)</li> </ul>
<b>Packaging Used</b>	PET Plastic Bottle
<b>Intended Use</b>	Used for dipping and cooking
<b>Intended Consumers</b>	All variety of ages, except for infant (under 6 months) and people who have soy, sulfite and wheat allergic
<b>Shelf Life*</b>	26 months
<b>Labeling Instructions*</b>	Contains allergen sulfite, soy and wheat
<b>Storage and Distribution*</b>	Store at dry place, room temperature and avoid sunlight

<b>PRODUCT(S):</b>	ABC Sweet Soy Sauce	<b>PAGE 5 of 21</b>
<b>PLANT NAME:</b>	PT. Heinz ABC Indonesia (Plant Pasuruan)	<b>ISSUE DATE</b> 10/01/2021
<b>ADDRESS:</b>	Jalan Bintoro 888 Desa Wonokoyo Kecamatan Beji Kabupaten Pasuruan, Jawa Timur	<b>SUPERSEDES</b> 3/30/2016

## Flow Diagram



Developed by:  
  
 Name : Dhani Hirananda (FSQ Plant Manager)  
 Date : 24 November 2017

<b>PRODUCT(S):</b>	ABC Sweet Soy Sauce	<b>PAGE 6 of 21</b>	
<b>PLANT NAME:</b>	PT. Heinz ABC Indonesia (Plant Pasuruan)	<b>ISSUE DATE</b>	10/01/2021
<b>ADDRESS:</b>	Jalan Bintoro 888 Desa Wonokoyo Kecamatan Beji Kabupaten Pasuruan, Jawa Timur	<b>SUPERSEDES</b>	3/30/2016

## Process Narrative

The ABC Sweet Soy Sauce flow diagram shows the steps of the manufacturing process, as is clearly shown in the diagram that goods manufacturing is a complex process from incoming of raw materials to the end of product.

As the process clearly shows the first stage of processing product is collection and storage of soybean meal, raw materials and packaging materials. The second stage is inspection which includes supervision and monitoring frequently, and before accepted, it is necessary to test the materials to be aware the quality of the product. If the product is not accepted, inform to supplier is needed. While quality wise good then the next stage is storing the all materials in raw materials warehouse.

In this production process, there are mainly two types of processes – the flow of fermentation process and the flow of manufacturing process. Fermentation process is aimed to make the soybean meal being fermented soy extract as basic materials. This process is carried through the stages of steaming during 30 minutes, cooling by 26-28 C, mixing, fermentation, blending, and pressing sequentially.

In manufacturing process, all raw materials are transferred from storage, and then all materials are weighed in accordance with the formulation. The next stage is mixing formulated materials and fermented soy extract. Subsequently, cooking by 103±2 C, filter by 100 mesh, pre-heating, heating by 115±2 C, pre-cooling, cooling by 40 C, magnet trap, filling, labelling, packaging box, palletizing, and warehousing stages are done sequentially. There are two CCPs and one OPRP in these stages, namely Heating for CCP 1 and Filter for CCP 2, Magnet Trap for OPRP, as well.

In summary, it is all stages that starts from incoming of raw materials to the end or final product. In each stage of this process, good manufacturing practices and hygienic activities are mandatory in implementing food safety management system.

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## Hazard Analysis

No.	(1) Ingredients / Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step	(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard?	(6) Is the preventive control applied at this step?		
			Y	N			Y	N	
<b>Raw Materials and Ingredients</b>									
1	Soybean Meal	P	Foreign materials (Sand, soil, wood chips, plastic flakes, pest)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually		N
		C	Pb, As, Cd, Ochratoxin A (OTA), Aflatoxin (a1), Pesticide residues		N		Controlling packaging visually, COA, and External Lab Test Annually		N
		B	<i>Mold, Bacillus cereus</i>		N				N
		A	Wheat and Derivatives containing gluten		N		Monitoring CoA, Material Segregation		N
2	Wheat	P	Foreign materials (Metal, pest)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually		N
		C	As, Cd, Aflatoxin B1, B2, G1 and G2, Zearalenone (ZEA), Residu pestisida		N		Controlling packaging visually, COA, and External Lab Test Annually		N
		B	<i>Mold, Bacillus cereus</i>		N				N
		A	Wheat and Derivatives containing gluten		N		Monitoring CoA, Material Segregation		N
3	Sugar	P	Foreign materials (sand, plastic flakes, metal, pest)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually		N
		C	Pb, Cu, Zn, Sn, Hg, As		N		Controlling packaging visually and COA		N
		B	<i>Bacillus cereus, Salmonella, Yeast &amp; mold</i>		N				N
		A	Sulfites and Derivatives		N		Monitoring CoA, Material Segregation		N
4	Palm Sugar	P	Foreign materials (sand, plastic flakes, metal, pest)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually		N
		C	Pb, Cu, Zn, Sn, Hg, As		N		Controlling packaging visually and COA		N
		B	<i>Bacillus cereus, Salmonella, Yeast &amp; mold</i>		N				N
		A	Sulfites and Derivatives		N		Monitoring CoA, Material Segregation		N
5	Salt	P	Foreign materials (Pasir, kerikil, metal)		N	- Supplier Monitoring Program - COA from Supplier - Allergen Management Program	- Incoming material inspection - Separate foreign material manually		N
		C	Iodine, Fe, Ca, As, Cu, Pb, Cd, Hg		N		Controlling packaging visually and COA		N
		B	<i>Bacillus cereus, Yeast &amp; mold, Clostridium Boutulinum</i>		N				N

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		A	-						
6	PET Bottle	P	Foreign materials (Plastic flakes, pest)		N	- Supplier Monitoring Program - COA from Supplier	- Incoming material inspection - Monitoring COA - Migration test annually		N
		C	Migration (Lacquer/ coating / polymer)		N				N
		B	-						
		A	-						
7	Flip Top	P	Foreign materials (Plastic flakes)		N	- Supplier Monitoring Program - COA from Supplier	- Incoming material inspection - Monitoring COA - Migration test annually		N
		C	Migration (Lacquer/ coating / polymer)		N				N
		B	-						
		A	-						
<b>Processing Step</b>									
1	Incoming Soybean Meal, Raw Material, and Packaging Material	P	Foreign materials (dust, plastic flakes)		N	- Good Manufacturing Practices Program - Supplier Monitoring Program - COA from Supplier	- Incoming material inspection - Separate foreign material manually - Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N			- Good Personal Hygiene - Cleaning equipment and environment regularly	
2	Inspection	P	-						
		C	-						
		B	-						
3	Storage	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						
4	Transfer	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						
5	Steaming (t: 30 min.)	P	-			Preventive Maintenance Program			
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N			- Preventive maintenance - Water Testing Annually	
6	Cooling (T: 26-28 C)	P	-			- Preventive Maintenance Program - Cleaning & Sanitation Program			
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N			- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment	
7	Mixing	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program - Cleaning &	Regular Preventive maintenance		N
		C	-						

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		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N	Sanitation Program	- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
8	Fermentation	P	-			- Preventive Maintenance Program			
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N	- Cleaning & Sanitation Program	- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
9	Blending	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program	Regular Preventive maintenance		N
		C	-			- Cleaning & Sanitation Program			
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
10	Pressing	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program	Regular Preventive maintenance		N
		C	-			- Cleaning & Sanitation Program			
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
11	Transfer	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Daily Cleaning Monitoring		N
		C	-						
		B	-						
12	Weighing	P	Foreign materials (metal, organic materials)		N	Good Manufacturing Practices Program	Regular Preventive maintenance		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
13	Mixing	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program	Regular Preventive maintenance		N
		C	-			- Cleaning & Sanitation Program			
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
14	Cooking (T: 103±2 C)	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program	Regular Preventive maintenance		N
		C	-			- Cleaning & Sanitation Program			
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
15	Filter (Mesh: 100)	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program	Regular Preventive maintenance		N
		C	-			- Cleaning &			

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		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N	Sanitation Program	- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
16	Pre-Heating	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program - Cleaning & Sanitation Program	Regular Preventive maintenance		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
17	Heating (T: 115±2 C)	P	Foreign materials (metal, organic materials)		N	Heating temperature and flow rate	Regular Preventive maintenance		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>	Y			Monitoring Temperature 115±2 C and Flow rate	Y	
18	Pre-Cooling	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program - Cleaning & Sanitation Program	Regular Preventive maintenance		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
19	Cooling (T: 40 C)	P	Foreign materials (metal, organic materials)		N	- Preventive Maintenance Program - Cleaning & Sanitation Program	Regular Preventive maintenance		N
		C	-						
		B	<i>Salmonella, S. Aureus, E. Coli, Coliform, Yeast &amp; Mould</i>		N		- Preventive maintenance - Good Personal Hygiene - Regular cleaning for equipment		N
20	Magnet Trap	P	Foreign materials (metal, organic materials)	Y		- Power of magnetic trap - Cleanliness and condition	- Monitoring power of magnetic trap - Regular cleaning for equipment and preventive maintenance	Y	
		C	-						
		B	-						
21	Filter (Diam.: 1.5 mm)	P	Foreign materials (organic materials)	Y		Strainer diameter 2.5 mm	Monitoring strainer condition and regular preventive maintenance	Y	
		C	-						
		B	-						
22	Filling	P	Foreign materials (organic materials)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						
23	Labelling	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene - Cleaning Monitoring		N
		C	-						
		B	-						
24	Packaging Box	P	Foreign materials (dust)		N	Good Manufacturing	- Good Personal Hygiene - Cleaning Monitoring		N

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		C	-			Practices Program			
		B	-						
25	Palletizing	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene		N
							- Cleaning Monitoring		
		C	-						
		B	-						
26	Warehousing	P	Foreign materials (dust)		N	Good Manufacturing Practices Program	- Good Personal Hygiene		N
							- Cleaning Monitoring		
		C	-						
		B	-						

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## Process Preventive Controls

No	Principle 1		Principle 2	Principle 3	Principle 4					Principle 5		Principle 6		Principle 7	
	Hazard Identification				Control Measure	Monitoring					Corrective Action		Verification		
	Step	Hazard	Description of control measures	CCP	Critical Limit	What	Where	When	How	Who	What	Who	What	Who	Record & Documentation
	Magnetic Trap	P: Metal fragments that pass during the process	a. Strengthen of magnetic trap  b. Cleanliness and condition of magnetic trap	<b>OPRP</b>	10.000 gauss	a. Strengthen of magnetic trap  b. Cleanliness and condition of magnetic trap	Blending Area	a. Every cleaning (end of process)  b. Every day	a. Magnetic Strengthen Test  b. Visual	Operator	a. Change magnetic bar and hold the product to be reviewed and analyzed b. Clean magnetic trap	Operator & Maintenance	Review Control Sheet	Production Supervisor	P-MP-FM-02.15.00 (Control Sheet of Magnet Trap)
	Heating	B: <i>Salmonella</i> , <i>S. Aureus</i> , <i>E. Coli</i> , <i>Coliform</i> , <i>Yeast &amp; Mould</i>	- Heating Temperature - Time - Flow rate	<b>CCP 1</b>	Temperature: 113 - 117 °C, Flow rate: max. 10.500 L/jam Based on schedule proses	Temperature and flow rate	PHE	Every 30 minutes	Visual Check	Operator	- Circulate if the temperature is below standard - Adjust temperature - Report to leader/Spv	Divert valve, Operator, and Analyst	- Check control sheet - Review the data of analysis	- Production Supervisor - QA	P-MP-FM-04.02.00 (Check List of Sweet Soy Sauce PHE Process)
	Filter	P: Foreign materials (metal, organic materials)	Strainer 1,5mm	<b>CCP 2</b>	Strainer size max. 1.5 mm	Strainer	Filter House Mohnopump	Every day	Visual	Operator	Hold product and Change strainer	Operator	Check control sheet	Production Supervisor	P-MP-FM-04.01.01 (Check list of daily supply)

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## Food Allergen Preventive Controls

### Food Allergen Ingredient Analysis

Raw Material Name	Supplier	Food Allergens in Ingredient Formulation								Allergens in Supplier's Precautionary Labeling
		Egg	Milk	Soy	Wheat	Tree Nut (market name)	Peanut	Fish (market name)	Shellfish (market name)	
Soy bean Meal				✓						
Wheat					✓					
Sugar										Sulfite
Palm Sugar										Sulfite (Carry Over)

### Allergen Verification Listing

Product	Allergen Statement	Label Number
Soy Bean Meal	MSDS Statement	B00001
Wheat	Material Specification	B00004
Sugar	Material Specification	B00385
Palm Sugar	Material Specification	B00709

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## Allergen Scheduling and Cleaning Implications

### Production Line Allergen Assessment

Product Name	Production Line	Intentional Allergens								Allergens in Supplier's Precautionary Labeling (Sulfite)
		Egg	Milk	Soy	Wheat	Tree Nut (market name)	Peanut	Fish (market name)	Shellfish (market name)	
Bottling (PET & Glass)	Line A			✓	✓					✓
Pouch	Line D			✓	✓					✓
Jerry can 6 kg & 25 kg	Line E			✓	✓					✓
Sachet 25 mL	Line G			✓	✓					✓
Sachet 15 mL	Line F & G			✓	✓					✓

### Scheduling Implications:

Matrix Schedule for different Soy Sauce Products

### Allergen Cleaning Implications:

Every Start Up, Shut Down, and Change Over WIP

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Allergen Control Step	Hazard(s)	Criterion	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
Incoming	No identified allergen status	Appropriate allergen status	Appropriate allergen status	- Visual inspection - Different color pallet	Every incoming	QC	- Hold Material - Inform to supplier	Audit Supplier	- Monitoring COA - Checklist - Report Audit
Labelling	Wrong Label	Appropriate label	Appropriate label	Visual inspection	Every incoming	QC	- Hold Material - Recheck	Review COA	- Monitoring COA - Checklist
Storage	Cross contamination	No cross contamination	No cross contamination	Visual inspection	Daily monitoring Warehouse	QC	- Hold Material - Recheck	Review COA	- Monitoring COA - Checklist
Mixing	Wrong weighing	Appropriate weighing	Appropriate weighing	Double checking	Every mixing	QC	- Hold Product - Recheck	Review Mixing Record	- Mixing Record
Filling	Inappropriate cleaning method for allergen	No residue	Cleaning Method	Allergen check for final rinsing	Every 2 years	External Lab	- Review Cleaning Method	- Validation of Allergen Cleaning - External Lab Testing	- Report Cleaning Validation

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## Sanitation Preventive Controls

### Cleaning and Sanitizing Procedure

<b>Location</b>	<b>Soy Process Area</b>
<b>Purpose</b>	Cleaning and sanitation
<b>Frequency</b>	Before production start After production in daily, weekly and monthly After change over machine from different WIP
<b>Who</b>	Operator
<b>Procedure</b>	In-place WoW (work of ways) and Cleaning procedure
<b>Monitoring</b>	Visual ATP ( <i>adenosine triphosphate</i> ) Test Swab test
<b>Corrections</b>	Stop process and Re-cleaning Re-test monitoring
<b>Records</b>	<ul style="list-style-type: none"> <li>- In-place records: pre-operational record, record periodic sanitation schedule, routine sanitation schedule</li> <li>- Matrix planning ATP inspection, Swab Microbiology Sampling Point</li> </ul>
<b>Verification activities</b>	<ul style="list-style-type: none"> <li>- After finish CIP</li> <li>- Monitoring Visual, ATP (<i>adenosine triphosphate</i>) Test, Swab test</li> </ul>

<b>Location</b>	<b>Soy Filling Area</b>
<b>Purpose</b>	Cleaning and sanitation
<b>Frequency</b>	Before production start After production in daily, weekly and monthly After change over machine from different WIP
<b>Who</b>	Operator
<b>Procedure</b>	In-place WoW (work of ways) and Cleaning procedure
<b>Monitoring</b>	Visual ATP ( <i>adenosine triphosphate</i> ) Test Swab test
<b>Corrections</b>	Stop process and Re-cleaning Re-test monitoring
<b>Records</b>	<ul style="list-style-type: none"> <li>- In-place records: pre-operational record, record periodic sanitation schedule, routine sanitation schedule</li> <li>- Matrix planning ATP inspection, Swab Microbiology Sampling Point</li> </ul>
<b>Verification activities</b>	<ul style="list-style-type: none"> <li>- After finish CIP</li> <li>- Monitoring Visual, ATP (<i>adenosine triphosphate</i>) Test, Swab test</li> </ul>

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### Hygienic Zoning

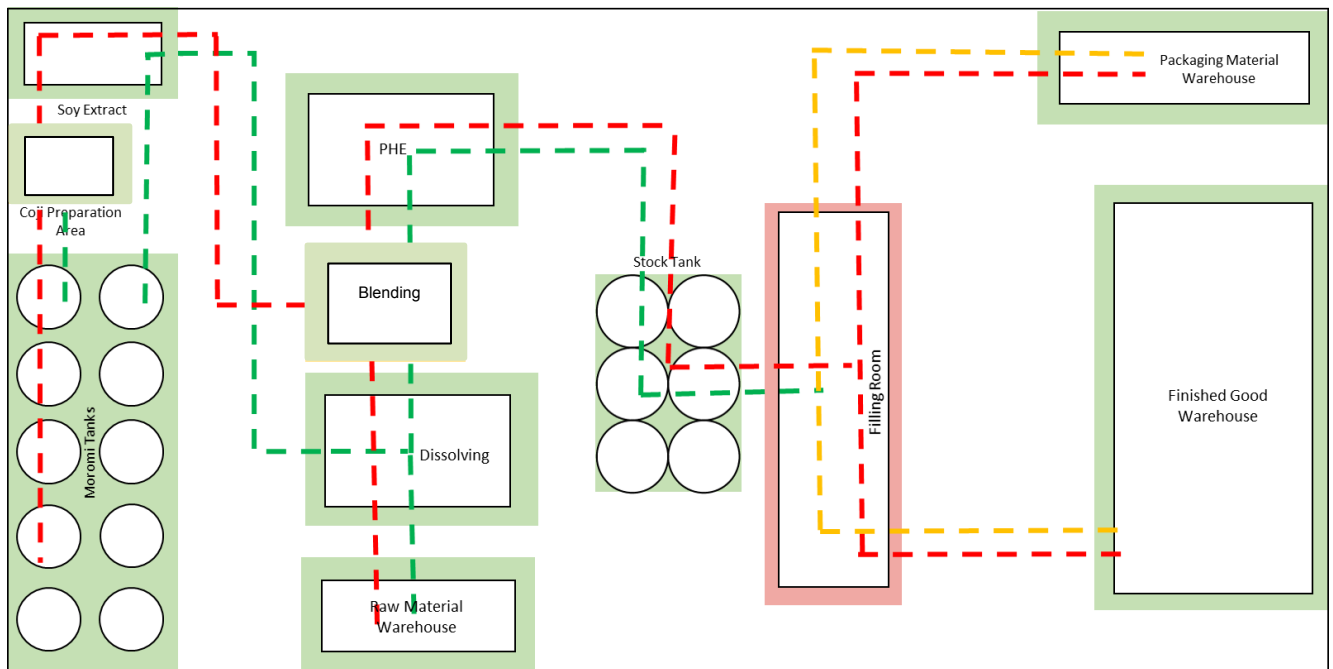
<b>Location</b>	<b>Low Care Area</b>
<b>Purpose</b>	Prevent cross contamination from environment.
<b>Frequency</b>	Daily
<b>Who</b>	Operator and QC
<b>Procedure</b>	In-place WoW (work of ways) and Zoning procedure
<b>Monitoring</b>	Temperature monitoring
<b>Corrections</b>	Setting temperature and Check micro testing of product
<b>Records</b>	Temperature record
<b>Verification activities</b>	NA

<b>Location</b>	<b>Medium Care Area</b>
<b>Purpose</b>	Prevent cross contamination from allergen hazard, microbial hazard, and another hazard that carried by environment, however, there is still control to reduce these hazards
<b>Frequency</b>	Daily
<b>Who</b>	Operator, QC
<b>Procedure</b>	In-place WoW (Work of Ways) and Zoning procedure
<b>Monitoring</b>	Temperature monitoring
<b>Corrections</b>	Setting temperature and Check micro testing of product
<b>Records</b>	Temperature record
<b>Verification activities</b>	Packaging Swab Test

<b>Location</b>	<b>High Care Area</b>
<b>Purpose</b>	Prevent cross contamination from allergen hazard, microbial hazard, and another hazard that carried by environment with high good hygiene practices for personnel, materials, equipment, and environment.
<b>Frequency</b>	Daily
<b>Who</b>	Operator, QC
<b>Procedure</b>	In-place WoW (Work of Ways) and Zoning procedure
<b>Monitoring</b>	Temperature and Differential Pressure Monitoring
<b>Corrections</b>	Setting temperature and Check micro testing of product
<b>Records</b>	Temperature and Differential Pressure Record
<b>Verification activities</b>	<ul style="list-style-type: none"> <li>- Air Monitoring: Microbial contamination, Airborne particle</li> <li>- Surface Monitoring</li> <li>- Filling Room Environmental Monitoring Record</li> </ul>

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### Movement Zoning



- - - : Raw Material Movement
- - - : Packaging Movement
- - - : People Movement
- : Low Care Area
- : Medium Care Area
- : High Care Area

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### Environmental Monitoring for Sanitation Control Verification

<b>Purpose</b>	Monitoring the environment in high care area from pathogenic microbes and other microbes to prevent the food safety and quality incident
<b>Sample identification</b>	Air and Surface in high care area
<b>Sampling procedure</b>	Swab test, particle count, and exposure sampling using air sampler MAS 100 NT
<b>Laboratory</b>	Internal laboratory (regular monitoring)
<b>Test conducted</b>	Microbiological test
<b>Interpretation of results</b>	<ul style="list-style-type: none"> <li>- CFU/cm<sup>2</sup> (for swab test)</li> <li>- CFU/100L (for air monitoring)</li> </ul>
<b>Action of a negative result</b>	<ul style="list-style-type: none"> <li>- Deep cleaning area</li> <li>- Check micro testing of product</li> </ul>
<b>Corrective action for a positive result</b>	<ul style="list-style-type: none"> <li>- Environment Monitoring routinely</li> <li>- Preventive maintenance building in high care area</li> <li>- Regular cleaning and sanitation</li> <li>- Refresh training for production and maintenance employees in high care area</li> </ul>

<b>PRODUCT(S):</b>	ABC Sweet Soy Sauce	<b>PAGE 20 of 21</b>	
<b>PLANT NAME:</b>	PT. Heinz ABC Indonesia (Plant Pasuruan)	<b>ISSUE DATE</b>	10/01/2021
<b>ADDRESS:</b>	Jalan Bintoro 888 Desa Wonokoyo Kecamatan Beji Kabupaten Pasuruan, Jawa Timur	<b>SUPERSEDES</b>	3/30/2016

## Supply-chain-applied Preventive Controls Program

### Verification Procedures for Supply-Chain-Applied Control Ingredients

#### Ingredient 1: Soybean Meal

<b>Hazards requiring a supply-chain-applied control</b>	<i>Ambient Temperature</i>
<b>Preventive controls applied by the supplier</b>	<i>Good Distribution Practices</i>
<b>Verification activities and procedures</b>	<i>Supplier Audit, Material Analysis, Material Trial, Questionnaire</i>
<b>Records</b>	<i>CoA, Material Specification</i>

#### Ingredient 2: Wheat

<b>Hazards requiring a supply-chain-applied control</b>	<i>Ambient Temperature, Clean, Dry</i>
<b>Preventive controls applied by the supplier</b>	<i>Good Distribution Practices</i>
<b>Verification activities and procedures</b>	<i>Supplier Audit, Material Analysis, Material Trial, Questionnaire</i>
<b>Records</b>	<i>CoA, Material Specification</i>

#### Ingredient 3: Sugar

<b>Hazards requiring a supply-chain-applied control</b>	<i>Dry, Clean</i>
<b>Preventive controls applied by the supplier</b>	<i>Good Distribution Practices</i>
<b>Verification activities and procedures</b>	<i>Supplier Audit, Material Analysis, Material Trial, Questionnaire</i>
<b>Records</b>	<i>CoA, Material Specification</i>

#### Ingredient 4: Salt

<b>Hazards requiring a supply-chain-applied control</b>	<i>Dry, Clean, and No sunlight exposed</i>
<b>Preventive controls applied by the supplier</b>	<i>Good Distribution Practices</i>
<b>Verification activities and procedures</b>	<i>Supplier Audit, Material Analysis, Material Trial, Questionnaire</i>
<b>Records</b>	<i>CoA, Material Specification</i>

<b>PRODUCT(S):</b>	ABC Sweet Soy Sauce	<b>PAGE 21 of 21</b>	
<b>PLANT NAME:</b>	PT. Heinz ABC Indonesia (Plant Pasuruan)	<b>ISSUE DATE</b>	10/01/2021
<b>ADDRESS:</b>	Jalan Bintoro 888 Desa Wonokoyo Kecamatan Beji Kabupaten Pasuruan, Jawa Timur	<b>SUPERSEDES</b>	3/30/2016

### Approved Suppliers for Ingredients Requiring a Supply-chain-applied Control

*[this table is an alternative format to provide the information above]*

Ingredient (requiring supply-chain-applied control)	Approved Supplier	Hazard(s) requiring supply-chain-applied control	Date of Approval	Verification method	Verification records
Soybean Meal	Vippy Industries, LTD	<i>Ambient Temperature</i>	10-Mar-2014	- Supplier Audit - Material Analysis - Material Trial - Questionnaire	CoA, Material Specification
Wheat	Indofood Sukses Makmur, PT	<i>Ambient Temperature, Clean, Dry</i>	12-Mar-2014	- Supplier Audit - Material Analysis - Material Trial - Questionnaire	CoA, Material Specification
Sugar	Sentra Usahatama Jaya, PT	<i>Dry, Clean</i>	30-Jul-2014	- Supplier Audit - Material Analysis - Material Trial - Questionnaire	CoA, Material Specification
Salt	Cheetham Garam Indonesia, PT	<i>Dry, Clean, and No sunlight exposed</i>	24-Apr-2014	- Supplier Audit - Material Analysis - Material Trial - Questionnaire	CoA, Material Specification

### Receiving Procedure for Ingredients Requiring a Supply-chain-applied Control

- Vendor Quality Management Program (H-TQ-MN-03.01.01)
- Incoming Materials Procedure (H-TQ-KB-02.01.01)



## Corrective Action Request

### CAR 1 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Production		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	4.1.2
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Found temporary maintenance inside cabinet of capper machine line B, i.e. machine parts were tied by cloths.

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

**Cause Analysis:** Ineffective shaft guide conveyor of capper machine and no corective maintenance on that machine

#### **Corrective action:**

(1) Repair shaft guide conveyor

(1)(2) Adding to check shaft guide on task list preventive maintenance of capper

(2)(3) Refresh to all operator related temporary repair

PIC: Agus Prastowo, Due date: 31 May 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

Verified during remote audit (Line B&C), shaft guide conveyor has been fixed. No Found temporary fix (Chloth).

Auditor:	Agus Hariyadi	Date:	12-8-2021
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Response required (in months)	Major		Minor	
	Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.				V

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	1 of 13

## Corrective Action Request

### CAR 2 of 9

Critical  
  Major  
  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Production Raw Material Warehouse (external) "Gula Kelapa" warehouse		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	4.2.2
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Infrastructure was not always maintained properly, e.g.:

- Found wall of dissolving sugar "Kecap" area was mouldy.
- Found cracked wall at additive warehouse
- Found stagnant water at inside of "Gula Tebu" storage area at external warehouse
- At "Gula Kelapa" warehouse, found drainage was not function properly, there still any stagnant water.

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina, Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

##### Cause Analysis:

- 1) Improper standard of building in dissolving sugar "kecap".
- 2) No follow up for repair due to building maintenance on additive warehouse
- 3) No way of working to clean floor at external warehouse and "Gula Kelapa" warehouse

##### Corrective action:

- (1) Repair wall of dissolving sugar "Kecap"
- (2) adding verification activity on work order close out during gemba walk audit
- (3) Create work order for repair crack wall
- (4) Performance monitoring for verification work order for building maintenance at additive warehouse
- (5) Cleaning drainase to reduce stagnant water
- (6) Create Visual Management due to cleaning activity
- ~~(1)~~(7) Refresh to all personel for Visual Management cleaning activity
- ~~(2)~~(8) Follow up finding form assessor to prepare budget CY22

PIC: Alwan H., Due date: 26 May 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	2 of 13

<b>Acceptance of Corrective Action / Comments</b> (use additional sheets if necessary):			
Verified during remote site tour. Wall at Dissolving sugar has been repainted.			
Auditor:	Agus Hariyadi	Date:	12 Aug 2021

Response required (in months)	Major		Minor	
	Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.				V

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	3 of 13

## Corrective Action Request

### CAR 3 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	RM Warehouse (External Warehouse)		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	4.4.7
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Found Lighting was not covered to protect contamination in case of breakage, e.g.: inside of external warehouse.

Note: on March 2021, all material was stored at external warehouse would be moved to Internal Warehouse.

Organization Representative:	Mr. Angga Permana	Auditor:	Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

**Cause Analysis:** No follow up related that finding from vendor of external warehouse

**Corrective action:**

- 1) Follow up finding and ensure they repair all light cover from third party (Siantar)
- 2) Ensure project control for warehouse expansion already conduct

PIC: Muryani, Due date: 30 June 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

Verified during audit, lighting at inside external material warehouse has been replaced with LED gradually since 9 August 2021, and target would be finished on 30 August 2021.

Auditor:	Yayan Firmansyah	Date:	12 August 2021
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#### Response required (in months)

Corrective Action must be addressed within time frame stated. Verification of	<b>Major</b>		<b>Minor</b>	
	Define	Close Out	Define	Close Out

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	4 of 13



action will occur at next visit. Additional follow up may be required as indicated.

V

## Corrective Action Request

### CAR 4 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Production Weighing room raw material Syrup Raw Material Warehouse (external) Refined sugar area		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	5.2.5
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

- Monitoring of prevention physical contamination was not always implemented consistently, e.g.
- Found cutter at preparation glass bottle (stripping from pallet) and at weighing raw material syrup
  - Found broken red bucket used as glucose container
  - Found acrylic cover of glass bottle after rinsing at line B was broken
  - Found "Gula tebu" in opened condition without cover/protection, while there was any dust/physical contaminant has fallen on these material
  - Found hose of process water was not closed/wrapped when not in used, at blending "Kecap".

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina, Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

##### Cause Analysis:

- 1) Improper people decision for knife/cutter rules
- 2) Improper people decision using broken container rules
- 3) Insufficient of people understand to determine priority finding from gemba walk
- 4) No way of working for close Gula Tebu material was already sampling
- 5) Not available for equipment tools for hose cover on soy sauce mixing

##### Corrective action:

- 1) Replace stripping cutter for safety retractable knife
- 2) Refresh to all operator for knife/cutter rules
- 3) Replace broken red bucket used as glucose container
- 4) Training operation manufacture practice due to container rules for all operator
- 5) Repair acrylic cover of glass bottle after rinsing at line B
- 6) Refresh training for performance monitoring gemba walk for verification
- 7) Create temporary closure on the material cane sugar

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	5 of 13

- 8) Create Visual management related covering gula tebu when already sampling from quality
- 9) Refresh training visual management of close gula tebu to operator
- 10) Create work order to prepare hose cover all piping
- 11) Ensure all piping when already covered when not used

PIC: Bara Afgan, Due date: 30 June 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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**Acceptance of Corrective Action / Comments** (use additional sheets if necessary):

Verified corrective action has been taken as below:

- Verified during audit, cutter has been replaced with safety stainless cutter since 25 February 2021
- Verified during audit, there was not found broken bucket at weighing ingredient area, broken red bucket has been replaced with new one on 25 February 2021
- Verified during audit, acrylic cover of glass bottle after rinsing at line B has been replaced with new one and in good condition.
- Verified during site tour, all cane sugar "Gula tebu" has been covered/protected with paper carton to prevent dust/physical contaminant has fallen on these material.
- Verified during audit, hose of process water at blending "Kecap" has been closed with stainless cap/cover.

Auditor:	Agus Hariyadi, Yayan Firmansyah	Date:	12 August 2021
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Response required (in months)	Major		Minor	
	Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.				<b>V</b>

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
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## Corrective Action Request

### CAR 5 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	RM Warehouse and FG Warehouse		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	6.2
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

<b>Details of Non-Conformity:</b>			
<p>Cleaning program was not always maintained properly, e.g.</p> <ul style="list-style-type: none"> <li>- found dusty stairs at additive warehouse</li> <li>- found dirty floor near shoes locker at weighing material area</li> <li>- found R&amp;D product sample in dusty condition</li> <li>- found floor at weighing room raw material “allergen”, and floor at weighing raw material syrup, was dirty</li> </ul>			
Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina, Yayan Firmansyah

<b>Cause Analysis and Corrective Action taken to prevent recurrence:</b>			
<b>Cause Analysis:</b> <u>No guidance clearly standard for all area mentioned above</u>			
<b>Corrective action:</b>			
<ol style="list-style-type: none"> <li>1) <u>Cleaning all dusty on all area mentioned above</u></li> <li>2) <u>Ensure all area already monitoring at Program Sanitation Schedule</u></li> <li>4)3) <u>Create Visual Management related 5S activity</u></li> <li>2)4) <u>Monitoring efectiviness Program Sanitation Schedule on all area mentioned above</u></li> </ol>			
PIC: <u>Alberigo Prana J.</u> , Due date: 6 June 2021.			
Organization Representative:	Mr. Angga Permana	Date:	3 March 2021

**Acceptance of Corrective Action / Comments (use additional sheets if necessary):**

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	7 of 13

- Verified during site tour stairs at additive warehouse in clean and good condition
- Verified during site tour, floor near shoes locker at weighing material area in clean condition
- Verified during audit, all R&D product sample in dusty condition has been destroyed on 6 June 2021, observed during site tour there was not found dusty on product at FG warehouse.
- Verified during site tour, floor at weighing room raw material "allergen", and floor at weighing raw material syrup were in clean condition.

Auditor:	Yayan Firmansyah	Date:	12 August 2021
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Response required (in months)	Major		Minor	
	Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.				V

## Corrective Action Request

### CAR 6 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Weighing room raw material "allergen". Raw Material Warehouse		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	6.3
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Pest control program was not always implemented properly, e.g.:

- Found ants on pallet of material stored at weighing room raw material "allergen", and on cabinet of filler line B.
- Found crickets, lizard and spider at inside of external warehouse and small fly insect on additive material (CMC and Sodium Carboxy methyl) at additive warehouse.
- Found bird at FG warehouse.
- Found pest access i.e.: gap on door of external warehouse
- Glue trap were not always effective. Found several glue inside the traps were wet, e.g. no.2/7 at PHE, no.1/3 at CIP Kitchen, No.1/2 at blending syrup.

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina, Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

##### Cause Analysis:

- 1) Ants carried off by the pallets into the weighing room and there was product spill on filler machine line B
- 2) There was gap on the door at external warehouse
- 3) Still review for further investigation from second party (Ardwolf)
- 4) There was gap on the door at FG warehouse

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	8 of 13

- 5) No building maintenance on on door of external warehouse
- 6) Glue traps were wet due to cleaning activity floor on area mentioned

**Corrective action:**

- 1) Cleaning out place filler to ensure no product spill
- 2) Cleaning pallet of material stored at weighing room
- 3) Create visual management related condition of pallet on weighing area
- 4) Refresh training to weigher operator to ensure the pallet condition
- 5) Cleaning floor external warehouse to reduce pest activity
- 6) Follow up finding form assessor to third party (Siantar)
- 7) Ensure project control for warehouse expansion already conduct
- 8) Investigation with pest provider to prepare preventive action with small fly insect on additive material
- 9) Investigation with pest provider to prepare preventive action with bird issue on finish product warehouse
- 10) Ensure pest provider and owner area to control bird activity
- 11) Repair close gap on door of external
- 12) Replace with new glue trap device
- 13) Refresh to operator when cleaning activity to ensure glue trap device not wet

PIC: Alberigo Prana J., Due date: 3 June 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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**Acceptance of Corrective Action / Comments** (use additional sheets if necessary):

- Verified during site tour there were not found ants on pallet of material stored at weighing room raw material "allergen", and on cabinet of filler line B.
- Verified during site tour there were not found crickets, lizard and spider at inside of external warehouse and small fly insect on additive material (CMC and Sodium Carboxy methyl) at additive warehouse.
- Verified during site tour there was not found bird at FG warehouse, and verified briefing to related employees regarding closing loading door at FG warehouse should be consistent after used, the briefing has been conducted 22 July 2021
- Verified during site tour, gap on door of external warehouse has been closed. This gap has been closed with galvalum on 11 August 2021
- Verified during site tour, several glue inside the traps e.g. no.2/7 at PHE, no.1/3 at CIP Kitchen, No.1/2 at blending syrup in dry condition and has been controlled on 8 August 2021 by PT. Rentokil. Also verified briefing to related employees regarding pest control handling device has been conducted on 22 July 2021.

Auditor:	Agus Hariyadi, Yayan Firmansyah	Date:	12 August 2021
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Response required (in months)	Major		Minor	
	Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.				V

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	9 of 13

## Corrective Action Request

### CAR 7 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Production		
<b>Document Ref.:</b>	OMP P-MP-PO-03.00.01	<b>Standard Ref.:</b>	7.4
<b>Issue/Rev. Status:</b>	dated 17/04/2020 Rev.4.	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

During observation at production area, found personnel hygiene was not always properly performed as required on OMP P-MP-PO-03.00.01 dated 17/04/2020 Rev.4 , e.g.:

- found 2 operators with long nail at preparation PET bottle (transfer PET bottle on conveyor into filling room)
- found personal belonging of employee (personal bag) placed inside weighing raw material room “non allergen”.

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

##### Cause Analysis:

- 1) Insufficient of operator training to good manufacture practice rules

##### Corrective action:

- 1) Refresh training good manufacture practice for operator that mentioned before
- 2) Ensure all new operator hire from third party for training good manufacture practice

PIC: Sofyan Hadi, Due date: 30 June 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

Verified evidence of refreshment for operator regarding personnel hygiene on 22/7/2021.  
Seen during remote site tour. Found satisfied.

Auditor:	Agus Hariyadi	Date:	12-8-2021
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#### Response required (in months)

Corrective Action must be addressed within time frame stated. Verification of	<b>Major</b>	Define	Close Out	<b>Minor</b>	Define	Close Out
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Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	10 of 13



action will occur at next visit. Additional follow up may be required as indicated.				V
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## Corrective Action Request

### CAR 8 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	HACCP Team		
<b>Document Ref.:</b>	Quality Risk Assessment No. QRE-07	<b>Standard Ref.:</b>	Lampiran SNI CAC/RCP 1-1969, step 6 (principle 1)
<b>Issue/Rev. Status:</b>	dated 28 June 2019	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Hazard analysis has been established on Quality Risk Assessment No. QRA-07 dated 28 June 2019, however there was not considered regarding chemical hazard on steam boiler that contacted to product at steaming soy bean process.

Organization Representative:	Mr. Angga Permana	Auditor:	Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

**Cause Analysis :** No assessment for chemical hazard on steam boiler that contacted to product at steaming soy bean process.

#### **Corrective action:**

- 1) Revise QRA 07 for for adding chemical hazard on steam boiler
- 2) Refresh to all stakeholder due to change of QRA 07

PIC: Bara Afgan, Due date: 6 May 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

- Verified Hazard Analysis "QRA 07" has been revised on 22 June 2021 with added chemical hazard on steam boiler
- Verified chemical used for steam boiler i.e. Pay-Off BWT-PPA NSF No. 1561681
- Verified briefing to related employees regarding Hazard analysis QRA 07 has been revised on 22 June 2021.

Auditor:	Yayan Firmansyah	Date:	12 August 2021
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Response required (in months)	Major	Minor
Corrective Action must be addressed within time frame stated. Verification of	Define Close Out	Define Close Out

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	11 of 13

action will occur at next visit. Additional follow up may be required as indicated.				V
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## Corrective Action Request

### CAR 9 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	HACCP Team		
<b>Document Ref.:</b>	CCP Table of ABC Squash P-MP-HC-05.09.00	<b>Standard Ref.:</b>	Lampiran SNI CAC/RCP 1-1969, step 8 (principle 3)
<b>Issue/Rev. Status:</b>	Rev.04 dated 01/12/2020	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Critical limit of CCP sugar dissolving for Squash, in CCP Table of ABC Squash P-MP-HC-05.09.00 Rev.04 dated 01/12/2020, was not completed regarding contact time.  
 Note: monitoring of cooking/ sugar dissolving was monitored every batch (10 minutes).

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

**Cause Analysis :** Not updated CCP plan related hold time and verification on record already conducted

**Corrective action:**

- 1) Revise CCP plan for adding hold time dissolving sugar
- 2) Refresh to all operator dissolving for ensure verification holding time on production from "P-MP-FM-03.01.00"

PIC: Bara Afgan, Due date: 6 May 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

Verified HACCP plan of Squash. P-MP-HC-04.01.00, rev 5, issued July 2021.  
 Contact time 5-7 Minutes has been defined as Critical Limit.

Auditor:	Agus Hariyadi	Date:	12-8-2021
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Response required (in months)		Major		Minor	
Corrective Action must be addressed within time frame stated. Verification of		Define	Close Out	Define	Close Out

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	12 of 13



action will occur at next visit. Additional follow up may be required as indicated.

V

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	13 of 13

## HACCP Management System Certification Audit Summary Report

Organization:	PT. Heinz ABC Indonesia		
Address:	Jl. Bintoro 888, Desa Wonokoyo, Kecamatan Beji, Pasuruan, East Java 67154		
Standard(s):	HACCP SNI CAC/RCP 1 : 2011		
Representative:	Mr. Hendry Oeswadi / Mr. Angga Permana	Food Safety Manager:	Mr. Angga Permana
Site(s) audited:	Manufacturing facilities, address as above	Date(s) of audit(s):	12 August 2021
EAC Code:	03	NACE Code:	15.87, 15.89
Accreditation	KAN		
Business Category:	KAN 12 – Garam, rempah, saus, salad, produk protein KAN 14 – Minuman tidak termasuk produk susu	Food sectors:	KAN 12 – Garam, rempah, saus, salad, produk protein KAN 14 – Minuman tidak termasuk produk susu
Lead auditor:	Agus Hariyadi	Additional team member(s):	Yayan Firmansyah
This report is confidential and distribution is limited to the audit team, client representative and the SGS office.			

### 1. Audit objectives

The objectives of this audit were:

- to confirm that the management system conforms with all the requirements of the audit standard;
- to confirm that the organization has effectively implemented the planned management system;
- to confirm that the management system is capable of achieving the organization's policy objectives.

### 2. Scope of certification

- **Manufacture of Soy Sauce Extract, and Sweet & Salty Soy Sauce in Glass Bottle, PET Bottle, Pouch, Sachet, Jerry Can Packaging**
- **Manufacture of Syrup in Glass Bottle**

*(Soy Sauce: ingredient weighing → raw material solution → fermentation → filtration → cooking of soy Sauce → separation → cooling → filling in iso tank, rinsed glass bottle, PET bottle, pouch, sachet, jerry can → X-Ray detecting (glass bottle only) → packing)*

*(Syrup: ingredient weighing → sugar dissolving → filtration → cooling → blending → filling in rinsed glass bottle → X-Ray detecting → packing)*

This is a multi-site audit and an Appendix listing all relevant sites and/or remote locations has been established (attached) and agreed with the client

Yes     No

### 3. Current audit findings and conclusions

**This audit was carried out fully by remote auditing using the ICT indicated in the audit plan. The use of ICT contributed to the effectiveness of the audit in achieving stated objective.**

Job n°:	ID/JKT 6077	Report date:	12 August 2021	Visit Type:	SUR	Visit n°:	4
<b>CONFIDENTIAL</b>		Document:	GP 4110_la	Issue n°:	3 Rev. 2	Page n°:	1 of 4

The audit team conducted a process-based audit focusing on significant aspects/risks/objectives required by the standard(s). The audit methods used were interviews, observation of activities and review of documentation and records.

The structure of the audit was in accordance with the audit plan and audit planning matrix included as annexes to this summary report.

The audit team concludes that the organization  has  has not established and maintained its Management system in line with the requirements of the standard and demonstrated the ability of the system to systematically achieve agreed requirements for products or services within the scope and the organization's policy and objectives.

Therefore the audit team recommends that, based on the results of this audit and the system's demonstrated state of development and maturity, management system certification be:

Granted /  Continued /  Withheld /  Suspended until satisfactory corrective action is completed.

#### 4. Previous Audit Results

The results of the last audit of this system have been reviewed, in particular to assure appropriate correction and corrective action has been implemented to address any nonconformity identified. This review has concluded that:

- Any nonconformity identified during previous audits has been corrected and the corrective action continues to be effective. In case of critical audit findings of the stage 1 audit, the follow-up has been documented in an amended stage 1 report.
- The management system has not adequately addressed nonconformity identified during previous audit activities and the specific issue has been re-defined in the nonconformity section of this report.

#### 5. Audit Findings

**This audit was carried out fully by remote auditing using the ICT indicated in the audit plan. The use of ICT contributed to the effectiveness of the audit in achieving stated objective.**

The audit team conducted a process-based audit focusing on significant aspects/risks/objectives. The audit methods used were interviews, observation of activities and review of documentation and records.

The audit team conducted a process-based audit focusing on significant aspects/risks/objectives required by the standard(s). The audit methods used were interviews, observation of activities and review of documentation and records.

The system documentation is in line with the standard requirements and provides sufficient structure for the implementation and maintenance of the food safety system.  Yes  No

Based on the information provided, the system is designed to identify and manage compliance with statutory, regulatory and contractual requirements  Yes  No

The organization has demonstrated effective implementation of its food safety system.  Yes  No

The organization demonstrates sufficient control of the elements of the Prerequisite program.  Yes  No

General and specific control measures have been found to be sufficiently controlled.  Yes  No

Changes in processes, products and the system have been sufficiently validated prior to implementation.  NA  Yes  No

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<b>CONFIDENTIAL</b>		Document:	GP 4110_la	Issue n°:	3 Rev. 2	Page n°:	2 of 4

The internal audit program, verification and management review have been sufficiently  Yes  No completed and effective to maintain and improve the system.

De food safety system has demonstrated to meet the requirements of the standard.  Yes  No

Claims and references to certification are accurate and in accordance with  NA  Yes  No SGS guidelines.

## 6. Nonconformities

Number of nonconformities identified: 0 Critical 0 Major 3 Minor

CAR No.: 1 of 3	Category: MINOR
Standards: SNI CAC/RCP 1 : 2011	Standard Ref.: 4.2.2
Area/Department/Process: RM Warehouse (External WH)	Document Ref. : Remote site tour
Infrastructure was not always maintained properly, e.g. found dirty and mouldy wall at external material warehouse above glue trap no. 1/4	

CAR No.: 2 of 3	Category: MINOR
Standards: SNI CAC/RCP 1 : 2011	Standard Ref.: 9.3
Area/Department/Process: RM Warehouse (External WH)	Document Ref. : Remote site tour
During audit found material (cane sugar) has been stored at external material warehouse without identity/label.	

CAR No.: 3 of 3	Category: MINOR
Standards: SNI CAC/RCP 1 : 2011	Standard Ref.: 7.1.3
Area/Department/Process: Production	Document Ref. : Remote site tour
It was found Personnel workwear was not always worn properly, e.g.: Workwear (white coat) of filling operator (bottle feeding).	
It was found internal policy due to pandemic covid19 regarding using Mask in all factory area was not always implemented, e.g. Personnel in Ingredient weighing storage was not use face mask according to the standard.	

Nonconformities detailed here shall be addressed through the organization's corrective action process, in accordance with the relevant corrective action requirements of the audit standard, including actions to analyse the cause of the nonconformity and prevent recurrence, and complete records maintained.

Job n°:	ID/JKT 6077	Report date:	12 August 2021	Visit Type:	SUR	Visit n°:	4
<b>CONFIDENTIAL</b>		Document:	GP 4110_la	Issue n°:	3 Rev. 2	Page n°:	3 of 4

- Corrective actions to address identified **CRITICAL** nonconformities raised on initial audit shall be submitted to SGS within 14 days from the date of issue of the nonconformity, with records supporting evidence. Closeout shall be conducted within 28 days from the date of the issue of nonconformity. If documentation or other evidence can not demonstrate an effective corrective action, then an on site visit may be required.
- Corrective actions to address identified **CRITICAL** nonconformities raised on surveillance audit or renewal audit, closeout shall be conducted within 7 days.
- Corrective actions to address identified **MAJOR** nonconformities shall be carried out immediately and SGS notified of the actions taken within 30 days. An SGS auditor will perform a **follow up visit** within 90 days to confirm the actions taken, evaluate their effectiveness, and determine whether certification can be granted or continued.
- Corrective actions to address identified **MAJOR** nonconformities shall be carried out immediately and **records with supporting evidence sent to the SGS auditor** for close-out within 90 days.
- Corrective Actions to address identified **MINOR** non conformities shall be documented on an action plan and sent by the client to the auditor within 90 days for review. If the actions are deemed to be satisfactory they will be followed up at the next scheduled visit
- Corrective Actions to address identified **MINOR** non-conformities have been detailed on an action plan and the intended action reviewed by the Auditor, deemed to be satisfactory and will be followed up at the next scheduled visit.

Note:- Initial, Re-certification and Extension audits – recommendation for certification cannot be made unless check box 4 is completed. For re-certification audits the time scales indicated may need to be reduced in order to ensure re-certification prior to expiry of current certification.

Note: At the next scheduled audit visit, the SGS audit team will follow up on *all* identified nonconformities to confirm the effectiveness of the corrective actions taken.

## 7. General Observations & Opportunities for Improvement

N/A

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## PROSEDUR

No. Dokumen

H-TQ-P-02.05.01

# PENARIKAN PRODUK PRODUCT RECALL AND WITHDRAWAL

Tanggal Efektif

19 November 2020

No. Revisi

03

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### I. TUJUAN / PURPOSE

Untuk memberikan pedoman dalam pelaksanaan penarikan produk PT Kraft Heinz ABC Indonesia.  
*To provide guideline of recall and withdrawal process in PT Kraft Heinz ABC Indonesia.*

### II. RUANG LINGKUP / SCOPE

Prosedur berlaku untuk penarikan seluruh produk PT Kraft Heinz ABC Indonesia.  
*This recall and withdrawal procedure applied to all products in PT Kraft Heinz ABC Indonesia.*

### III. DEFINISI / DEFINITION

Penarikan pangan (*recall*) adalah suatu tindakan menarik pangan yang berpotensi menimbulkan gangguan kesehatan dan/atau tidak sesuai dengan peraturan perundang-undangan dari setiap tahapan pada rantai pangan, termasuk pangan yang telah dimiliki oleh konsumen dalam upaya untuk memberikan perlindungan terhadap konsumen. Penarikan Pangan tidak termasuk penarikan produk untuk kepentingan tertentu, misalnya penarikan produk yang mendekati masa kedaluwarsa Pangan sebagai upaya pemulihan stok produk dipasar (*stock recovery*) (PERKA BPOM No.22 Th 2017). Penarikan produk dapat dipicu oleh keluhan konsumen, instruksi pemerintahan atau inisiatif perusahaan.

Product recall dapat melibatkan media masa, tergantung pada tingkat resiko produk, sebaran produk dan kemampuan pelacakan distribusi produk sampai ke konsumen.

*Food recall is an act of withdrawing food that is potential to cause health problem and/or food that its stage in the food chain is not accordance with the laws or regulations, including food already owned by consumers, in order to protect consumers. Food recall does not include product withdrawal with certain purposes such as recalling products that are approaching expiration period for the shake of restoring product stock in the market (PERKA BPOM No.22 Th 2017).*

*Product recall can be triggered by consumer complaints, government instructions or company initiatives. Product recall may involve news media depending on the level of product risk, product distribution and tracking ability of product distribution to consumers.*

Withdrawal adalah suatu tindakan menarik pangan yang berpotensi menimbulkan gangguan kesehatan yang serius dan atau tidak sesuai dengan peraturan perundangan, dari pelanggan tetapi tidak sampai ke konsumen akhir, dalam upaya untuk memberikan perlindungan terhadap konsumen. (PERKA BPOM No.22 Th 2017).

*Product Withdrawal* adalah proses penarikan produk berdasarkan inisiatif perusahaan terhadap produk yang apabila produk dikonsumsi dapat mengakibatkan gangguan bagi kesehatan, produk bermasalah kehalalannya atau produk memiliki cacat mutu atau produk tidak sesuai dengan regulasi yang berlaku, namun penarikan hanya dilakukan untuk produk yang **masih berada di dalam rantai distribusi dan belum mencapai konsumen**.

*Withdrawal is an act of recalling food from the customer but not to the end customer (consumer), which is potential to cause serious health problem or food that is not accordance with the regulations in order to protect customer (PERKA BPOM No.22 Th 2017).*

*Product Withdrawal is company's initiative to withdraw product which can cause consumer health problems or even fatality, have a halal issue, product quality defect or the product does not comply with applicable regulations.*

*Withdrawal is only done for products that are still in the chain distribution and has not yet reached consumers.*

### IV. REFERENSI / REFERENCE

- 4.1. Peraturan Kepala Badan Pengawas Obat dan Makanan Republik Indonesia (PERKA) BPOM No 22. Tahun 2017
- 4.2. QRMP Lib 2.06. Facility Security & Food Defense

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### V. TANGGUNG JAWAB / RESPONSIBILITY

- 5.1. Penarikan produk dilakukan oleh team dengan anggota sesuai dengan yang tercantum pada Product Recall Team Contact List, PT Heinz ABC Indonesia (H-TQ-F-14).  
*Product Recall / withdrawal is carried out by a team with members in accordance with those listed on the Product Recall Team Contact List, PT Kraft Heinz ABC Indonesia (H-TQ-F-14).*
- 5.2. Managing Director  
Memberikan persetujuan tertulis, dalam bentuk tertulis tidak terbatas pada e-mail atau bentuk tertulis lainnya, terhadap rencana product recall.  
*Give written decision approval communication. This approval can be formed as electronic mails or written formal letter document.*
- 5.3. FSQ Leader / Head of FSQ Indonesia  
Memberikan proposal tertulis, dalam bentuk tertulis, tidak terbatas pada e-mail atau bentuk tertulis lainnya, terhadap rencana *product withdrawal*.  
*Prepare and give the decision approval communication. This approval can be formed as electronic mails or written formal letter document.*
- 5.4. Koordinator *Product Recall*  
Koordinator *product recall* menentukan *contact person* dari masing-masing departemen di dalam *Product Recall Team Contact List* dan memastikan *ter-up date*.  
*The product recall coordinator determines the contact persons of each department at Product Recall Team Contact List and ensures that they are up to dated.*
- 5.5. FSQ Site Manager
- 5.5.1. Bersama tim:  
*Along with the team:*
- 5.5.1.1. Meninjau mutu produk yang diduga bermasalah, meliputi bahan baku, bahan pembantu, bahan pengemas, WIP dan produk akhir.  
*Review the quality of the product which may have a problem such as raw materials, packaging materials, work in progress and final finished products.*
- 5.5.1.2. Menganalisa produk bermasalah sesuai substansi permasalahannya serta hal yang terkait.  
*Analyze the problem according to the substance of the issue to develop the root cause analysis.*  
Menentukan penyebab masalah dan menentukan tindakan perbaikannya  
*Determine the root cause and develop the inline robust actions.*
- 5.5.1.3. Menentukan perlu atau tidaknya *product recall* atau *withdrawal*.  
*Determine the necessity of recall or withdrawal action.*
- 5.5.1.4. Menganalisa kemungkinan penanganan produk bermasalah (*reprocess*, dimusnahkan atau kemungkinan lainnya).  
*Analyze the possibility of handling products issue (reprocess, destroyed or other possibilities).*
- 5.5.1.5. Memerintahkan dan membuat label karantina untuk produk yang diduga bermasalah.  
*Order and make quarantine labels for finished products that are suspected at Logistic (DC) by giving the LOT or batch product*
- 5.5.2. Berhubungan dengan pihak luar untuk pengujian silang produk yang diduga bermasalah, apabila diperlukan.  
*Liaise with outsiders (external lab testing) to the suspected product, if necessary.*
- 5.6. Plant Manager
- 5.6.1. Menghentikan proses produksi untuk produk sejenis dan yang menggunakan bahan baku, mesin dan peralatan yang sama dengan produk yang diduga bermasalah.  
*Stop the production process for similar products that use the same raw materials, machinery and equipment as the products that are suspected of having same problems.*



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5.6.2. Meninjau rekaman mutu dan proses produksi produk yang diduga bermasalah, meliputi bahan baku yang digunakan, bahan pembantu, bahan pengemas, jumlah produk akhir dan proses produksi yang dilakukan.

*Review all the quality record and production process that are suspected of having problem, including raw materials, packaging materials, process and packing production and final quantity products.*

5.6.3. Menentukan penyebab masalah yang mungkin berasal dari kelalaian proses merujuk pada Teknik 4M (Manusia, Mesin, Metode dan Material). (penambahan kata yang dihighlight hijau sesuai terjemahan) *Determine the cause of the problem with refer to 4M (Man, Machine, Method and Materials) techniques.*

5.6.4. Merencanakan teknis penanganan produk bermasalah sesuai rekomendasi dan menyiapkan dokumen *lesson learned*.

*Lead technical problem solving to determine the corrective and preventive actions and established lesson learned and systematic robust corrective and preventive actions.*

5.7. Head of Operations Indo & PNG

5.7.1. Menghentikan pengiriman produk.

*Stop the distributions of product.*

5.7.2. Melakukan karantina produk dan bahan baku yang diduga bermasalah.

*Quarantine products and raw materials that are suspected.*

5.7.3. Menyiapkan data inventory gudang bahan baku dan bahan jadi.

*Prepare warehouse inventory data of raw materials and finished materials.*

5.7.4. Menyiapkan data distribusi produk yang diduga bermasalah.

*Prepare product distribution data that is suspected.*

5.7.5. Kerjasama dengan departemen marketing dan sales untuk pengawasan pemindahan produk yang diduga bermasalah.

*Collaborate with marketing and sales departments to oversee and trace the transfer of products suspected.*

5.7.6. Melaksanakan pemusnahan produk berdasarkan rekomendasi.

*Carry out product destruction based on recommendations*

5.8. Finance Director / Finance Manager / Distribution Accounting Manager

Menyiapkan data biaya product recall untuk keperluan penarikan produk, penggantian produk ke pasar, penyewaan gudang, "reprocess" dan pemusnahan produk.

*Prepare data on product recall costs, product replacement to the market, warehouse rental, "reprocessing or rework" and product destruction.*

5.9. Sales Director/ Sales Managers / Export Manager

5.9.1. Menginformasikan secepatnya ke jajaran customer (importir, distributor dan agen) mengenai *product recall* atau *product withdrawal*.

*Inform customers as soon as possible (importers, distributors and agents) in related to product recall or product withdrawal.*

5.9.2. Bersama dengan anggota tim lainnya merencanakan dan melakukan penarikan produk.

*Together with sales team to make plan how to recall product from distributors and market.*

5.9.3. Menentukan lokasi pengembalian produk oleh konsumen dan kontak person serta nomor telepon yang dapat dihubungi.

*Determine the location of product returns by consumers and contact persons (telephone numbers) of retailers that can be contacted.*

5.9.4. Bekerjasama dengan retailer dan distributor untuk penarikan dan pengumpulan produk dari konsumen, apabila *product recall*.

*Collaborate with retailers and distributors for product recall collection from consumers, in case product recall is conducted.*

5.9.5. Menjamin efektifitas penarikan produk bermasalah dari konsumen dan di tingkat retail.

*Ensure the effectiveness of recall / withdrawal products from consumers and distributor.*

5.9.6. Menjamin terpeliharanya hubungan baik dengan konsumen dan di tingkat retail.

*Ensure the good relations with consumers and retail distributor person are maintained.*

5.9.7. Mengarahkan pertanyaan-pertanyaan konsumen / customer ke *Public Relation*.

*Help the questions from consumer / customer to Public Relation.*



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### 5.10. Public Relation (Head of Corporate & Legal Affairs)

5.10.1. Menyiapkan *press release* dan memberitahukan kepada konsumen melalui media massa, apabila product recall dilakukan.

*Prepare press releases and notify consumers through media communication, if product recall is conducted.*

5.10.2. Memberikan penjelasan kepada konsumen, lembaga pemerintah dan lembaga terkait lainnya mengenai produk bermasalah dan itikad baik perusahaan dalam menangani keluhan dari masyarakat.

*Provide explanations to consumers, government agencies and other relevant institutions regarding recall products and the company good effort in handling complaints from the public.*

5.10.3. Menjawab pertanyaan atau tanggapan dari konsumen, media dan institusi lainnya.

*Answer the questions or responses from consumers, the media and other institutions.*

### 5.11. Corporate Legal

Mempersiapkan dampak hukum dari kegiatan *recall / withdrawal* ini.

*Prepare the legal impact of recall / withdrawal activities.*

### 5.12. EHS Koordinator

Mempelajari dan memutuskan cara pemusnahan bila pemusnahan tersebut berpengaruh pada limbah dan lingkungan.

*Learn and decide how to destroy if it affects the waste and the environment.*

## VI. URAIAN / DESCRIPTION

6.1. Produk *recall / withdrawal* dapat disebabkan oleh beberapa hal antara lain; keluhan pelanggan, instruksi pemerintah (BPOM) dan temuan internal.

*Recall / withdrawal product caused by several things, such as; consumer complaints, government instructions (BPOM) and internal findings.*

6.1.1. Berdasarkan peraturan pemerintah (PERKA BPOM No. 22 Tahun 2017), BPOM dapat meminta Produsen, Importir, dan/atau Distributor Pangan untuk melakukan tindakan penarikan Pangan pada saat terjadi kondisi sebagai berikut:

*Based on government regulations (PERKA BPOM No.22 of 2017), BPOM can ask Producers, Importers, and / or Food Distributors to conduct food recall / withdrawal when the following conditions occurs:*

6.1.1.1. Pangan yang telah didistribusikan mempunyai risiko menyebabkan penyakit atau cedera.  
*Distributed foods have the risk of causing illness or injury.*

6.1.1.2. Pangan tidak memenuhi persyaratan keamanan Pangan dan atau ketentuan lain yang ditetapkan.

*Foods do not meet food safety requirements and or other existing provisions.*

6.1.1.3. Perlu diambil tindakan untuk melindungi kesehatan masyarakat.

*Action needs to be taken to protect public health.*

6.1.2. Informasi awal adalah informasi yang pertama kali diterima dan biasanya belum detail. Informasi awal ditangani dengan mengacu pada Prosedur Pengendalian Produk Tidak Sesuai dan Prosedur Penanganan keluhan pelanggan.

*Initial information is usually not to detailed. Initial information is handled with reference to the Inappropriate Product Control Procedure and the Customer Complaints Handling Procedure.*

6.1.3. Informasi Spesifik:

*Specific Information:*

6.1.3.1. Informasi spesifik adalah informasi yang diperoleh dari hasil penyelidikan terhadap produk yang diduga bermasalah (serta dokumentasi prosesnya) oleh masing-masing departemen.

*Specific information is information obtained from the results of as well as process documentation by each relevant process.*

6.1.3.2. Informasi dapat berupa:

*Information can be as follows:*



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- 6.1.3.2.1. Hasil pengujian produk yang diduga bermasalah.  
*Testing result of the product issue.*
- 6.1.3.2.2. Penilaian risiko bahaya produk yang diduga bermasalah.  
*Risk assessment of process and product.*
- 6.1.3.2.3. Data *quality control* bahan mentah, bahan pengemas dan produk jadi.  
*Quality control record of incoming material (raw material, packaging material) and finished product record (Physical, Chemical and Microbiological laboratory report).*
- 6.1.3.2.4. Data produksi (bahan baku, bahan pengemas, proses dan pengemasan) produk yang diduga bermasalah.  
*Production record (raw material, packaging material, process, packing, cleaning activity) of product that is suspected of having a problem.*
- 6.1.3.2.5. Data gudang mengenai produk yang diduga bermasalah, sistem penyimpanan, distribusi, *quantity on hand* dan pengangkutan.  
Warehouse data regarding products that are suspected of having problems, storage systems, distribution, quantity on hand and transportation.
- 6.1.3.2.6. Formula.  
*Formula.*
- 6.1.3.2.7. Data lain yang terkait dengan produk yang diduga bermasalah.  
Other data related to the product recall (COA, or Supplier Historical Data and Transport).

- 6.1.3.3. Jika diperlukan, pengujian produk juga dapat dilakukan oleh pihak ketiga (*crosscheck* oleh lab independent terakreditasi).  
*If necessary, product testing can also be carried out by third parties (tested by an accredited independent lab).*

## 6.2. Klasifikasi Penarikan Produk Pangan *Food product recall/withdrawal classification*

- 6.2.1. Berdasarkan Peraturan PERKA BPOM No 22 Tahun 2017, adapun Penarikan Pangan dari peredaran dibagi menjadi tiga kelas tergantung dari tingkat risikonya terhadap kesehatan, yaitu:  
*Based on PERKA BPOM No 22 Tahun 2017, withdrawing food from circulation process is divided into three classes depending on the level of risk to health, they are:*

### 6.2.1.1. Penarikan Kelas I / *First class withdrawal*

Situasi di mana konsumsi atau paparan Pangan diduga dapat menyebabkan masalah kesehatan yang serius bahkan kematian. Contohnya:

*A condition where food consumption or exposure is suspected to cause serious health problems or even death. For example:*

- 6.2.1.1.1. Pangan mengandung bahan berbahaya dan/atau bahan tambahan yang dilarang digunakan dalam Pangan, seperti asam borat/boraks dan formalin/paraformaldehid atau pewarna yang dilarang digunakan dalam Pangan seperti methanyl yellow dan rhodamin B.

*Food contains hazardous and / or additives materials that are prohibited such as boric acid and formalin / paraformaldehyde or dyes that are prohibited such as methanol yellow and rhodamine B.*

- 6.2.1.1.2. Pangan yang ditemukan mengandung bakteri patogen (contoh: Clostridium botullinum, Salmonella sp, Listeria monocytogenes, dan lain-lain), toksin dari bakteri (contoh: botulin toksin), toksin dari jamur (mushroom), virus.

*Food contains of pathogenic bacteria such as: Clostridium botulinum, Salmonella sp, Listeria monocytogenes etc., toxins from bacteria (e.g. botulin toxin), toxins from fungi, viruses.*

- 6.2.1.1.3. Kontaminasi benda asing dalam Pangan dan menimbulkan risiko cedera kepada konsumen (termasuk kaca, logam dan plastik tajam, benda keras lainnya).



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*Contamination of foreign objects and pose a risk of injury to consumers (including glass, metal and sharp plastics, other hard objects).*

6.2.1.1.4. Jangka waktu untuk penarikan Kelas I adalah:

*The timeframes for first class withdrawals are:*

a. Peringatan Publik (Public Warning) diterbitkan paling lambat 1 x 24 jam setelah ditetapkan kelas penarikan oleh BPOM.

*Public warning issued no later than 1 x 24 hours after the withdrawal class is determined by BPOM.*

b. Segera setelah diterbitkan Peringatan Publik, Pangan yang harus ditarik dari peredaran tidak boleh diperjualbelikan dan diamankan setempat.

*Right after a public warning issued, food that must be withdrawn from circulation may not be sold and be secured locally.*

c. Pangan yang harus ditarik dari peredaran, harus bersih dari peredaran paling lambat 14 hari kalender setelah diterbitkan surat perintah penarikan oleh BPOM.

*Food that must be withdrawn from circulation must be clean from circulation no later than 14 calendar days after the withdrawal warrant is issued by BPOM.*

6.2.1.2. Penarikan Kelas II / *Second class withdrawal*

Situasi di mana konsumsi atau paparan Pangan diduga dapat menimbulkan gangguan kesehatan yang bersifat sementara, atau gangguan kesehatan yang dapat pulih kembali, atau kemungkinan kecil dapat menimbulkan gangguan kesehatan serius, atau mutu tidak sesuai dengan Standard Nasional Indonesia yang telah diwajibkan (SNI Wajib), atau Pangan terkemas yang beredar tanpa ijin edar, serta Pangan berdasarkan hasil pengujian positif mengandung babi pada Pangan yang tidak mencantumkan peringatan "mengandung babi" pada label. Contohnya:

*Situation where food consumption or exposure is suspected to cause temporary health problems, health problems that can recover, unlikely to cause serious health problems or the quality is not in accordance with the Indonesian National Standard that has been required (Compulsory SNI), or the food which circulating without a distribution permit, as well as food which its label does not mention "contains pork" but its test results show that positive for containing pork. For example:*

6.2.1.2.1. Pangan dengan bahan baku dan/atau bahan tambahan Pangan (BTP) yang tidak dicantumkan pada label.

*Food with raw materials and / or food additives (BTP) that are not stated on the label.*

6.2.1.2.2. Pangan dengan bahan tambahan Pangan (BTP) yang tidak sesuai dengan peraturan atau melebihi batas maksimum.

*Food with food additives (BTP) that does not comply with regulations or exceeds the maximum limit.*

6.2.1.2.3. Mengandung cemaran kimia (logam berat, mikotoksin, migran kemasan Pangan atau cemaran kimia lainnya), atau residu pestisida, residu antibiotik yang melebihi batas maksimum.

*Contains chemical contaminants (heavy metals, mycotoxins, food packaging migrants or other chemical contaminants), or pesticide residues, antibiotic residues that exceed the maximum limit.*

6.2.1.2.4. Mengandung toksin alami yang berasal dari bahan itu sendiri, contoh histamin pada ikan yang melebihi batas maksimum.

*Contains natural toxins that come from the material itself, for example histamine in fish that exceeds the maximum limit.*

6.2.1.2.5. Berat bersih atau bobot tuntas tidak sesuai dengan yang telah ditetapkan.

*Net weight or total weight not comply with existing standards.*

6.2.1.2.6. Produk tidak memenuhi persyaratan mutu yang ditentukan dalam SNI Wajib.

*Products do not meet the quality requirements specified in Compulsory SNI.*



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6.2.1.2.7. Kemasan rusak dalam jumlah besar sehingga mungkin akan berpengaruh terhadap risiko keamanan bagi konsumen secara luas (ketentuan terkait besaran jumlah kemasan rusak yang dapat menyebabkan produk ditarik akan ditetapkan oleh BPOM).

*A large number of damaged packages may have big impact on security risks for consumers (provisions related to the amount of damaged packaging that can cause products to be withdrawn will be determined by BPOM).*

6.2.1.2.8. Kesalahan pelabelan terkait peringatan pada Pangan yang dapat mengakibatkan kesalahan konsumsi pada tingkat konsumen.

*Labeling errors related to warnings on food that can lead to consumption errors at the consumer level.*

6.2.1.2.9. Hasil pengujian menunjukkan positif mengandung babi atau bahan berasal dari babi namun tidak mencantumkan peringatan „Mengandung Babi“ pada label. Dilakukan apabila permasalahan menyangkut sifat halal produk dan apabila LPPOM-MUI telah membuktikan bahwa produk tersebut tidak halal dan diperintahkan untuk melakukan penarikan produk tersebut.

*The test results show that it's positive for containing pork or its raw material is pork, but it does not mention "contains pork" on the label. Recall and withdrawal is conducted in case LPPOM-MUI has proven that the product is not halal then they order to withdraw the product.*

6.2.1.2.10. Jangka waktu untuk penarikan Kelas II adalah:

*The timeframes for second class withdrawals is:*

a. Pangan yang ditarik harus bersih dari peredaran paling lambat 30 hari kalender setelah diterbitkan surat perintah penarikan oleh BPOM.

*The food that is withdrawn must be clean from circulation no later than 30 calendar days after the withdrawal warrant is issued by the BPOM.*

6.2.1.3. Penarikan kelas III / *Third Class withdrawal*

Situasi dimana konsumsi atau paparan Pangan tidak menyebabkan reaksi yang merugikan kesehatan, namun ada pelanggaran terhadap peraturan perundangan selain yang sudah disebutkan pada Kelas I dan Kelas II, contohnya:

*Situations where food consumption or exposure do not cause adverse health reactions, but there is violation of laws and regulations that already mentioned in Class I and Class II, for example:*

6.2.1.3.1. Label tidak sesuai dengan yang disetujui pada saat pendaftaran Pangan.

*Label does not match with the former label approved at food registration time.*

6.2.1.3.2. Pencantuman tanggal produksi atau kode produksi, dan/atau tanggal kedaluwarsa yang tidak lengkap.

*Inclusion of production date or production code, and / or expiration date is incomplete.*

6.2.1.3.3. Pangan yang ditarik harus bersih dari peredaran paling lambat 60 hari kalender setelah diterbitkan surat perintah penarikan oleh BPOM.

*The withdrawn food must be clean from circulation no later than 60 calendar days after the withdrawal warrant is issued by the BPOM.*

6.3. Pelaksanaan Product Recall

*Product Recall Execution*

Pelaksanaan product recall sesuai dengan alur proses yang telah ditetapkan (Lampiran 1).

*Product recall is carried out in accordance with established process flow pelaksanaan product recall (Appendix 1).*

6.3.1. Data / *Data*



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- 6.3.1.1. Masing-masing anggota tim mempersiapkan data yang berhubungan dengan produk bermasalah dan yang terkait langsung dengan tugas masing-masing departemen.  
*Each team member prepares data related to recall products and those directly related to their respective department responsibility*
- 6.3.1.2. Dengan data yang ada, maka produk dapat diklasifikasikan menjadi dua yaitu:  
*With an existing data, the product can be classified into two, they are:*
- 6.3.1.2.1. Produk yang masih berada di bawah kendali perusahaan, misalnya stock produk di gudang finish good dan gudang distribusi.  
*Traceability Products that are still under the control internally, for example, stock products in the finish good warehouse and distribution warehouse.*
- 6.3.1.2.2. Produk yang sudah tidak berada di bawah kendali perusahaan, misalnya produk yang sudah sampai ke tangan agen, pasar retail antara lain supermarket, rumah sakit dan warung serta konsumen.  
*Products that are not under the control of the company, for example products that have reached the hands of agents, retail markets include supermarkets, hospitals and stalls and consumers.*
- 6.3.1.3. Penarikan produk.  
*Product recall / withdrawal process*
- 6.3.1.4. Tahapan Product Recall.  
*Product recall steps.*
- 6.3.1.4.1. Konfirmasi ke gudang distribusi yang selanjutnya akan melacak jalur penyebaran produk bermasalah ke importir, agen lokal dan pasar retail.  
*Confirmation to the distribution warehouse which will further track the path of the distribution of suspected products to importers, local agents and retail.*
- 6.3.1.4.2. Menghubungi pihak pemerintah untuk memberitahukan rencana penarikan.  
*Contact the government to notify the recall plan.*
- 6.3.1.4.3. Kerjasama dengan media massa untuk menginformasikan kepada konsumen akan produk bermasalah tersebut dan penarikannya oleh distributor, agen dan pasar retail.  
*Collaboration with media to inform consumers of these recall products and the recall process or withdrawal by distributors, agents and retail market.*
- 6.3.1.4.4. Kerjasama dengan pasar retail untuk pengembalian produk bermasalah dari konsumen dan pengantiannya.  
*Collaboration with retail markets to return suspected products from consumers and replace all the impacted products.*
- 6.3.1.4.5. Pengawasan pemindahan produk bermasalah dari konsumen ke pasar retail, agen dan distributor ke gudang karantina pabrik.  
*Supervision of the movement impacted products from consumers to the retail market, agents and distributors to the factory quarantine warehouse.*
- 6.3.1.5. Tahapan Product Withdrawal.  
*Product withdrawal steps.*
- 6.3.1.5.1. Konfirmasi ke gudang distribusi yang selanjutnya akan melacak jalur penyebaran produk bermasalah ke importir, agen lokal dan pasar retail.  
*Confirmation to the distribution warehouse which will further track the path of the distribution of impacted products to importers, local agents and the retail market.*
- 6.3.1.5.2. Kerjasama dengan importir, agen dan pasar retail mengenai penarikan produk bermasalah, pengirimannya ke gudang karantina pabrik dan penggantian produk.  
*Collaboration with importers, agents and retail markets regarding the withdrawal products, products delivery to the factory quarantine warehouse until product replacement.*

- 6.3.2. Koordinator tim Product Recall menilai dan memutuskan kapan proses ini berakhir dan memberitahukan pihak manajemen perusahaan untuk selanjutnya diteruskan ke pihak luar yang



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terkait, bahwa proses penarikan telah selesai. Salah satu yang menjadi pertimbangan adalah rasio jumlah produksi terhadap jumlah produk yang berhasil ditarik (baik product recall maupun *product withdrawal*)

*Product Recall team coordinator assesses and decides when this recalls process will be finished and notifies the Board of Director and Public Relation that must to be informed to the outside parties (government, BPOM), that the withdrawal / recall process has been completed. One of the considerations is the ratio of the amount of production to the number of products successfully withdrawn (both product recall and product withdrawal).*

### 6.3.3. Monitoring dan Evaluasi

#### *Monitoring & Evaluatio*

6.3.3.1. Monitor dampak dari penarikan produk

*Monitor the impact of product recall.*

6.3.3.2. Evaluasi semua tindakan dalam proses penarikan produk, baik product recall ataupun product withdrawl yang telah dilakukan dan dokumentasikan seluruh proses penarikan produk tersebut beserta hasil evaluasinya.

*Evaluate all actions of this recall / withdrawal that have been carried out and document the entire process of withdrawal of the product along with the results of its evaluation.*

6.3.3.3. Jumlah produk yang di produksi harus sama dengan yang jumlah produk yang ditarik.

*The number of products produced must be the same as the number of products recall / withdrawn.*

### 6.4. Penanganan Produk

#### *Product Handling*

#### 6.4.1. Tindakan / *Actions.*

Terhadap produk-produk yang ditarik dari pasaran dilakukan tindakan sebagai berikut:

*Products that are withdrawn from the market are subject to the following actions:*

6.4.1.1. Diletakkan pada area terpisah dengan batas dan tanda identifikasi yang jelas.

*Placed in a separate area with clear segregations and identification mark labelling.*

6.4.1.2. Ditindaklanjuti sesuai keputusan, misalnya dimusnahkan, dijual sebagai pakan dan lain-lain.

*Followed up according to decisions, for example destroyed, sold as feed and others.*

#### 6.4.2. Pelaksanaan Penanganan / *Implementation of Handling.*

Penanganan produk dilakukan oleh departemen yang berkompeten sesuai jenis tindakan yang diambil, misalnya pemusnahan produk dilakukan oleh gudang/distributor dan reprocess produk dilakukan oleh departemen produksi. Pelaksanaan disaksikan oleh pihak internal yang berwenang dan pihak luar, apabila dipersyaratkan atau diperlukan misalnya BPOM, atau Lembaga otoritas yang lain

*The product handling is carried out by Relevant departments (FSQ, Logistic, Sales) according to the type of action taken, for example the destruction of the product is carried out by the warehouse / distributor (Logistic Team) and the reprocess of the product is carried out by the Production & FSQ Implementation of disposition product is witnessed by internal authorities and outside parties, if required, i.e.: BPOM, or other authority institution*

#### 6.4.3. Prosedur / *Procedure*

Prosedur pelaksanaan pemusnahan produk atau reprocess sesuai dengan ketentuan yang berlaku:  
*The procedure for disposition product destroy or reprocess is in accordance with applicable regulation.*

### 6.5. Laporan / *Reporting*

#### 6.5.1. Laporan Kegiatan / *Report Activity*

Laporan kegiatan dilakukan secara berkala, misalnya setiap dua minggu, selama proses penarikan produk dilakukan. Laporan berisi:

*Activity reports are conducted regularly, for example: every two weeks, during the product withdrawal process. Report contains:*

6.5.1.1. Nama produk yang ditarik / *Name of product being withdrawn.*



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6.5.1.2. Distributor yang diinformasikan mengenai proses penarikan produk, tanggal dan cara pemberitahuannya.

*Distributors who are informed of the product withdrawal process, date and method of notification.*

6.5.1.3. Distributor yang merespons pemberitahuan tersebut dan yang tidak.

*Distributors who responded to the notification and who did not response the notification.*

6.5.1.4. Nilai quantity on hand produk, jumlah produk dipasaran dan yang berhasil dikembalikan oleh distributor.

*Value and quantity on product impacted, number of products in the market, also quantity have been returned by the distributor.*

### 6.5.2. Laporan Akhir Kegiatan / Final Report Recall / Withdrawal Activities

Laporan akhir kegiatan penarikan produk dibuat saat proses dihentikan menurut peraturan yang berlaku. Laporan berisi informasi sebagai berikut:

*Final report on product withdrawn is made when the process is finished according to applicable regulations. The report contains the following information:*

6.5.2.1. Nama produk yang ditarik / Name of product being withdrawn.

6.5.2.2. Tanggal, nama media serta materi pemberitahuan kepada publik, apabila dilakukan product recall.

*Date, name of media notices to the public, if product recall is conducted.*

6.5.2.3. Distributor yang terkait dalam proses penarikan produk, sesuai penyebaran produk yang diduga bermasalah.

*Distributors involved in the product withdrawal process, according to the distribution of products suspect.*

6.5.2.4. Distributor yang diinformasikan mengenai proses penarikan produk, yang merespons dan yang tidak.

*Distributors who are informed of the product withdrawal process.*

6.5.2.5. Jumlah total produk yang berhasil dikembalikan atau ditarik, serta jumlah total yang tidak dapat diambil kembali.

*The total number of products that have been successfully returned or withdrawn, as well as the total amount that cannot be withdrawn.*

6.5.2.6. Penanganan produk bermasalah yang berhasil ditarik meliputi tindakan dan pelaksanaan.

*Handling of recall products that have been successfully withdrawn includes action and implementation.*

6.5.2.7. Pihak luar perusahaan yang menjadi saksi atau ikut serta pada proses product recall dan dalam penanganan produk.

*Outside parties who are witnesses or take part in the product recall process and in handling the product.*

6.5.2.8. Jika sudah diselesaikan laporan kegiatan, Koordinator produk recall harus melaporkan laporan akhir kegiatan (Hasil Akhir, Tindakan Korektif) ini ke Pihak Top Management, Managing Director / FSQ Zone Leader.

*If the activity report has been completed, the recall product Coordinator must report the final activity report (Final Results, Corrective Action) to the Top Management, Managing Director / FSQ Zone Leader.*



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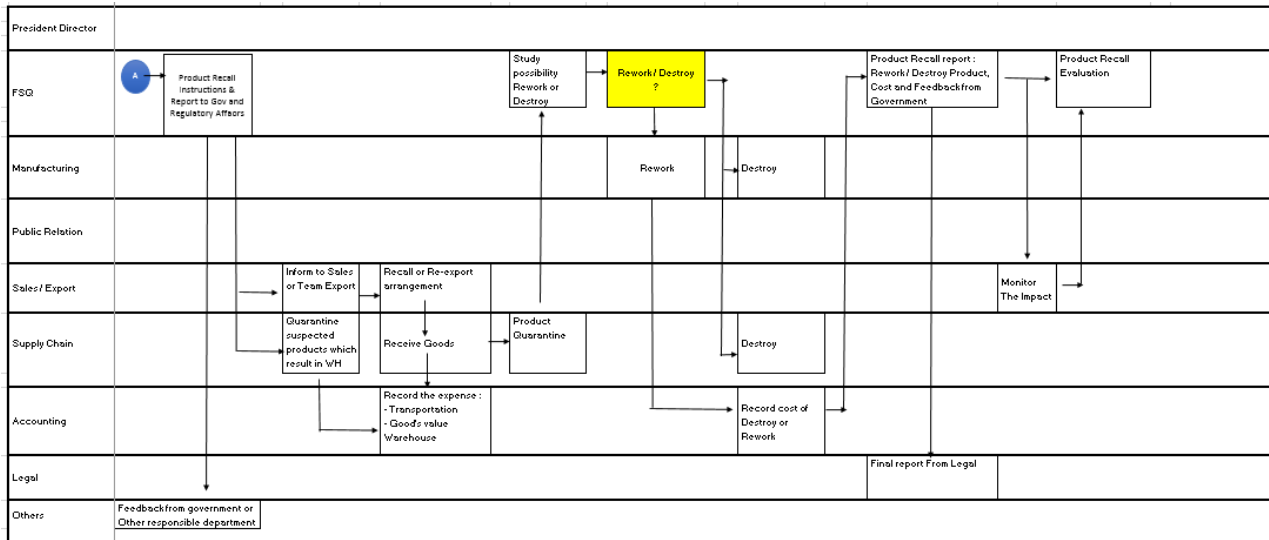
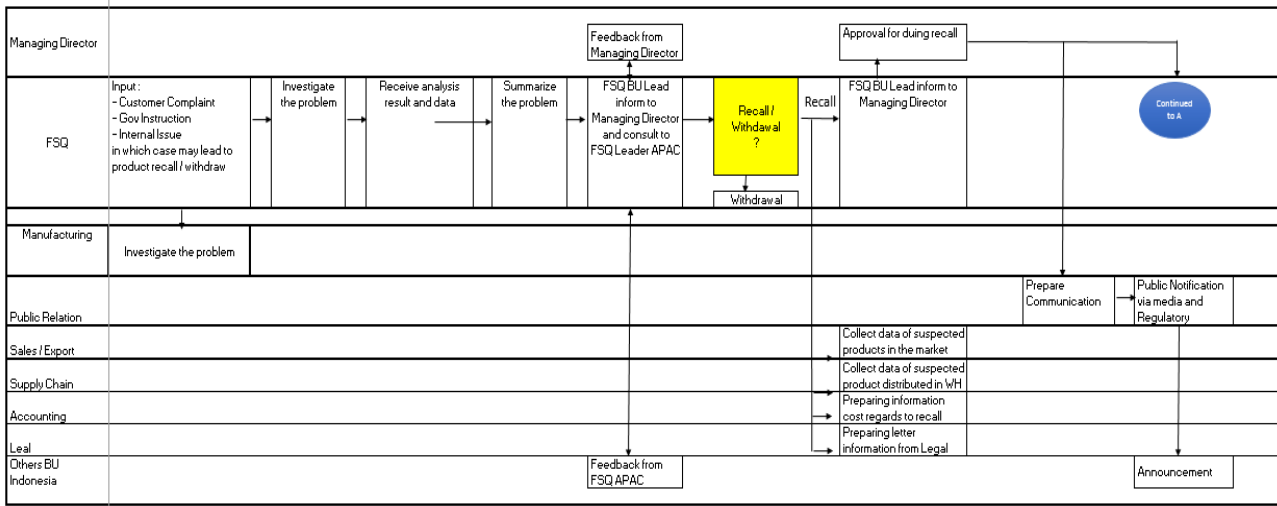
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**VII. LAMPIRAN / APPENDIX**

**7.1. Diagram Alir Penarikan Produk**

*Flow process Recall & Withdrawal Product*

**7.1.1. Recall**



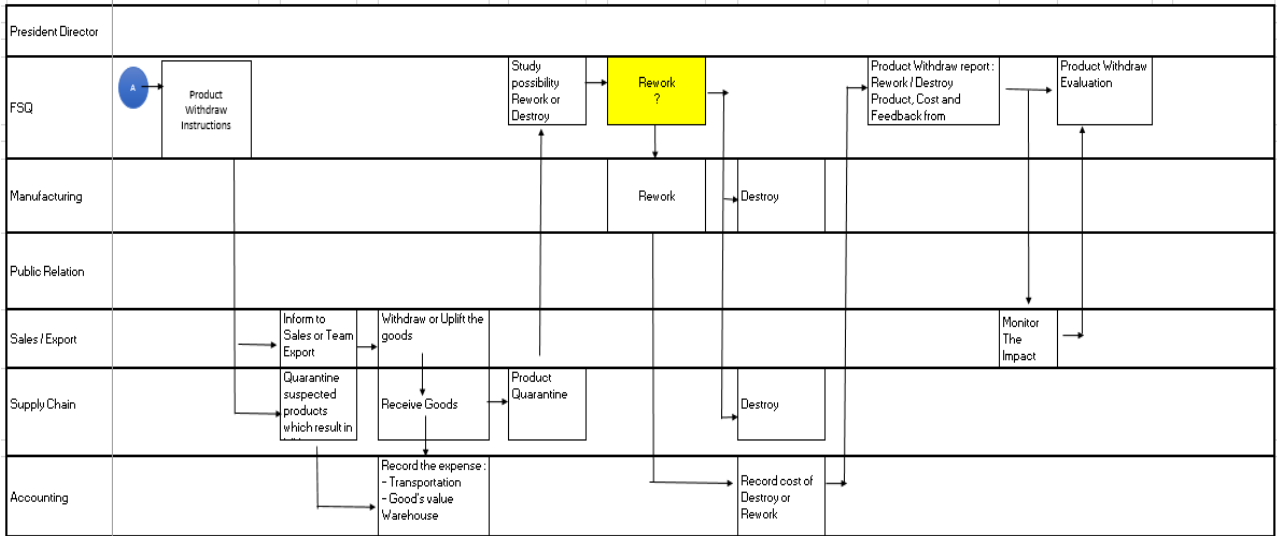
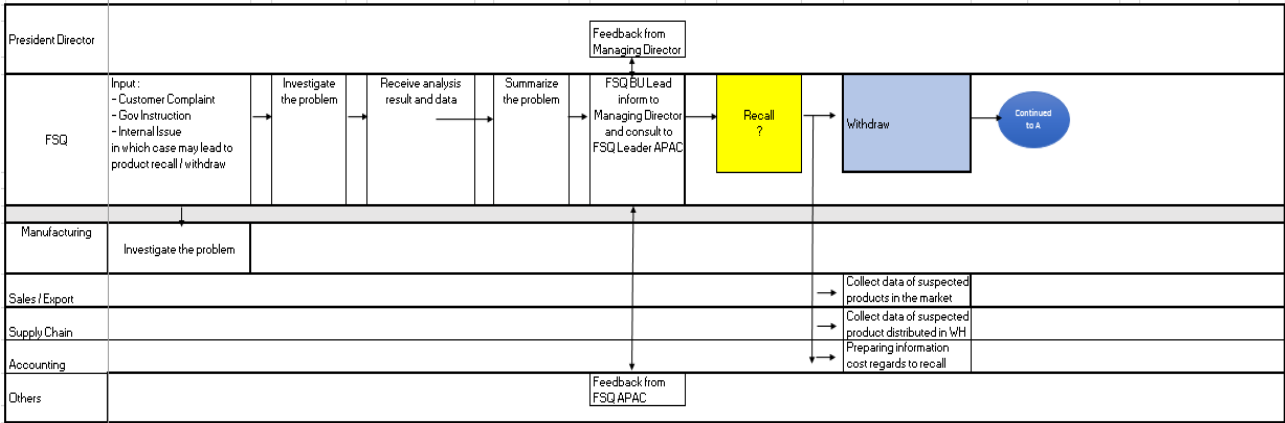


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7.1.2. *Withdrawal*



# DAFTAR PERUBAHAN DOKUMEN

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Dokumen :  
No. Dokumen :

No Revisi	Bagian yang Direvisi	Alasan Revisi	Direvisi oleh	Tanggal Efektif



Certificate ID17/03963

The management system of

# PT Heinz ABC Indonesia

Jl. Bintoro 888, Desa Wonokoyo, Kecamatan Beji, Pasuruan,  
East Java, 67154, Indonesia

has been assessed and certified as meeting the requirements of

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For the following activities

**Manufacture of Soy Sauce Extract, Sweet and Light Soy Sauce in PET  
Bottle, Pouch, Sachet and Jerry Can Packaging  
(Ingredient weighing for fermentation, Fermentation, Soy Extract IP  
(finished product) and Soy sauce extract, Mixing, Separation, Pasteurize,  
Cooling, Aging, Filling, Packing)**

This certificate is valid from 23 March 2020 until 20 March 2023 and  
remains valid subject to satisfactory surveillance audits.  
Recertification audit due a minimum of 60 days before the expiration date.  
Issue 3. Certified since 20 March 2017

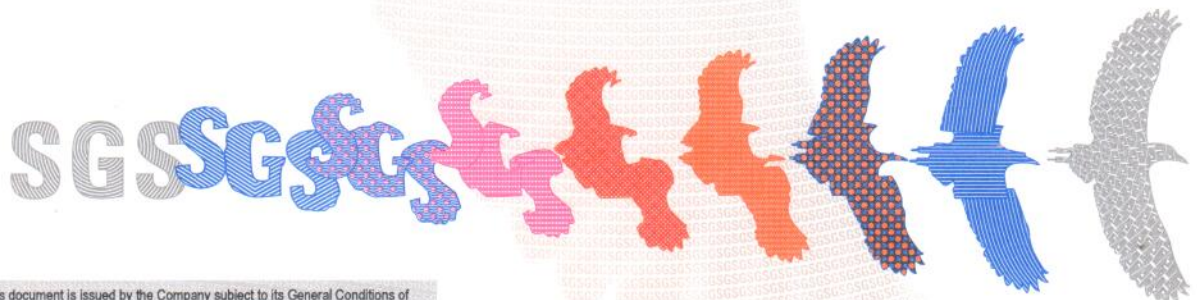


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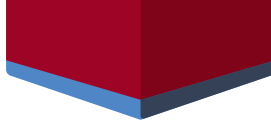
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- Confidential -



## OVERVIEW of REGULATIONS

The Foreign Supplier Verification Program (FSVP) was published by the FDA on November 27, 2015. FSVP is fundamentally concerned with food safety. As a validly designated and qualified United States (U.S.) representative, United Safety Agents LLC's (USA) FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled prior to public consumption, and in a manner that provides at least the same level of public health protection as the FDA's domestic standards (*Preventive Controls Rule, Produce Safety Rule, etc.*). To accomplish this goal, insight into each product's production process and control methods will be required.

## INSTRUCTIONS

We respectfully request that every entity/facility that controls any food safety hazard complete this Questionnaire. All sections are required, unless explicitly noted otherwise. **Complete via computer, do not print.**

Upon completion: Please return this questionnaire and accompanying documents via:

**Method One:** e-mail completed questionnaire to [info@unitedsafetyagents.com](mailto:info@unitedsafetyagents.com)

**Method Two:** upload completed questionnaire to USA's [ShareFile](#)

## CONFIDENTIALITY

All information shared will remain strictly privileged & confidential and will ONLY be used during FSVP certification activities. An accurate and truthful response is required to successfully complete your company's FSVP certification. This document contains information which is privileged, confidential, and protected. Any disclosure, copying, distribution, or use of the contents of this message is prohibited. Document may contain Non-binding recommendations. United Safety Agents provides FSVP compliance services to businesses and has no direct affiliation with the FDA.

## CONTACT

If you have any questions or require additional information, please contact United Safety Agents LLC directly via Email: [info@unitedsafetyagents.com](mailto:info@unitedsafetyagents.com); Phone: +1 (888) 551-7403; Fax: +1 (888) 557-2649; [UnitedSafetyAgents.com](http://UnitedSafetyAgents.com), or by Mail: 715 West Park Avenue, No. 222, Oakhurst, New Jersey 07755, United States of America.



## GENERAL INFORMATION

Company Name: PT. Heinz ABC Indonesia – East Java Today's Date: 18 August 2021  
Factory Address: Jln. Bontoro 888 Beji  
City: Pasuruan Province: East Java Country: Indonesia  
Office Address: Menara Mandiri, Tower II, 20-21st Floor, Jl. Jend. Sudirman No.Kav. 54-55, RT.5/RW.3, Senayan, Keb  
City: South Jakarta Province: Jakarta Country: Indonesia  
FDA Registration No.: \_\_\_\_\_ DUNS No.: \_\_\_\_\_  
FDA Establishment Id.: \_\_\_\_\_ Phone No.: 021-50857000  
QC/QA's Name: Angga Bian Permana E-mail: Angga.Permana@kraftheinz.com

## SUPPLIER CLASS

*Please select all actions/roles that apply to your facility/operation.*

- |  |   |                                  |                                      |
|--|---|----------------------------------|--------------------------------------|
| <input type="checkbox"/> Manufacturer ( <i>Raw Material</i> )                | <input type="checkbox"/> Processor                        | <input type="checkbox"/> Packer  | <input type="checkbox"/> Re-Packer   |
| <input checked="" type="checkbox"/> Manufacturer ( <i>Finished Product</i> ) | <input type="checkbox"/> Distributor                      | <input type="checkbox"/> Shipper | <input type="checkbox"/> Warehouse   |
| <input type="checkbox"/> Importer ( <i>US-based</i> )                        | <input type="checkbox"/> Exporter ( <i>Non US-based</i> ) | <input type="checkbox"/> Broker  | <input type="checkbox"/> Other _____ |

## RESPONSIBILIE for HAZARD CONTROLS

*Please select the appropriate response for each hazard type that your facility/operation controls.*

- Is your factory/facility responsible for controlling Biological Hazards?  Yes  No
- Is your factory/facility responsible for controlling Chemical Hazards?  Yes  No
- Is your factory/facility responsible for controlling Physical Hazards?  Yes  No
- Is/Are product(s) in Ready-to-Eat form when exiting your factory/facility?  Yes  No

## PRODUCTS SUPPLIED

*Please list the name (and variation) of each product that your facility/operation supplies.*

No. 01, Product Name: ABC SWEET SOY SAUCE 12X600ML CND Product No.: 810233  
No. 02, Product Name: ABC SWEET SOY SAUCE 12X600ML USA Product No.: 810263  
No. 03, Product Name: \_\_\_\_\_ Product No.: \_\_\_\_\_  
No. 04, Product Name: \_\_\_\_\_ Product No.: \_\_\_\_\_  
No. 05, Product Name: \_\_\_\_\_ Product No.: \_\_\_\_\_  
No. 06, Product Name: \_\_\_\_\_ Product No.: \_\_\_\_\_

Resources

FDA Product Codes and Product Code Builder

## FDA - IDENTIFIED BIOLOGICAL HAZARDS

FDA-identified Biological Hazards associated with the product(s) that your company supplies.

- |   |  |   |   |
|---|--|---|---|
| <input type="checkbox"/> Bacillus cereus    | <input type="checkbox"/> Clostridium botulinum         | <input type="checkbox"/> C. perfringens             | <input type="checkbox"/> Brucella spp.        |
| <input type="checkbox"/> Campylobacter spp. | <input checked="" type="checkbox"/> Pathogenic E. coli | <input checked="" type="checkbox"/> Salmonella spp. | <input checked="" type="checkbox"/> S. aureus |
| <input type="checkbox"/> L. monocytogenes   | <input type="checkbox"/> Trichinella spiralis          | <input type="checkbox"/> Giardia lamblia            | <input type="checkbox"/> Shigella spp.        |

Resources



Appendix 1



Description of Hazard



Bad Bug Book

## CRITICAL CONTROLS for BIOLOGICAL HAZARDS

Please select and describe the method by which Biological Hazard(s) are controlled. Please be as detailed as possible. Include time/temperature, chemical names, or any other information.

- Heat
- Chemical
- CGMPs
- Testing
- Other

### DESCRIPTION of CRITICAL CONTROLS

Heating process (t = 24.5s, T = 113°C), preservatives, salt content, water activity.

### UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:  
Category No.:  
Subcategory:  
Storage:

### FREQUENCY of CONTROL VALIDATION

1. Cleaning & sanitation validation, validated if there is any changes in method or validated with frequency per 3 years.
2. Schedule process.
3. aW check, frequency weekly.

## FDA - IDENTIFIED CHEMICAL HAZARDS

FDA-identified Chemical Hazards associated with the product(s) that your company supplies.

- Drug residues       Heavy metals       Industrial chemicals       Pesticides  
 Mycotoxins/Toxins       Radiological       Unapproved colors & additives       Other

Resources



Appendix 1



Description of Hazard



Bad Bug Book

## CRITICAL CONTROLS for CHEMICAL HAZARDS

Select and describe the method(s) by which Chemical Hazard(s) are controlled. Please be as detailed as possible.

- CGMPs  
 Testing  
 Other

### DESCRIPTION of CRITICAL CONTROLS

Testing in an accredited external laboratory:  
1. Mycotoxins/toxins (aflatoxin total & aflatoxin B1).  
2. Heavy metal testing including Pb, Hg, Cd, As, Sn, Sb.  
3. Other chemicals (3-MCPD)

### UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:  
Category No.:  
Subcategory:  
Storage:

### FREQUENCY of CONTROL VALIDATION

Annually.

## FDA - IDENTIFIED ENVIRONMENTAL / PROCESS HAZARDS

FDA-identified Environmental Hazards associated with the product(s) that your company supplies.

- Recontamination with environmental pathogens.
- Bacterial growth and/or toxin formation due to lack of time / temperature control.
- Bacterial growth and/or toxin formation due to reduced oxygen packaging.
- Bacterial pathogen survival of a lethal treatment.
- Recontamination due to lack of container integrity.
- Bacterial growth and/or toxin formation due to poor formulation control.

Resources



Appendix 1



Description of Hazard



Bad Bug Book

## CRITICAL CONTROLS for ENVIRONMENTAL HAZARDS

Select and describe the method(s) by which Environmental Hazard(s) are controlled. Be as detailed as possible.

- Heat
- Chemical
- CGMPs
- Testing
- Other

### DESCRIPTION of CRITICAL CONTROLS

Pathogen testing in an accredited external laboratory for Listeria sp. & Salmonella sp.

### UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:  
Category No.:  
Subcategory:  
Storage:

### FREQUENCY of CONTROL VALIDATION

Quarterly.

**FDA - IDENTIFIED PHYSICAL HAZARDS**

*FDA-identified Physical Hazards associated with the product(s) that your company supplies.*

- |                                 |                                |  |                                   |
|---------------------------------|--------------------------------|--|-----------------------------------|
| <input type="checkbox"/> Metal  | <input type="checkbox"/> Glass | <input type="checkbox"/> Extraneous Matter         | <input type="checkbox"/> Plastics |
| <input type="checkbox"/> Stones | <input type="checkbox"/> Wood  | <input type="checkbox"/> Natural Component of Food | <input type="checkbox"/> Other    |

Resources Appendix 1 Description of Hazard Bad Bug Book

**CRITICAL CONTROLS for PHYSICAL HAZARDS**

*Select and describe the method(s) by which Physical Hazard(s) are controlled. Please be as detailed as possible.*

- CGMPs
- Testing
- Raw Material Inspection
- Filter
- Screen
- Metal Detector  
*see below*
- Magnet
- X-Ray
- Radar
- Other

**DESCRIPTION of CRITICAL CONTROLS**

1. Visual inspection during incoming & process.  
 2. Mesh filter 8, mesh filter 100, filter 1.5mm.  
 3. Magnet trap.

---

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Note: Please fill the following

Category:  
 Category No.:  
 Subcategory:  
 Storage:

**FREQUENCY of CONTROL VALIDATION**

1. Mesh filter 8, mesh filter 100 = verification per shift  
 2. Filter 1.5mm = verification per day  
 3. Magnet trap = verification per cleaning (end of process).

All are validated annually.

**Metal detection standards**

Ferrous: \_\_\_\_\_ mm  
 Non-Ferrous: \_\_\_\_\_ mm  
 Stainless Steel: 1.2 mm

**ALLERGEN & CROSS-CONTAMINATION CONTROLS**

Component or Ingredient	Present in product?	Present on same equipment?	Present in same facility?
Peanuts	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Tree Nuts	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Milk or Milk Derivatives	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Egg or Egg Products	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Fish	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Shellfish	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Soy	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Gluten	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Wheat	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Celery	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Sesame	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Mustard	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Sulfates	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Monosodium Glutamate	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Colorings	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Aflatoxins	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
<b>ALL ALLERGENS</b>	<input type="checkbox"/> Absent	<input checked="" type="checkbox"/> Absent	<input checked="" type="checkbox"/> Absent

**DESCRIPTION of ALLERGENIC CONTROLS**

1. Material segregation from storage, weighing, mixing/blending.
2. Testing for allergen residues (sulphites, soy, gluten).
3. Testing for allergen in finished products (sulphites, soy, gluten, aflatoxins).

## ONSITE AUDITING INFORMATION

Does the manufacturing/processing site have a recognized GFSI certification (BRC, SQF, Etc.)?  Yes  No

**If Yes;** Please provide a copy of the **full audit report** (written in English).

What standard is the GFSI certification? \_\_\_\_\_

**If No;** 1. Does the site have a documented quality manual?  Yes  No

2. Does the site undergo internal hygiene audits?  Yes  No

3. Does the site undergo quality system audits?  Yes  No

4. Does the site undergo process audits?  Yes  No

## CLEANING INFORMATION

Does the site have documented hygiene procedures in place?  Yes  No

Does the site have a designated hygiene team?  Yes  No

Are all cleaning staff formally trained?  Yes  No

Do the cleaning schedules include: Chemicals used?  Yes  No

Concentration levels?  Yes  No

Dilution method?  Yes  No

Please list the chemical type(s) used on all food contact lines and surfaces:

Caustic soda.  
Alcohol 70%.  
Acid (nitric acid)

## STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training?  Yes  No

In-house hygiene training?  Yes  No

Accredited hygiene training?  Yes  No

Training level certification obtained: \_\_\_\_\_

Are staff issued protective clothing?  Yes  No

Are operatives required to cover head/facial hair within the processing/manufacturing area?  Yes  No

Are adequate toilet and hand washing facilities provided?  Yes  No

Are hand washing/swabbing validation checks carried out?  Yes  No

What is the total number of staff employed on site? 271

PEST CONTROL

Is a pest control contractor employed?  Yes  No

If yes, please provide: Name of contractor used: Rentokil

Number of yearly visits: Site based

If no, by what means is pest prevention carried out? \_\_\_\_\_

HACCP & TACCP & VACCP

Does a fully documented and audited HACCP system exist for the site?  Yes  No

Has a hazard analysis study been completed for each site operation?  Yes  No

Does the business have a trained & certified in-house HACCP team?  Yes  No

*If yes, please provide copies of current & relevant HACCP training certificates.*

Does the business outsource the HACCP management to a certificated consultant?  Yes  No

*If yes, please provide copies of current & relevant HACCP training certificates.*

Are records maintained for all CCPs?  Yes  No

Does the HACCP system include the following: Sieving of ingredients?  Yes  No

Sieving of finished products?  Yes  No

Glass & hard plastic breakage procedure?  Yes  No

Metal detection of final product?  Yes  No

Magnets within the mixing & filling stages?  Yes  No

Do you use blue metal detectable plasters in the manufacturing/processing areas?  Yes  No

*Please detail any other prevention systems used on-site: \_\_\_\_\_*

Has a full threat assessment of your supply chain been conducted & tested?  Yes  No

*Please provide details: \_\_\_\_\_*

Has a full product vulnerability assessment within the supply chain been conducted & tested?  Yes  No

*Please provide details: Vulnerability assessment for raw materials on progress, done by Supply Chain Quality M*

TRACEABILITY

Does full traceability exist for all products supplied to your customer base?  Yes  No

If yes, please give details of traceability codes on the final packaging: ddmmyy XbbY hh:tt (date month year e

## RAW MATERIAL

Are materials used by your company sourced from approved suppliers?  Yes  No

Are certificates of conformance/analysis received for all raw ingredients?  Yes  No

Are raw materials positively released before use?  Yes  No

Please describe your supplier approval system:

Procurement and R&D inform potential vendor through approved New Product Development form or Material Quality Confirmation Form. Vendor must fill out vendor questionnaire. SCQM will assess the risk and if required the vendor will be audited. If vendor not required to be audited or audit has been done by third party, vendor will go to

## FINISHED / PACKED PRODUCT

Are finished / packed products positively released?  Yes  No

Are reference samples from finished / packed products retained?  Yes  No

Are finished products submitted to an 17025:2005 accredited laboratory for validation purposes?  Yes  No

If yes, please give details of the testing routines conducted:

Routine test conducted for every production batch based on release parameters and product specifications.

## CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist?  Yes  No

Please describe your customer complaint procedure.

Complaint procedure available with document number "H-TQ-PO-02.03.01 - Prosedur Penanganan Keluhan Pelanggan."  
All complaints from consumer and customer received through email abc.cares@kraftheinz.com, hotline service 0800-11-43469 or sales/export representatives. All complaints are managed by Food Safety and Quality Corporate

## RECALL / IMPORT ALERT / FOOD SAFETY ISSUE

Has your company ever experienced a recall or other food safety related issue of any kind?  Yes  No

If yes, please describe fully.

No recall due to food safety issue.

**C E R T I F I C A T I O N**

I certify that the information I provided on and in connection with this form is true, accurate and complete. I also understand that any false statements or deliberate omissions on this document or any other document I file with United Safety Agents, LLC may be grounds for disqualification from successful Foreign Supplier Verification Program (FSVP) approval or, if discovered after FSVP approval takes place, could result in my company's FSVP approval status being revoked or terminated, and may result in my shipments being rejected from entry into the United States. I confirm that all products that my company trades are in compliance with the Food Safety Modernization Act and all other U.S. & FDA Food Safety legislation.



< **CONFIRM CERTIFICATION** - Required

**Representative's Name:** Angga Bian Permana \_\_\_\_\_

**Title:** FSQ Manager - PT Heinz ABC Indonesia - Pasuruan \_\_\_\_\_

**Today's Date:** 8/18/21 \_\_\_\_\_

Certificate ID17/03963

The management system of

# PT Heinz ABC Indonesia

Jl. Bintoro 888, Desa Wonokoyo, Kecamatan Beji, Pasuruan,  
East Java, 67154, Indonesia

has been assessed and certified as meeting the requirements of

## SNI CAC/RCP 1:2011 - HACCP

For the following activities

**Manufacture of Soy Sauce Extract, Sweet and Light Soy Sauce in PET Bottle, Pouch, Sachet and Jerry Can Packaging (Ingredient weighing for fermentation, Fermentation, Soy Extract IP (finished product) and Soy sauce extract, Mixing, Separation, Pasteurize, Cooling, Aging, Filling, Packing)**

This certificate is valid from 23 March 2020 until 20 March 2023 and remains valid subject to satisfactory surveillance audits. Recertification audit due a minimum of 60 days before the expiration date. Issue 3. Certified since 20 March 2017

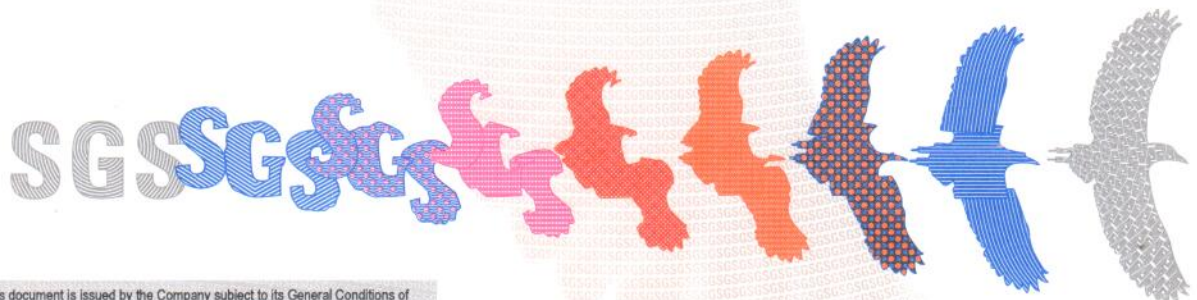


Authorised by



PT. SGS Indonesia  
The Garden center 2<sup>nd</sup> Floor, Cilandak Commercial Estate  
Jl. Raya Cilandak KKO, Jakarta 12560, Indonesia  
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Page 1 of 1



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## TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat

CERT.2104016630



Sample code  
No. Kode Contoh

SC.210402778

Customer  
Pelanggan

PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888 Wonokoyo Beji  
Pasuruan Jawa Timur  
Indonesia

Subject  
Sample

ABC Sweet Soy Sauce Export A00566

Sample Description  
Keterangan contoh

Plastic Bottle

Priority  
Prioritas

Normal

Received Date  
Tanggal Terima

April 16, 2021

Finished Date  
Tanggal Selesai

April 30, 2021

Approved by  
Disetujui oleh

Digitally signed by:  
*Ditandatangani secara digital oleh:*

Kartika. S  
Technical Manager  
Date : April 30, 2021

Page 1 from 2

This test results related to the samples submitted only  
To whom it may concern; this Electronic Certificate of Analysis (EOCA) is easy to validated, you can scanning the QR-Code using TÜV NORD Indonesia application or general QR Code scanner apps using you're mobile phone scanner apps and it will be directed to the official related E-COA URL's

c60a9102

### PT TÜV NORD Indonesia

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Fax +62 21 78837336  
Email indonesia@tuv-nord.com

#### Laboratory

Jl Science Timur 1 Block B3-F1,  
Kawasan Industri Jababeka V Cibatu  
Cikarang - Bekasi 17530  
Tel +62 21 29574720  
Fax +62 21 29574721

#### Surabaya Branch Office

Intiland Tower 11<sup>th</sup> Floor, Suite 1 E,  
Jalan Panglima Sudirman 101 - 103,  
Surabaya 60271  
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Fax +62 31 5344482

#### Medan Representative Office

Forum Nine - CIMB Building, 9<sup>th</sup> Floor  
Jl. Imam Bonjol No. 9 Medan 20112  
Indonesia  
Tel +62 61 80101314  
Fax +62 61 80101301



# TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat CERT.2104016630

Sample code  
No. Kode Contoh SC.210402778



PARAMETERS	UNITS	RESULTS	METHOD
3-MCPD (3-Monokloropropan-1,2-diol)	ppb	Not Detected	AOAC Official Method 2000.01 (GC-MS)

Our Standard Limit 3- MCPD are,  
 LOD (Limit Of Detection) 3-MCPD < 1.66 mcg/kg  
 LOQ (Limit Of Quantification) 3-MCPD < 5.53 mcg/kg  
 MRL (Maximum Residue Limit)\* 3-MCPD < 10 mcg/kg  
 \* Based On saudy Arabia Regulation  
 If the is below the standard limit , it will be classified as not detected

Approved by  
Disetujui oleh

Digitally signed by:  
Ditandatangani secara digital oleh:

Kartika. S  
Technical Manager  
Date : April 30, 2021

Page 2 from 2

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 To whom it may concern; this Electronic Certificate of Analysis (ECO) is easy to validated, you can scanning the QR-Code using TÜV NORD Indonesia application or general QR Code scanner apps using you're mobile phone scanner apps and it will be directed to the official related E-COA URL's

c60a9102

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 Fax +62 31 5344482

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Forum Nine - CIMB Building, 9<sup>th</sup> Floor  
 Jl. Imam Bonjol No. 9 Medan 20112  
 Indonesia  
 Tel +62 61 80101314  
 Fax +62 61 80101301

No : SIG.CL.IV.2021.015614  
Subject : Result of Analysis

Bogor, April 14, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Sales & Marketing GM

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.046300

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : Standard SNI 3543.01/2013  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - April 12, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.046300

No.	Parameter	Unit	Result	Standard	Limit of Detection	Method
1	Aflatoxin B1	mcg / kg	Not detected	Max. 15	0.0202	18-12-27/MU/SMM-SIG (LCMSMS)
2	Total sugar as sacharose	%	60.99	-	-	18-5-15/MU/SMM-SIG (HPLC)
3	Coliform	MPN / g	0	<3	-	SNI ISO 4831 : 2012
4	Protein	% b/b	1.32	Min. 1.0	-	18-8-31/MU/SMM - SIG (Kjeltec)

Bogor, April 14, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory GM

**PT. Saraswanti Indo Genetech**  
Jl. Rasamala No. 20, Taman Yasmin, Bogor Jawa Barat 16113.  
Tel. +62 251 7532348 **Hotline.** +62 821 11 516 516.  
www.siglaboratory.com

The results of these tests relate only to the sample(s) submitted.  
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without the written approval of PT. Saraswanti Indo Genetech

No : SIG.CL.IV.2021.015614  
Subject : Result of Analysis

Bogor, April 14, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Sales & Marketing GM

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.046299

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : Standard PerKa BPOM No 11/2019  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - April 12, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.046299

No.	Parameter	Unit	Result	Standard	Limit of Detection	Method
1	Benzoic Acid	mg / kg	414.75	-	-	18-5-18 /MU/SMM - SIG (HPLC)
2	Sulphite as SO <sub>2</sub>	mg / kg	Not detected	-	1.6	SNI 01 - 2894 - 1992 chapter 2.6

Bogor, April 14, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory GM

No : SIG.CL.III.2021.011551  
Subject : Result of Analysis

Bogor, March 18, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Marketing Manager

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033958

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluaarsa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : Standard PerKa BPOM No 05/2018  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - March 18, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033958

No.	Parameter	Unit	Result	Standard	Limit of Detection	Method
1	Cd	mg / kg	Not detected	Max. 0.5	0.0005	18-13-14/MU/SMM-SIG (ICP MS)
2	Sn	mg / kg	Not detected	Max. 40	0.0025	18-13-14/MU/SMM-SIG (ICP MS)
3	Hg	mg / kg	Not detected	Max. 0.05	0.0005	18-13-14/MU/SMM-SIG (ICP MS)
4	Pb	mg / kg	Not detected	Max. 1.0	0.001	18-13-14/MU/SMM-SIG (ICP MS)
5	As	mg / kg	Not detected	Max. 0.15	0.0002	18-13-14/MU/SMM-SIG (ICP MS)

Bogor, March 18, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory Manager

**PT. Saraswanti Indo Genetech**  
Jl. Rasamala No. 20, Taman Yasmin, Bogor Jawa Barat 16113.  
Tel. +62 251 7532348 **Hotline.** +62 821 11 516 516.  
www.siglaboratory.com

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without the written approval of PT. Saraswanti Indo Genetech

No : SIG.CL.III.2021.011551  
Subject : Result of Analysis

Bogor, March 18, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Marketing Manager

PT. Saraswanti Indo Genetech  
Jl. Rasamala No. 20, Taman Yasmin, Bogor Jawa Barat 16113.  
Tel. +62 251 7532348 Hotline. +62 821 11 516 516.  
[www.siglaboratory.com](http://www.siglaboratory.com)



## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033957

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : -  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - March 18, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033957

No.	Parameter (n)	n	c	Result	m	M	Unit	Method
1	Yeast Mold	1	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
2	Yeast Mold	2	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
3	Yeast Mold	3	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
4	Yeast Mold	4	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
5	Yeast Mold	5	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
6	Enterobacteriaceae	1	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016
7	Enterobacteriaceae	2	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016
8	Enterobacteriaceae	3	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016
9	Enterobacteriaceae	4	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016
10	Enterobacteriaceae	5	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016

n = Amount of Samples

m, M = Limit of microbial/bacteria

c = Tolerable value above the standard of microbe limit to determine the acceptance of food product

According to Regulation of Nation Agency Food and Drugs Control Republic of Indonesia No.13, 2019

Bogor, March 18, 2021

PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**

Laboratory Manager

**PT. Saraswanti Indo Genetech**

Jl. Rasamala No. 20, Taman Yasmin, Bogor Jawa Barat 16113.

Tel. +62 251 7532348 **Hotline.** +62 821 11 516 516.

www.siglaboratory.com

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No : SIG.CL.IV.2021.017334  
Subject : Result of Analysis

Bogor, April 23, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006519 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Sales & Marketing GM

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.051391

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006519

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : -  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 08, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 09, 2021 - April 22, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.051391

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Sodium	mg / 100 g	1326.06	-	18-13-1/MU/SMM-SIG (ICP OES)
2	Iron	mg / 100 g	2.38	-	18-13-1/MU/SMM-SIG (ICP OES)
3	Calcium	mg / 100 g	150.67	-	18-13-1/MU/SMM-SIG (ICP OES)
4	Potassium	mg / 100 g	71.17	-	18-13-1/MU/SMM-SIG (ICP OES)
5	Carbohydrate	g / 100 g	80.29	-	18-8-9 /MU/SMM-SIG
6	Cholesterol	mg / 100 g	Not detected	0.18	18-6-5/MU/SMM-SIG (GC)
7	Vitamin A	mcg / 100 g	Not detected	4.76	18-5-1/MU/SMM-SIG (HPLC)
8	Vitamin D	mcg / 100 g	Not detected	0.67	18-5-1/MU/SMM-SIG (HPLC)
9	Vitamin C	mg / 100 g	Not detected	0.13	18-5-19 /MU/SMM - SIG (HPLC)
10	Saturated fat	g / 100 g	0.12	-	18-6-1/MU/SMM-SIG (GC)

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.051391

No.	Parameter	Unit	Result	Limit Of Detection	Method
11	Trans Fat	g / 100 g	Not detected	0.0015	18-6-1/MU/SMM-SIG (GC)
12	Protein N x 5.71	g / 100 g	1.20	-	18-8-31/MU/SMM - SIG (Kjeltec)
13	Total Fat	g / 100 g	0.25	-	18-8-5/MU/SMM-SIG point 3.2.2 (Weibull)
14	Ash Content	g / 100 g	4.23	-	SNI 01-2891-1992 point 6.1
15	Moisture content	g / 100 g	14.03	-	SNI 01-2891 - 1992, point 5 . 1
16	Calories From Fat	kcal / 100 g	2.25	-	Calculation
17	Total Calories	kcal / 100 g	328.21	-	Calculation
18	Total Sugar	g / 100 g	58.68	-	18-8-8/MU/SMM-SIG (Luff-Schoorl)
19	Dietary fiber	g / 100 g	2.39	-	18-8-6-2/MU/SMM-SIG

Bogor, April 23, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory GM

No : SIG.CL.III.2021.011551  
Subject : Result of Analysis

Bogor, March 18, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Marketing Manager

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033962

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : -  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - March 18, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033962

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Melamine	mg / kg	Not detected	0.002	18-12-1 /MU/SMM-SIG (LCMSMS)
2	Sb	mg / kg	Not detected	0.0002	18-13-1/MU/SMM-SIG (ICP OES)
3	Escherichia coli	colony / g	<10	-	SNI ISO 16649-2 : 2016

Bogor, March 18, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory Manager

No : SIG.CL.III.2021.011551  
Subject : Result of Analysis

Bogor, March 18, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Sales & Marketing GM

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033961

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : Standard PerKa BPOM No 8/2018  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - March 18, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033961

No.	Parameter	Unit	Result	Standard	Limit of Detection	Method
1	Total Aflatoxin	mcg / kg	Not detected	Max. 10	0.03	18-12-27/MU/SMM-SIG (LCMSMS)

Bogor, March 18, 2021  
 PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
 Laboratory GM



## TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat

CERT.2108031652



Sample code  
No. Kode Contoh

SC.210801713

Customer  
Pelanggan

PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888 Wonokoyo Beji  
Pasuruan Jawa Timur  
Indonesia

Subject  
Sample

ABC Sweet Soy Sauce Export A00628

Sample Description  
Keterangan contoh

Glass Bottle

Priority  
Prioritas

Normal

Received Date  
Tanggal Terima

August 16, 2021

Finished Date  
Tanggal Selesai

August 22, 2021

Remarks  
Catatan

LOD Sulfit (SO<sub>2</sub>) = 0.32 mg/kg

Approved by  
Disetujui oleh

Digitally signed by:  
*Ditandatangani secara digital oleh:*

Kartika. S  
Technical Manager  
Date : August 22, 2021

Page 1 from 2

This test results related to the samples submitted only  
To whom it may concern; this Electronic Certificate of Analysis (ECO) is easy to validated, you can scanning the QR-Code using TÜV NORD Indonesia application or general QR Code scanner apps using you're mobile phone scanner apps and it will be directed to the official related E-COA URL's

ad526662

### PT TÜV NORD Indonesia

#### Head Office

Arkadia Green Park, Tower F 7<sup>th</sup> Floor,  
Suite 706 Jl TB Simatupang Kav 88,  
Jakarta Selatan  
Tel +62 21 78837338  
Fax +62 21 78837336  
Email indonesia@tuv-nord.com

#### Laboratory

Jl Science Timur 1 Block B3-F1,  
Kawasan Industri Jababeka V Cibatu  
Cikarang - Bekasi 17530  
Tel +62 21 29574720  
Fax +62 21 29574721

#### Surabaya Branch Office

Intiland Tower 11<sup>th</sup> Floor, Suite 1 E,  
Jalan Panglima Sudirman 101 - 103,  
Surabaya 60271  
Tel +62 31 5344454  
Fax +62 31 5344482

#### Medan Representative Office

Forum Nine - CIMB Building, 9<sup>th</sup> Floor  
Jl. Imam Bonjol No. 9 Medan 20112  
Indonesia  
Tel +62 61 80101314  
Fax +62 61 80101301



# TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat CERT.2108031652

Sample code  
No. Kode Contoh SC.210801713



PARAMETERS	UNITS	RESULTS	METHOD
Benzoic Acid	mg/kg	480.1	MU-03/03 (HPLC)
Sulfit ( SO <sub>2</sub> )	mg/kg	Not Detected	SNI 01-2894-1992 Butir 2.6

ORIGINAL

Approved by  
Disetujui oleh

Digitally signed by:  
Ditandatangani secara digital oleh:

Kartika. S  
Technical Manager  
Date : August 22, 2021

Page 2 from 2

This test results related to the samples submitted only  
To whom it may concern; this Electronic Certificate of Analysis (ECO) is easy to validated, you can scanning the QR-Code using TÜV NORD Indonesia application or general QR Code scanner apps using you're mobile phone scanner apps and it will be directed to the official related E-COA URL's

ad526662

## PT TÜV NORD Indonesia

### Head Office

Arkadia Green Park, Tower F 7<sup>th</sup> Floor,  
Suite 706 Jl TB Simatupang Kav 88,  
Jakarta Selatan  
Tel +62 21 78837338  
Fax +62 21 78837336  
Email indonesia@tuv-nord.com

### Laboratory

Jl Science Timur 1 Block B3-F1,  
Kawasan Industri Jababeka V Cibatu  
Cikarang - Bekasi 17530  
Tel +62 21 29574720  
Fax +62 21 29574721

### Surabaya Branch Office

Intiland Tower 11<sup>th</sup> Floor, Suite 1 E,  
Jalan Panglima Sudirman 101 - 103,  
Surabaya 60271  
Tel +62 31 5344454  
Fax +62 31 5344482

### Medan Representative Office

Forum Nine - CIMB Building, 9<sup>th</sup> Floor  
Jl. Imam Bonjol No. 9 Medan 20112  
Indonesia  
Tel +62 61 80101314  
Fax +62 61 80101301

No : SIG.CL.IX.2021.036161  
Subject : Result of Analysis

Bogor, September 03, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro 888, Desa Wonokoyo-Beji, 67156 Pasuruan, Jawa Timur

Dear Sir/Madam,  
As your order no : SIG.Mark.G.VIII.2021.000303 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
GM  
Sales & Marketing

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IX.2021.108505

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.G.VIII.2021.000303

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro 888, Desa Wonokoyo-Beji, 67156 Pasuruan,  
 Jawa Timur  
 2.3. Phone / Telepon : 0343-656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00628  
 3.11. Other Information / Keterangan Lain : -  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Acceptance / Diterima : August 31, 2021  
 3.14. Date of Analysis / Tanggal Uji : September 01 - September 03, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IX.2021.108505

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	GMO Qualitative	%	Not detected	0.1	18-1/MU/SMM-SIG (PCR)

Bogor, September 03, 2021  
 PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
 General Laboratory Manager



## TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat

CERT.2108031404



Sample code  
No. Kode Contoh

SC.210801715

Customer  
Pelanggan

PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888 Wonokoyo Beji  
Pasuruan Jawa Timur  
Indonesia

Subject  
Sample

ABC Sweet Soy Sauce Export A00628

Sample Description  
Keterangan contoh

Glass Bottle

Priority  
Prioritas

Normal

Received Date  
Tanggal Terima

August 16, 2021

Finished Date  
Tanggal Selesai

August 22, 2021

Remarks  
Catatan

LOD Pb = 0.02 mg/kg; Cd = 0.01 mg/kg; As = 0.02 mg/kg; Hg = 0.01 mg/kg; Sn = 0.05 mg/kg

Approved by  
Disetujui oleh

Digitally signed by:  
*Ditandatangani secara digital oleh:*

Kartika. S  
Technical Manager  
Date : August 22, 2021

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#### Laboratory

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#### Surabaya Branch Office

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Fax +62 31 5344482

#### Medan Representative Office

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Jl. Imam Bonjol No. 9 Medan 20112  
Indonesia  
Tel +62 61 80101314  
Fax +62 61 80101301



# TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat

CERT.2108031404



Sample code  
No. Kode Contoh

SC.210801715

PARAMETERS	UNITS	RESULTS	METHOD
Lead (Pb)	mg/kg	Not Detected	SNI 01-2896-1998 Butir 5
Cadmium (Cd)	mg/kg	Not Detected	AOAC 999.11 17 <sup>th</sup> ed. 2000
Mercury (Hg)	mg/kg	Not Detected	SNI 01-2896-1998 Butir 6
Arsenic (As)	mg/kg	Not Detected	SNI 01-4866-1998 Butir 6
Tin (Sn)	mg/kg	Not Detected	SNI 01-2896-1998 Butir 5

Approved by  
Disetujui oleh

Digitally signed by:  
Ditandatangani secara digital oleh:

Kartika. S  
Technical Manager  
Date : August 22, 2021

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Indonesia  
Tel +62 61 80101314  
Fax +62 61 80101301



## TEST REPORT

No.: .T.44

Certificate No  
No. Sertifikat

CERT.2108031034



Sample code  
No. Kode Contoh

SC.210801718

Customer  
Pelanggan

PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888 Wonokoyo Beji  
Pasuruan Jawa Timur  
Indonesia

Subject  
Sample

ABC Sweet Soy Sauce Export A00628

Sample Description  
Keterangan contoh

Glass Bottle

Priority  
Prioritas

Normal

Received Date  
Tanggal Terima

August 16, 2021

Finished Date  
Tanggal Selesai

August 21, 2021

Remarks  
Catatan

Approved by  
Disetujui oleh

Digitally signed by:  
*Ditandatangani secara digital oleh:*

Kartika. S  
Technical Manager  
Date : August 21, 2021

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# TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat

CERT.2108031034



Sample code  
No. Kode Contoh

SC.210801718

PARAMETERS	UNITS	RESULTS	METHOD
Mold & Yeast	cfu/g	< 10	SNI ISO 21527.1:2012
Mold & Yeast	cfu/g	< 10	SNI ISO 21527.1:2012
Mold & Yeast	cfu/g	< 10	SNI ISO 21527.1:2012
Mold & Yeast	cfu/g	< 10	SNI ISO 21527.1:2012
Mold & Yeast	cfu/g	< 10	SNI ISO 21527.1:2012
Enterobacteriaceae	cfu/g	< 10	MU-04/16 (Pour Plate)
Enterobacteriaceae	cfu/g	< 10	MU-04/16 (Pour Plate)
Enterobacteriaceae	cfu/g	< 10	MU-04/16 (Pour Plate)
Enterobacteriaceae	cfu/g	< 10	MU-04/16 (Pour Plate)
Enterobacteriaceae	cfu/g	< 10	MU-04/16 (Pour Plate)

Approved by  
Disetujui oleh

Digitally signed by:  
Ditandatangani secara digital oleh:

Kartika. S  
Technical Manager  
Date : August 21, 2021

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Tel +62 61 80101314  
Fax +62 61 80101301

No : SIG.CL.III.2021.012439  
Subject : Result of Analysis

Bogor, March 24, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.II.2021.004437 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Marketing Manager

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.036391

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.II.2021.004437

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00628  
 3.11. Other Information / Keterangan Lain : -  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : February 16, 2021  
 3.14. Date of Analysis / Tanggal Uji : February 17, 2021 - March 24, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.036391

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Saturated Fat	% w/w	0.13	-	18-6-1/MU/SMM-SIG (GC)
2	Trans Fat	% w/w	Not detected	0.0015	18-6-1/MU/SMM-SIG (GC)
3	Cholesterol	mg / 100 g	Not detected	0.18	18-6-5/MU/SMM-SIG (GC)
4	Vitamin A	mcg / 100 g	Not detected	4.76	18-5-1/MU/SMM-SIG (HPLC)
5	Vitamin D	mcg / 100 g	8.48	-	18-5-1/MU/SMM-SIG (HPLC)
6	Vitamin C	mg / 100 g	Not detected	0.13	18-5-19 /MU/SMM - SIG (HPLC)
7	Sodium	mg / 100 g	1565.77	-	18-13-1/MU/SMM-SIG (ICP OES)
8	Iron	mg / 100 g	0.82	-	18-13-1/MU/SMM-SIG (ICP OES)
9	Calcium	mg / 100 g	31.44	-	18-13-1/MU/SMM-SIG (ICP OES)
10	Potassium	mg / 100 g	79.02	-	18-13-1/MU/SMM-SIG (ICP OES)

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.036391

No.	Parameter	Unit	Result	Limit Of Detection	Method
11	Carbohydrate	% w/w	80.77	-	18-8-9 /MU/SMM-SIG
12	Protein (N x 5.71)	% w/w	1.31	-	18-8-31/MU/SMM - SIG (Kjeltec)
13	Total Fat	% w/w	0.25	-	18-8-5/MU/SMM-SIG point 3.2.2 (Weibull)
14	Ash Content	% w/w	4.13	-	SNI 01-2891-1992 point 6.1
15	Moisture content	% w/w	13.54	-	SNI 01-2891 - 1992, point 5 . 1
16	Calories From Fat	kcal / 100 g	2.25	-	Calculation
17	Total Calories	kcal / 100 g	330.57	-	Calculation
18	Total Sugar	% w/w	61.28	-	18-8-8/MU/SMM-SIG (Luff-Schoorl)
19	Dietary Fiber	g / 100 g	3.27	-	18-8-6-2/MU/SMM-SIG

Bogor, March 24, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory Manager



## TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat

CERT.2108031649.Rev1



Sample code  
No. Kode Contoh

SC.210801717

Customer  
Pelanggan

PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888 Wonokoyo Beji  
Pasuruan Jawa Timur  
Indonesia

Subject  
Sample

ABC Sweet Soy Sauce Export A00628

Sample Description  
Keterangan contoh

Glass Bottle

Priority  
Prioritas

Normal

Received Date  
Tanggal Terima

August 16, 2021

Finished Date  
Tanggal Selesai

September 10, 2021

Remarks  
Catatan

LOD Aflatoxin Total = 0.69 ppb; 3-MCPD  
(3-Monokloropropan-1,2-diol) = 1.66 ppb

Approved by  
Disetujui oleh

Digitally signed by:  
*Ditandatangani secara digital oleh:*

Kartika. S  
Technical Manager  
Date : September 10, 2021

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# TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat

CERT.2108031649.Rev1



Sample code  
No. Kode Contoh

SC.210801717

PARAMETERS	UNITS	RESULTS	METHOD
Aflatoxin Total	ug/kg	Not Detected	AOAC 990.33 19th 2012 (HPLC)
3-MCPD (3-Monokloropropan-1,2-diol)	ppb	Not Detected	AOAC Official Method 2000.01 (GC-MS)

Approved by  
Disetujui oleh

Digitally signed by:  
Ditandatangani secara  
digital oleh:

Kartika. S  
Technical Manager  
Date : September 10, 2021

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## TEST REPORT

No.: .T.44

Certificate No  
No. Sertifikat

CERT.2108031403



Sample code  
No. Kode Contoh

SC.210801702

Customer  
Pelanggan

PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888 Wonokoyo Beji  
Pasuruan Jawa Timur  
Indonesia

Subject  
Sample

ABC Sweet Soy Sauce Export A00628

Sample Description  
Keterangan contoh

Glass Bottle

Priority  
Prioritas

Normal

Received Date  
Tanggal Terima

August 16, 2021

Finished Date  
Tanggal Selesai

September 08, 2021

Remarks  
Catatan

LOD Aflatoxin B1 = 0.29 mcg/kg

Approved by  
Disetujui oleh

Digitally signed by:  
*Ditandatangani secara digital oleh:*

Kartika. S  
Technical Manager  
Date : September 08, 2021

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#### Laboratory

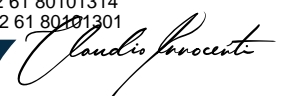
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## TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat

CERT.2108031403



Sample code  
No. Kode Contoh

SC.210801702

PARAMETERS	UNITS	RESULTS	METHOD
Protein (N x 6.25)	% w/w	1.16	MU-01/04 (Kjeldahl)
Total Sugar as saccharose	% w/w	33.06	SNI 01-2892-1992 Butir 4.1
Aflatoxin B1	ppb	Not Detected	AOAC 990.33 19th 2012 (HPLC)
Coliform	MPN/g	< 3	MU-04/05 (MPN)

Approved by  
Disetujui oleh

Digitally signed by:  
Ditandatangani secara digital oleh:

Kartika. S  
Technical Manager  
Date : September 08, 2021

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Email indonesia@tuv-nord.com

**Laboratory**

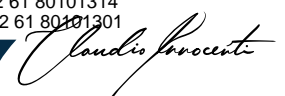
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Fax +62 21 29574721

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Indonesia  
Tel +62 61 80101314  
Fax +62 61 80101301





## TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat

CERT.2104016630



Sample code  
No. Kode Contoh

SC.210402778

Customer  
Pelanggan

PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888 Wonokoyo Beji  
Pasuruan Jawa Timur  
Indonesia

Subject  
Sample

ABC Sweet Soy Sauce Export A00566

Sample Description  
Keterangan contoh

Plastic Bottle

Priority  
Prioritas

Normal

Received Date  
Tanggal Terima

April 16, 2021

Finished Date  
Tanggal Selesai

April 30, 2021

Approved by  
Disetujui oleh

Digitally signed by:  
*Ditandatangani secara digital oleh:*

Kartika. S  
Technical Manager  
Date : April 30, 2021

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Jl. Imam Bonjol No. 9 Medan 20112  
Indonesia  
Tel +62 61 80101314  
Fax +62 61 80101301



# TEST REPORT

No.: T.44

Certificate No  
No. Sertifikat CERT.2104016630

Sample code  
No. Kode Contoh SC.210402778



PARAMETERS	UNITS	RESULTS	METHOD
3-MCPD (3-Monokloropropan-1,2-diol)	ppb	Not Detected	AOAC Official Method 2000.01 (GC-MS)

Our Standard Limit 3- MCPD are,  
 LOD (Limit Of Detection) 3-MCPD < 1.66 mcg/kg  
 LOQ (Limit Of Quantification) 3-MCPD < 5.53 mcg/kg  
 MRL (Maximum Residue Limit)\* 3-MCPD < 10 mcg/kg  
 \* Based On saudy Arabia Regulation  
 If the is below the standard limit , it will be classified as not detected

Approved by  
Disetujui oleh

Digitally signed by:  
Ditandatangani secara digital oleh:

Kartika. S  
Technical Manager  
Date : April 30, 2021

Page 2 from 2

This test results related to the samples submitted only  
 To whom it may concern; this Electronic Certificate of Analysis (ECO) is easy to validated, you can scanning the QR-Code using TÜV NORD Indonesia application or general QR Code scanner apps using you're mobile phone scanner apps and it will be directed to the official related E-COA URL's

c60a9102

## PT TÜV NORD Indonesia

### Head Office

Arkadia Green Park, Tower F 7<sup>th</sup> Floor,  
 Suite 706 Jl TB Simatupang Kav 88,  
 Jakarta Selatan  
 Tel +62 21 78837338  
 Fax +62 21 78837336  
 Email indonesia@tuv-nord.com

### Laboratory

Jl Science Timur 1 Block B3-F1,  
 Kawasan Industri Jababeka V Cibatu  
 Cikarang - Bekasi 17530  
 Tel +62 21 29574720  
 Fax +62 21 29574721

### Surabaya Branch Office

Intiland Tower 11<sup>th</sup> Floor, Suite 1 E,  
 Jalan Panglima Sudirman 101 - 103,  
 Surabaya 60271  
 Tel +62 31 5344454  
 Fax +62 31 5344482

### Medan Representative Office

Forum Nine - CIMB Building, 9<sup>th</sup> Floor  
 Jl. Imam Bonjol No. 9 Medan 20112  
 Indonesia  
 Tel +62 61 80101314  
 Fax +62 61 80101301

No : SIG.CL.IV.2021.015614  
Subject : Result of Analysis

Bogor, April 14, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Sales & Marketing GM

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.046300

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : Standard SNI 3543.01/2013  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - April 12, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.046300

No.	Parameter	Unit	Result	Standard	Limit of Detection	Method
1	Aflatoxin B1	mcg / kg	Not detected	Max. 15	0.0202	18-12-27/MU/SMM-SIG (LCMSMS)
2	Total sugar as sacharose	%	60.99	-	-	18-5-15/MU/SMM-SIG (HPLC)
3	Coliform	MPN / g	0	<3	-	SNI ISO 4831 : 2012
4	Protein	% b/b	1.32	Min. 1.0	-	18-8-31/MU/SMM - SIG (Kjeltec)

Bogor, April 14, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory GM

**PT. Saraswanti Indo Genetech**  
Jl. Rasamala No. 20, Taman Yasmin, Bogor Jawa Barat 16113.  
Tel. +62 251 7532348 **Hotline.** +62 821 11 516 516.  
www.siglaboratory.com

The results of these tests relate only to the sample(s) submitted.  
This report shall not be reproduced except in full context,  
without the written approval of PT. Saraswanti Indo Genetech

No : SIG.CL.III.2021.011551  
Subject : Result of Analysis

Bogor, March 18, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Sales & Marketing GM

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033961

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : Standard PerKa BPOM No 8/2018  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - March 18, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033961

No.	Parameter	Unit	Result	Standard	Limit of Detection	Method
1	Total Aflatoxin	mcg / kg	Not detected	Max. 10	0.03	18-12-27/MU/SMM-SIG (LCMSMS)

Bogor, March 18, 2021  
 PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
 Laboratory GM

**PT. Saraswanti Indo Genetech**  
 Jl. Rasamala No. 20, Taman Yasmin, Bogor Jawa Barat 16113.  
 Tel. +62 251 7532348 **Hotline.** +62 821 11 516 516.  
 www.siglaboratory.com

The results of these tests relate only to the sample(s) submitted.  
 This report shall not be reproduced except in full context,  
 without the written approval of PT. Saraswanti Indo Genetech

No : SIG.CL.IV.2021.015614  
Subject : Result of Analysis

Bogor, April 14, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Sales & Marketing GM

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.046299

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : Standard PerKa BPOM No 11/2019  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - April 12, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.046299

No.	Parameter	Unit	Result	Standard	Limit of Detection	Method
1	Benzoic Acid	mg / kg	414.75	-	-	18-5-18 /MU/SMM - SIG (HPLC)
2	Sulphite as SO <sub>2</sub>	mg / kg	Not detected	-	1.6	SNI 01 - 2894 - 1992 chapter 2.6

Bogor, April 14, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory GM

No : SIG.CL.III.2021.011551  
Subject : Result of Analysis

Bogor, March 18, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Marketing Manager

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033958

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : Standard PerKa BPOM No 05/2018  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - March 18, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033958

No.	Parameter	Unit	Result	Standard	Limit of Detection	Method
1	Cd	mg / kg	Not detected	Max. 0.5	0.0005	18-13-14/MU/SMM-SIG (ICP MS)
2	Sn	mg / kg	Not detected	Max. 40	0.0025	18-13-14/MU/SMM-SIG (ICP MS)
3	Hg	mg / kg	Not detected	Max. 0.05	0.0005	18-13-14/MU/SMM-SIG (ICP MS)
4	Pb	mg / kg	Not detected	Max. 1.0	0.001	18-13-14/MU/SMM-SIG (ICP MS)
5	As	mg / kg	Not detected	Max. 0.15	0.0002	18-13-14/MU/SMM-SIG (ICP MS)

Bogor, March 18, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory Manager

**PT. Saraswanti Indo Genetech**  
Jl. Rasamala No. 20, Taman Yasmin, Bogor Jawa Barat 16113.  
Tel. +62 251 7532348 **Hotline.** +62 821 11 516 516.  
www.siglaboratory.com

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No : SIG.CL.III.2021.011551  
Subject : Result of Analysis

Bogor, March 18, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Marketing Manager

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033957

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluaarsa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : -  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - March 18, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033957

No.	Parameter (n)	n	c	Result	m	M	Unit	Method
1	Yeast Mold	1	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
2	Yeast Mold	2	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
3	Yeast Mold	3	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
4	Yeast Mold	4	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
5	Yeast Mold	5	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21527 - 2 : 2012
6	Enterobacteriaceae	1	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016
7	Enterobacteriaceae	2	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016
8	Enterobacteriaceae	3	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016
9	Enterobacteriaceae	4	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016
10	Enterobacteriaceae	5	2	<10	10 <sup>2</sup>	10 <sup>3</sup>	colony / g	SNI ISO 21528 - 2 : 2016

n = Amount of Samples

m, M = Limit of microbial/bacteria

c = Tolerable value above the standard of microbe limit to determine the acceptance of food product

According to Regulation of Nation Agency Food and Drugs Control Republic of Indonesia No.13, 2019

Bogor, March 18, 2021

PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**

Laboratory Manager

**PT. Saraswanti Indo Genetech**

Jl. Rasamala No. 20, Taman Yasmin, Bogor Jawa Barat 16113.

Tel. +62 251 7532348 **Hotline.** +62 821 11 516 516.

www.siglaboratory.com

The results of these tests relate only to the sample(s) submitted.

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without the written approval of PT. Saraswanti Indo Genetech

No : SIG.CL.IV.2021.017334  
Subject : Result of Analysis

Bogor, April 23, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006519 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Sales & Marketing GM

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.051391

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006519

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : -  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 08, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 09, 2021 - April 22, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.051391

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Sodium	mg / 100 g	1326.06	-	18-13-1/MU/SMM-SIG (ICP OES)
2	Iron	mg / 100 g	2.38	-	18-13-1/MU/SMM-SIG (ICP OES)
3	Calcium	mg / 100 g	150.67	-	18-13-1/MU/SMM-SIG (ICP OES)
4	Potassium	mg / 100 g	71.17	-	18-13-1/MU/SMM-SIG (ICP OES)
5	Carbohydrate	g / 100 g	80.29	-	18-8-9 /MU/SMM-SIG
6	Cholesterol	mg / 100 g	Not detected	0.18	18-6-5/MU/SMM-SIG (GC)
7	Vitamin A	mcg / 100 g	Not detected	4.76	18-5-1/MU/SMM-SIG (HPLC)
8	Vitamin D	mcg / 100 g	Not detected	0.67	18-5-1/MU/SMM-SIG (HPLC)
9	Vitamin C	mg / 100 g	Not detected	0.13	18-5-19 /MU/SMM - SIG (HPLC)
10	Saturated fat	g / 100 g	0.12	-	18-6-1/MU/SMM-SIG (GC)

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.IV.2021.051391

No.	Parameter	Unit	Result	Limit Of Detection	Method
11	Trans Fat	g / 100 g	Not detected	0.0015	18-6-1/MU/SMM-SIG (GC)
12	Protein N x 5.71	g / 100 g	1.20	-	18-8-31/MU/SMM - SIG (Kjeltec)
13	Total Fat	g / 100 g	0.25	-	18-8-5/MU/SMM-SIG point 3.2.2 (Weibull)
14	Ash Content	g / 100 g	4.23	-	SNI 01-2891-1992 point 6.1
15	Moisture content	g / 100 g	14.03	-	SNI 01-2891 - 1992, point 5 . 1
16	Calories From Fat	kcal / 100 g	2.25	-	Calculation
17	Total Calories	kcal / 100 g	328.21	-	Calculation
18	Total Sugar	g / 100 g	58.68	-	18-8-8/MU/SMM-SIG (Luff-Schoorl)
19	Dietary fiber	g / 100 g	2.39	-	18-8-6-2/MU/SMM-SIG

Bogor, April 23, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory GM

No : SIG.CL.III.2021.011551  
Subject : Result of Analysis

Bogor, March 18, 2021

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.Mark.R.III.2021.006393 , herewith we send the result of analysis.

Thank you for your cooperation

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
Marketing Manager

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033962

#### I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.III.2021.006393

#### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343 – 656640  
 2.4. Contact Person / Personil Penghubung : Floretta

#### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluausa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : -  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Received / Diterima : March 03, 2021  
 3.14. Date of Analysis / Tanggal Uji : March 04, 2021 - March 18, 2021  
 3.15. Type of Analysis / Jenis Uji : Enclosed

#### IV. Result / Hasil Uji

## RESULT OF ANALYSIS

### Laporan Hasil Pengujian : SIG.LHP.III.2021.033962

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Melamine	mg / kg	Not detected	0.002	18-12-1 /MU/SMM-SIG (LCMSMS)
2	Sb	mg / kg	Not detected	0.0002	18-13-1/MU/SMM-SIG (ICP OES)
3	Escherichia coli	colony / g	<10	-	SNI ISO 16649-2 : 2016

Bogor, March 18, 2021  
PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
Laboratory Manager

No : SIG.CL.I.2022.04112130  
Subject : Result of Analysis

Bogor, January 04, 2022

To :  
PT. Heinz ABC Indonesia  
Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim

Dear Sir/Madam,  
As your order no : SIG.MARK.F.XII.2021.006903 , herewith we send the result of analysis.

Thank you for your cooperation.

Yours Faithfully,  
PT. Saraswanti Indo Genetech



**RB Ernesto Arya**  
GM  
Sales & Marketing

## RESULT OF ANALYSIS / LAPORAN HASIL UJI

### I. Number / Nomor

1.1. Order No. / No. Order : SIG.MARK.F.XII.2021.006903  
 1.2. Certificate No. / No. sertifikat : SIG.LHP.I.2022.041121301

### II. Principal / Pelanggan

2.1. Name / Nama : PT. Heinz ABC Indonesia  
 2.2. Address / Alamat : Jl. Bintoro No. 888, Desa Wonokoyo, Kec. Beji, Kab. Pasuruan, Jatim  
 2.3. Phone / Telepon : 0343-656640  
 2.4. Contact Person / Personil Penghubung : Floretta

### III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -  
 3.2. Batch Number / No Batch : -  
 3.3. Lot Number / No Lot : -  
 3.4. Packaging / Kemasan : -  
 3.5. Production Date / Tanggal Produksi : -  
 3.6. Expire Date / Tanggal Kadaluarsa : -  
 3.7. Factory Name / Nama Pabrik : -  
 3.8. Factory Address / Alamat Pabrik : -  
 3.9. Trade Mark / Nama Dagang : -  
 3.10. Sample Name / Nama Sample : ABC Sweet Soy Sauce Export A00566  
 3.11. Other Information / Keterangan Lain : -  
 3.12. Date of Sampling / Tanggal Sampling : -  
 3.13. Date of Acceptance / Diterima : December 09, 2021  
 3.14. Date of Analysis / Tanggal Uji : December 10, 2021 - January 04, 2022  
 3.15. Type of Analysis / Jenis Uji : Enclosed

### IV. Result / Hasil Uji

No	Parameter	Unit	Result	Limit Of Detection	Method
1	Escherichia Coli	cfu / g	<10	-	SNI ISO 16649-2 : 2016
2	Bacillus Cereus	cfu / g	<10	-	ISO 7932:2004/Amd 1:2020
3	Listeria Monocytogenes (Detection)	cfu / g	<10	-	ISO 11290 - 2 : 2017
4	Salmonella Sp.	/ 25 g	Negative	-	ISO 6579-1:2017/Amd 1:2020
5	Staphylococcus Aureus	cfu / g	<10	-	ISO 6888-1:1999/Amd 2: 2018
6	Clostridium Botulinum	/ g	Negative	-	ISO/TS 17919:2013

Bogor, January 04, 2022  
 PT. Saraswanti Indo Genetech



**Dwi Yulianto Laksono, S.Si**  
 General Laboratory Manager



## Corrective Action Request

### CAR 1 of 9

Critical  
  Major  
  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Production		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	4.1.2
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

<b>Details of Non-Conformity:</b>			
Found temporary maintenance inside cabinet of capper machine line B, i.e. machine parts were tied by cloths.			
Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina

<b>Cause Analysis and Corrective Action taken to prevent recurrence:</b>			
<u><b>Cause Analysis:</b> Ineffective shaft guide conveyor of capper machine and no corective maintenance on that machine</u>			
<u><b>Corrective action:</b></u> <u>(1) Repair shaft guide conveyor</u> <u>(1)(2) Adding to check shaft guide on task list preventive maintenance of capper</u> <u>(2)(3) Refresh to all operator related temporary repair</u>			
PIC: Agus Prastowo, Due date: 31 May 2021.			
Organization Representative:	Mr. Angga Permana	Date:	3 March 2021

<b>Acceptance of Corrective Action / Comments (use additional sheets if necessary):</b>			
Verified during remote audit (Line B&C), shaft guide conveyor has been fixed. No Found temporary fix (Chloth).			
Auditor:	Agus Hariyadi	Date:	12-8-2021

Response required (in months)	Major		Minor	
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.	Define	Close Out	Define	Close Out
				<b>V</b>

Job / Cert. n°: 6077	Visit Type: SUR + ESG Stage 2	Visit n°: 2+3
Document: GS0401	Issue n°: 5	Page n°: 1 of 13

## Corrective Action Request

### CAR 2 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Production Raw Material Warehouse (external) "Gula Kelapa" warehouse		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	4.2.2
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Infrastructure was not always maintained properly, e.g.:

- Found wall of dissolving sugar "Kecap" area was mouldy.
- Found cracked wall at additive warehouse
- Found stagnant water at inside of "Gula Tebu" storage area at external warehouse
- At "Gula Kelapa" warehouse, found drainage was not function properly, there still any stagnant water.

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina, Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

##### Cause Analysis:

- 1) Improper standard of building in dissolving sugar "kecap".
- 2) No follow up for repair due to building maintenance on additive warehouse
- 3) No way of working to clean floor at external warehouse and "Gula Kelapa" warehouse

##### Corrective action:

- (1) Repair wall of dissolving sugar "Kecap"
- (2) adding verification activity on work order close out during gemba walk audit
- (3) Create work order for repair crack wall
- (4) Performance monitoring for verification work order for building maintenance at additive warehouse
- (5) Cleaning drainase to reduce stagnant water
- (6) Create Visual Management due to cleaning activity
- ~~(1)~~(7) Refresh to all personel for Visual Management cleaning activity
- ~~(2)~~(8) Follow up finding form assessor to prepare budget CY22

PIC: Alwan H., Due date: 26 May 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	2 of 13

<b>Acceptance of Corrective Action / Comments</b> (use additional sheets if necessary):			
Verified during remote site tour. Wall at Dissolving sugar has been repainted.			
Auditor:	Agus Hariyadi	Date:	12 Aug 2021

Response required (in months)	Major		Minor	
	Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.				V

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	3 of 13

## Corrective Action Request

### CAR 3 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	RM Warehouse (External Warehouse)		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	4.4.7
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Found Lighting was not covered to protect contamination in case of breakage, e.g.: inside of external warehouse.

Note: on March 2021, all material was stored at external warehouse would be moved to Internal Warehouse.

Organization Representative:	Mr. Angga Permana	Auditor:	Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

**Cause Analysis:** No follow up related that finding from vendor of external warehouse

**Corrective action:**

- 1) Follow up finding and ensure they repair all light cover from third party (Siantar)
- 2) Ensure project control for warehouse expansion already conduct

PIC: Muryani, Due date: 30 June 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

Verified during audit, lighting at inside external material warehouse has been replaced with LED gradually since 9 August 2021, and target would be finished on 30 August 2021.

Auditor:	Yayan Firmansyah	Date:	12 August 2021
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#### Response required (in months)

	Major	Minor
Corrective Action must be addressed within time frame stated. Verification of	Define Close Out	Define Close Out

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	4 of 13



action will occur at next visit. Additional follow up may be required as indicated.

V

## Corrective Action Request

### CAR 4 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Production Weighing room raw material Syrup Raw Material Warehouse (external) Refined sugar area		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	5.2.5
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Monitoring of prevention physical contamination was not always implemented consistently, e.g.

- Found cutter at preparation glass bottle (stripping from pallet) and at weighing raw material syrup
- Found broken red bucket used as glucose container
- Found acrylic cover of glass bottle after rinsing at line B was broken
- Found "Gula tebu" in opened condition without cover/protection, while there was any dust/physical contaminant has fallen on these material
- Found hose of process water was not closed/wrapped when not in used, at blending "Kecap".

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina, Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

##### Cause Analysis:

- 1) Improper people decision for knife/cutter rules
- 2) Improper people decision using broken container rules
- 3) Insufficient of people understand to determine priority finding from gemba walk
- 4) No way of working for close Gula Tebu material was already sampling
- 5) Not available for equipment tools for hose cover on soy sauce mixing

##### Corrective action:

- 1) Replace stripping cutter for safety retractable knife
- 2) Refresh to all operator for knife/cutter rules
- 3) Replace broken red bucket used as glucose container
- 4) Training operation manufacture practice due to container rules for all operator
- 5) Repair acrylic cover of glass bottle after rinsing at line B
- 6) Refresh training for performance monitoring gemba walk for verification
- 7) Create temporary closure on the material cane sugar

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	5 of 13

- 8) Create Visual management related covering gula tebu when already sampling from quality
- 9) Refresh training visual management of close gula tebu to operator
- 10) Create work order to prepare hose cover all piping
- 11) Ensure all piping when already covered when not used

PIC: Bara Afgan, Due date: 30 June 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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**Acceptance of Corrective Action / Comments** (use additional sheets if necessary):

Verified corrective action has been taken as below:

- Verified during audit, cutter has been replaced with safety stainless cutter since 25 February 2021
- Verified during audit, there was not found broken bucket at weighing ingredient area, broken red bucket has been replaced with new one on 25 February 2021
- Verified during audit, acrylic cover of glass bottle after rinsing at line B has been replaced with new one and in good condition.
- Verified during site tour, all cane sugar "Gula tebu" has been covered/protected with paper carton to prevent dust/physical contaminant has fallen on these material.
- Verified during audit, hose of process water at blending "Kecap" has been closed with stainless cap/cover.

Auditor:	Agus Hariyadi, Yayan Firmansyah	Date:	12 August 2021
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Response required (in months)	Major		Minor	
	Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.				<b>V</b>

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
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## Corrective Action Request

### CAR 5 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	RM Warehouse and FG Warehouse		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	6.2
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Cleaning program was not always maintained properly, e.g.

- found dusty stairs at additive warehouse
- found dirty floor near shoes locker at weighing material area
- found R&D product sample in dusty condition
- found floor at weighing room raw material “allergen”, and floor at weighing raw material syrup, was dirty

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina, Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

**Cause Analysis:** No guidance clearly standard for all area mentioned above

**Corrective action:**

- 1) Cleaning all dusty on all area mentioned above
- 2) Ensure all area already monitoring at Program Sanitation Schedule
- 4)3) Create Visual Management related 5S activity
- 2)4) Monitoring effectiveness Program Sanitation Schedule on all area mentioned above

PIC: Alberigo Prana J., Due date: 6 June 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	7 of 13

- Verified during site tour stairs at additive warehouse in clean and good condition
- Verified during site tour, floor near shoes locker at weighing material area in clean condition
- Verified during audit, all R&D product sample in dusty condition has been destroyed on 6 June 2021, observed during site tour there was not found dusty on product at FG warehouse.
- Verified during site tour, floor at weighing room raw material "allergen", and floor at weighing raw material syrup were in clean condition.

Auditor:	Yayan Firmansyah	Date:	12 August 2021
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Response required (in months)	Major		Minor	
	Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.				V

## Corrective Action Request

### CAR 6 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Weighing room raw material "allergen". Raw Material Warehouse		
<b>Document Ref.:</b>	On site observation	<b>Standard Ref.:</b>	6.3
<b>Issue/Rev. Status:</b>	-	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Pest control program was not always implemented properly, e.g.:

- Found ants on pallet of material stored at weighing room raw material "allergen", and on cabinet of filler line B.
- Found crickets, lizard and spider at inside of external warehouse and small fly insect on additive material (CMC and Sodium Carboxy methyl) at additive warehouse.
- Found bird at FG warehouse.
- Found pest access i.e.: gap on door of external warehouse
- Glue trap were not always effective. Found several glue inside the traps were wet, e.g. no.2/7 at PHE, no.1/3 at CIP Kitchen, No.1/2 at blending syrup.

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina, Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

##### Cause Analysis:

- 1) Ants carried off by the pallets into the weighing room and there was product spill on filler machine line B
- 2) There was gap on the door at external warehouse
- 3) Still review for further investigation from second party (Ardwolf)
- 4) There was gap on the door at FG warehouse

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	8 of 13

- 5) No building maintenance on on door of external warehouse
- 6) Glue traps were wet due to cleaning activity floor on area mentioned

**Corrective action:**

- 1) Cleaning out place filler to ensure no product spill
- 2) Cleaning pallet of material stored at weighing room
- 3) Create visual management related condition of pallet on weighing area
- 4) Refresh training to weigher operator to ensure the pallet condition
- 5) Cleaning floor external warehouse to reduce pest activity
- 6) Follow up finding form assessor to third party (Siantar)
- 7) Ensure project control for warehouse expansion already conduct
- 8) Investigation with pest provider to prepare preventive action with small fly insect on additive material
- 9) Investigation with pest provider to prepare preventive action with bird issue on finish product warehouse
- 10) Ensure pest provider and owner area to control bird activity
- 11) Repair close gap on door of external
- 12) Replace with new glue trap device
- 13) Refresh to operator when cleaning activity to ensure glue trap device not wet

PIC: Alberigo Prana J., Due date: 3 June 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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**Acceptance of Corrective Action / Comments** (use additional sheets if necessary):

- Verified during site tour there were not found ants on pallet of material stored at weighing room raw material "allergen", and on cabinet of filler line B.
- Verified during site tour there were not found crickets, lizard and spider at inside of external warehouse and small fly insect on additive material (CMC and Sodium Carboxy methyl) at additive warehouse.
- Verified during site tour there was not found bird at FG warehouse, and verified briefing to related employees regarding closing loading door at FG warehouse should be consistent after used, the briefing has been conducted 22 July 2021
- Verified during site tour, gap on door of external warehouse has been closed. This gap has been closed with galvalum on 11 August 2021
- Verified during site tour, several glue inside the traps e.g. no.2/7 at PHE, no.1/3 at CIP Kitchen, No.1/2 at blending syrup in dry condition and has been controlled on 8 August 2021 by PT. Rentokil. Also verified briefing to related employees regarding pest control handling device has been conducted on 22 July 2021.

Auditor:	Agus Hariyadi, Yayan Firmansyah	Date:	12 August 2021
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Response required (in months)	Major		Minor	
	Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of action will occur at next visit. Additional follow up may be required as indicated.				V

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	9 of 13



## Corrective Action Request

### CAR 7 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	Production		
<b>Document Ref.:</b>	OMP P-MP-PO-03.00.01	<b>Standard Ref.:</b>	7.4
<b>Issue/Rev. Status:</b>	dated 17/04/2020 Rev.4.	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

During observation at production area, found personnel hygiene was not always properly performed as required on OMP P-MP-PO-03.00.01 dated 17/04/2020 Rev.4 , e.g.:

- found 2 operators with long nail at preparation PET bottle (transfer PET bottle on conveyor into filling room)
- found personal belonging of employee (personal bag) placed inside weighing raw material room "non allergen".

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

##### Cause Analysis:

- 1) Insufficient of operator training to good manufacture practice rules

##### Corrective action:

- 1) Refresh training good manufacture practice for operator that mentioned before
- 2) Ensure all new operator hire from third party for training good manufacture practice

PIC: Sofyan Hadi, Due date: 30 June 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

Verified evidence of refreshment for operator regarding personnel hygiene on 22/7/2021.  
Seen during remote site tour. Found satisfied.

Auditor:	Agus Hariyadi	Date:	12-8-2021
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#### Response required (in months)

	Major	Minor
Corrective Action must be addressed within time frame stated. Verification of	Define Close Out	Define Close Out

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	10 of 13



action will occur at next visit. Additional follow up may be required as indicated.				V
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## Corrective Action Request

### CAR 8 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	HACCP Team		
<b>Document Ref.:</b>	Quality Risk Assessment No. QRE-07	<b>Standard Ref.:</b>	Lampiran SNI CAC/RCP 1-1969, step 6 (principle 1)
<b>Issue/Rev. Status:</b>	dated 28 June 2019	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Hazard analysis has been established on Quality Risk Assessment No. QRA-07 dated 28 June 2019, however there was not considered regarding chemical hazard on steam boiler that contacted to product at steaming soy bean process.

Organization Representative:	Mr. Angga Permana	Auditor:	Yayan Firmansyah
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

**Cause Analysis :** No assessment for chemical hazard on steam boiler that contacted to product at steaming soy bean process.

#### **Corrective action:**

- 1) Revise QRA 07 for for adding chemical hazard on steam boiler
- 2) Refresh to all stakeholder due to change of QRA 07

PIC: Bara Afgan, Due date: 6 May 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

- Verified Hazard Analysis "QRA 07" has been revised on 22 June 2021 with added chemical hazard on steam boiler
- Verified chemical used for steam boiler i.e. Pay-Off BWT-PPA NSF No. 1561681
- Verified briefing to related employees regarding Hazard analysis QRA 07 has been revised on 22 June 2021.

Auditor:	Yayan Firmansyah	Date:	12 August 2021
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Response required (in months)	Major	Minor
Corrective Action must be addressed within time frame stated. Verification of	Define Close Out	Define Close Out

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	11 of 13

action will occur at next visit. Additional follow up may be required as indicated.

V

## Corrective Action Request

### CAR 9 of 9

Critical  Major  Minor

<b>Organization:</b>	PT. Heinz ABC Indonesia		
<b>Site(s) audited:</b>	Jl. Bintoro 888, Pasuruan, East Java 67154	<b>Date(s) of audit(s):</b>	22 – 24 February 2021
<b>Auditor(s):</b>	Berlia Rosalina ( <a href="mailto:berlia.rosalina@sgs.com">berlia.rosalina@sgs.com</a> ), Yayan Firmansyah		
<b>Standard(s):</b>	SNI CAC/RCP 1:2011		
<b>Organization Representative:</b>	Mr. Hendry Oeswadi / Mr. Angga Permana		
<b>Area / Department / Process:</b>	HACCP Team		
<b>Document Ref.:</b>	CCP Table of ABC Squash P-MP-HC-05.09.00	<b>Standard Ref.:</b>	Lampiran SNI CAC/RCP 1-1969, step 8 (principle 3)
<b>Issue/Rev. Status:</b>	Rev.04 dated 01/12/2020	<b>CAR Close out date:</b>	Next visit

#### Details of Non-Conformity:

Critical limit of CCP sugar dissolving for Squash, in CCP Table of ABC Squash P-MP-HC-05.09.00 Rev.04 dated 01/12/2020, was not completed regarding contact time.

Note: monitoring of cooking/ sugar dissolving was monitored every batch (10 minutes).

Organization Representative:	Mr. Angga Permana	Auditor:	Berlia Rosalina
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#### Cause Analysis and Corrective Action taken to prevent recurrence:

**Cause Analysis :** Not updated CCP plan related hold time and verification on record already conducted

#### **Corrective action:**

- 1) Revise CCP plan for adding hold time dissolving sugar
- 2) Refresh to all operator dissolving for ensure verification holding time on production from "P-MP-FM-03.01.00"

PIC: Bara Afgan, Due date: 6 May 2021.

Organization Representative:	Mr. Angga Permana	Date:	3 March 2021
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#### Acceptance of Corrective Action / Comments (use additional sheets if necessary):

Verified HACCP plan of Squash. P-MP-HC-04.01.00, rev 5, issued July 2021.  
Contact time 5-7 Minutes has been defined as Critical Limit.

Auditor:	Agus Hariyadi	Date:	12-8-2021
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#### Response required (in months)

		Major		Minor	
		Define	Close Out	Define	Close Out
Corrective Action must be addressed within time frame stated. Verification of					

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	12 of 13



action will occur at next visit. Additional follow up may be required as indicated.

V

Job / Cert. n°:	6077	Visit Type:	SUR + ESG Stage 2	Visit n°:	2+3
Document:	GS0401	Issue n°:	5	Page n°:	13 of 13

## HACCP Management System Certification Audit Summary Report

Organization:	PT. Heinz ABC Indonesia		
Address:	Jl. Bintoro 888, Desa Wonokoyo, Kecamatan Beji, Pasuruan, East Java 67154		
Standard(s):	HACCP SNI CAC/RCP 1 : 2011		
Representative:	Mr. Hendry Oeswadi / Mr. Angga Permana	Food Safety Manager:	Mr. Angga Permana
Site(s) audited:	Manufacturing facilities, address as above	Date(s) of audit(s):	12 August 2021
EAC Code:	03	NACE Code:	15.87, 15.89
Accreditation	KAN		
Business Category:	KAN 12 – Garam, rempah, saus, salad, produk protein KAN 14 – Minuman tidak termasuk produk susu	Food sectors:	KAN 12 – Garam, rempah, saus, salad, produk protein KAN 14 – Minuman tidak termasuk produk susu
Lead auditor:	Agus Hariyadi	Additional team member(s):	Yayan Firmansyah
This report is confidential and distribution is limited to the audit team, client representative and the SGS office.			

### 1. Audit objectives

The objectives of this audit were:

- to confirm that the management system conforms with all the requirements of the audit standard;
- to confirm that the organization has effectively implemented the planned management system;
- to confirm that the management system is capable of achieving the organization's policy objectives.

### 2. Scope of certification

- **Manufacture of Soy Sauce Extract, and Sweet & Salty Soy Sauce in Glass Bottle, PET Bottle, Pouch, Sachet, Jerry Can Packaging**
- **Manufacture of Syrup in Glass Bottle**

*(Soy Sauce: ingredient weighing → raw material solution → fermentation → filtration → cooking of soy Sauce → separation → cooling → filling in iso tank, rinsed glass bottle, PET bottle, pouch, sachet, jerry can → X-Ray detecting (glass bottle only) → packing)*

*(Syrup: ingredient weighing → sugar dissolving → filtration → cooling → blending → filling in rinsed glass bottle → X-Ray detecting → packing)*

This is a multi-site audit and an Appendix listing all relevant sites and/or remote locations has been established (attached) and agreed with the client

Yes     No

### 3. Current audit findings and conclusions

**This audit was carried out fully by remote auditing using the ICT indicated in the audit plan. The use of ICT contributed to the effectiveness of the audit in achieving stated objective.**

Job n°:	ID/JKT 6077	Report date:	12 August 2021	Visit Type:	SUR	Visit n°:	4
<b>CONFIDENTIAL</b>		Document:	GP 4110_la	Issue n°:	3 Rev. 2	Page n°:	1 of 4

The audit team conducted a process-based audit focusing on significant aspects/risks/objectives required by the standard(s). The audit methods used were interviews, observation of activities and review of documentation and records.

The structure of the audit was in accordance with the audit plan and audit planning matrix included as annexes to this summary report.

The audit team concludes that the organization  has  has not established and maintained its Management system in line with the requirements of the standard and demonstrated the ability of the system to systematically achieve agreed requirements for products or services within the scope and the organization's policy and objectives.

Therefore the audit team recommends that, based on the results of this audit and the system's demonstrated state of development and maturity, management system certification be:

Granted /  Continued /  Withheld /  Suspended until satisfactory corrective action is completed.

## 4. Previous Audit Results

The results of the last audit of this system have been reviewed, in particular to assure appropriate correction and corrective action has been implemented to address any nonconformity identified. This review has concluded that:

- Any nonconformity identified during previous audits has been corrected and the corrective action continues to be effective. In case of critical audit findings of the stage 1 audit, the follow-up has been documented in an amended stage 1 report.
- The management system has not adequately addressed nonconformity identified during previous audit activities and the specific issue has been re-defined in the nonconformity section of this report.

## 5. Audit Findings

**This audit was carried out fully by remote auditing using the ICT indicated in the audit plan. The use of ICT contributed to the effectiveness of the audit in achieving stated objective.**

The audit team conducted a process-based audit focusing on significant aspects/risks/objectives. The audit methods used were interviews, observation of activities and review of documentation and records.

The audit team conducted a process-based audit focusing on significant aspects/risks/objectives required by the standard(s). The audit methods used were interviews, observation of activities and review of documentation and records.

The system documentation is in line with the standard requirements and provides sufficient structure for the implementation and maintenance of the food safety system.  Yes  No

Based on the information provided, the system is designed to identify and manage compliance with statutory, regulatory and contractual requirements  Yes  No

The organization has demonstrated effective implementation of its food safety system.  Yes  No

The organization demonstrates sufficient control of the elements of the Prerequisite program.  Yes  No

General and specific control measures have been found to be sufficiently controlled.  Yes  No

Changes in processes, products and the system have been sufficiently validated prior to implementation.  NA  Yes  No

Job n°:	ID/JKT 6077	Report date:	12 August 2021	Visit Type:	SUR	Visit n°:	4
<b>CONFIDENTIAL</b>		Document:	GP 4110_la	Issue n°:	3 Rev. 2	Page n°:	2 of 4

The internal audit program, verification and management review have been sufficiently completed and effective to maintain and improve the system.  Yes  No

De food safety system has demonstrated to meet the requirements of the standard.  Yes  No

Claims and references to certification are accurate and in accordance with SGS guidelines.  NA  Yes  No

## 6. Nonconformities

Number of nonconformities identified: 0 Critical 0 Major 3 Minor

CAR No.: 1 of 3	Category: MINOR
Standards: SNI CAC/RCP 1 : 2011	Standard Ref.: 4.2.2
Area/Department/Process: RM Warehouse (External WH)	Document Ref. : Remote site tour
Infrastructure was not always maintained properly, e.g. found dirty and mouldy wall at external material warehouse above glue trap no. 1/4	

CAR No.: 2 of 3	Category: MINOR
Standards: SNI CAC/RCP 1 : 2011	Standard Ref.: 9.3
Area/Department/Process: RM Warehouse (External WH)	Document Ref. : Remote site tour
During audit found material (cane sugar) has been stored at external material warehouse without identity/label.	

CAR No.: 3 of 3	Category: MINOR
Standards: SNI CAC/RCP 1 : 2011	Standard Ref.: 7.1.3
Area/Department/Process: Production	Document Ref. : Remote site tour
It was found Personnel workwear was not always worn properly, e.g.: Workwear (white coat) of filling operator (bottle feeding).	
It was found internal policy due to pandemic covid19 regarding using Mask in all factory area was not always implemented, e.g. Personnel in Ingredient weighing storage was not use face mask according to the standard.	

Nonconformities detailed here shall be addressed through the organization's corrective action process, in accordance with the relevant corrective action requirements of the audit standard, including actions to analyse the cause of the nonconformity and prevent recurrence, and complete records maintained.

Job n°:	ID/JKT 6077	Report date:	12 August 2021	Visit Type:	SUR	Visit n°:	4
<b>CONFIDENTIAL</b>		Document:	GP 4110_la	Issue n°:	3 Rev. 2	Page n°:	3 of 4

- Corrective actions to address identified **CRITICAL** nonconformities raised on initial audit shall be submitted to SGS within 14 days from the date of issue of the nonconformity, with records supporting evidence. Closeout shall be conducted within 28 days from the date of the issue of nonconformity. If documentation or other evidence can not demonstrate an effective corrective action, then an on site visit may be required.
- Corrective actions to address identified **CRITICAL** nonconformities raised on surveillance audit or renewal audit, closeout shall be conducted within 7 days.
- Corrective actions to address identified **MAJOR** nonconformities shall be carried out immediately and SGS notified of the actions taken within 30 days. An SGS auditor will perform a **follow up visit** within 90 days to confirm the actions taken, evaluate their effectiveness, and determine whether certification can be granted or continued.
- Corrective actions to address identified **MAJOR** nonconformities shall be carried out immediately and **records with supporting evidence sent to the SGS auditor** for close-out within 90 days.
- Corrective Actions to address identified **MINOR** non conformities shall be documented on an action plan and sent by the client to the auditor within 90 days for review. If the actions are deemed to be satisfactory they will be followed up at the next scheduled visit
- Corrective Actions to address identified **MINOR** non-conformities have been detailed on an action plan and the intended action reviewed by the Auditor, deemed to be satisfactory and will be followed up at the next scheduled visit.

Note:- Initial, Re-certification and Extension audits – recommendation for certification cannot be made unless check box 4 is completed. For re-certification audits the time scales indicated may need to be reduced in order to ensure re-certification prior to expiry of current certification.

Note: At the next scheduled audit visit, the SGS audit team will follow up on *all* identified nonconformities to confirm the effectiveness of the corrective actions taken.

## 7. General Observations & Opportunities for Improvement

N/A

Job n°:	ID/JKT 6077	Report date:	12 August 2021	Visit Type:	SUR	Visit n°:	4
<b>CONFIDENTIAL</b>		Document:	GP 4110_la	Issue n°:	3 Rev. 2	Page n°:	4 of 4



<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Related Trade Items

Trade Item Name: PU - ABC - Sweet Soy Sauce (Export) - 600ml (12X95) - Pasuruan  
 GTIN/EAN/UPC:  
 Description: ABC SWEET SOY SAUCE PET BOTTLE 600 ML arranged on a pallet with total 95 cases  
 Packaging Type: Pallet  
 Case Contents:  
 Cases/Layer: 19  
 Number of Layers: 5  
 Cases/Pallet: 95 Pallet Type:  
 Case Size: (Length) x (Width) x  
 Pallet Size: 1200.00000 mm(Length) x 1000.00000 mm(Width) x 1581.00000 mm  
 Coding:

Trade Item Name: TU - ABC - Sweet Soy Sauce (Export) - 600ml(12) - Pasuruan  
 GTIN/EAN/UPC:  
 Description: ABC SWEET SOY SAUCE PET BOTTLE 600 ML packed 12 bottles in a carton box  
 Packaging Type: Case  
 Case Contents: 12  
 Cases/Layer  
 Number of Layers:  
 Cases/Pallet: Pallet Type:  
 Case Size: 287.00000 mm(Length) x 216.00000 mm(Width) x 285.00000 mm  
 Pallet Size: (Length) x (Width) x  
 Coding:

Storage & Shelf Life

Storage Requirements: Ambient  
 Minimum Storage Temp:  
 Maximum Storage Temp:  
 Shelf Life: 630 days

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Packaging (Custom Section)

Shipping Conditions

Ambient

Packaging Information - Consumer Unit

Packaging Material Type	Package Integrity Feature	Easy Open Feature	Reclosability Feature	Display Ready Packaging Indicator
79 - Plastic	Shrink Band	Snap Cap	Flip Top Closure	No

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CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596114-001)

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

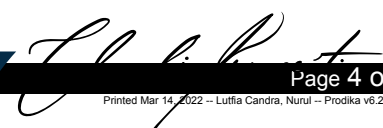
Global Section (Custom Section)

Analytical Properties - Qualitative

Test Name	Reference Method	Reporting Units	Acceptance Criteria	Sample Size	N	Certification Requirements	Comments
Appearance	visual	Pass / Fail	Thick, shiny black color	100ml	1	None	
Aroma / odour (l)	Organoleptic, comparison	Pass / Fail	Normal, typical soy sauce	100ml	1	None	
Flavour / Taste	Organoleptic, comparison	Pass / Fail	Sweet, normal Soy Sauce	100ml	1	None	

Analytical Properties - Microbiological

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
Coliforms - enumeration	Coliform enumeration: ISO 4832 (horizontal), AOAC, BAM, other technically equivalent or legally required method	CFU/g	0	0	1 - 10g	1	0	None	In-house method - P-MQ-IK.11.01.00 (Pour plate).BAM (Bacteriological Analytical Manual).2002. Enumeration of Escherichia coli and the Coliform Bacterial ISO 4832:2006 Microbiology of food and animal feeding stuffs – Horizontal method for the enumeration of coliforms – Colony-count technique. A zero (0) in the LSL or USL column refers to the lower limit of detection for the method employed
Total Viable Count / Aerobic	TVC / Aerobic plate count enumeration: ISO	CFU/g	100	100	1 - 10g	1	0	None	In-house method -



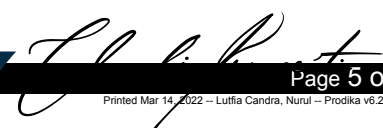
**CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596114-001)**

<b>KraftHeinz</b>	<b>Trade Specification</b>	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
Plate Count	4833 (Horizontal), AOAC, BAM, other technically equivalent or legally required method								P-MQ-IK.11.01.00 (Pour plate). Bacteriological Analytical Manual Online, January 2001. Chapter 3: Aerobic Plate Count
Yeast and moulds	Yeast and Moulds enumeration: ISO 21527 Parts 1 and 2 (Horizontal), AOAC, BAM, other technically equivalent or legally required method	CFU/g	50	50	l - 10g	1	0	None	In-house method - P-MQ-IK.11.01.00 (Pour plate). SNI-19-2897-1992. How to Test Microbial Contamination, SII.2461 - 90BAM (Bacteriological Analytical Manual). 2001. Yeasts, Molds and Mycotoxins

**Analytical Properties - Chemical**

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
MCPDs (2 and 3-Monochloropropanediol)	AOAC method or other method approved by an accredited organization	mg/kg	1	1	100ml	1	0	None	Accredited method for this type of sample in the designated laboratory. Health Canada maximum levels for contaminants in foods
Arsenic	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	0.15	0.15	100ml	1	0	None	Accredited method



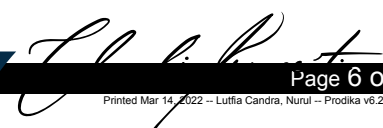
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596114-001)

**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

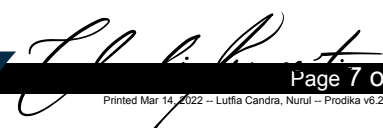
Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									for this type of sample in the designated laboratory. Regulation BPOM 05/2018: Maximum limit of heavy metal contamination in processed foods
Cadmium	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	0.2	0.2	100ml	1	0	None	Accredited method for this type of sample in the designated laboratory. SNI 3543.1:2013 Soy sauce - Part 1: Sweet
Lead	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	1	1	100ml	1	0	None	Accredited method for this type of sample in the designated laboratory. Regulation BPOM 05/2018: Maximum li



CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596114-001)

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									mit of heavy metal contamination in processed foods
Mercury	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	0.05	0.05	100ml	1	0	None	Accredited method for this type of sample in the designated laboratory. Regulation BPOM 05/2018: Maximum limit of heavy metal contamination in processed foods
pH		pH units	4.4	5.2	100ml	1	0	None	In-house method -P-MQ-IK.04 .03.00 (pH meter). AOAC-973.41, (c) 18th ed. (2005).
Salt - Titration	AOAC 971.19 or AOAC-971.27 (f) 18th ed. (2005) modified		5.7	6.3	100ml	1	0	None	In-house method -P-MQ-IK.04 .01.00 (Titrimetric). AOAC-97



CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596114-001)

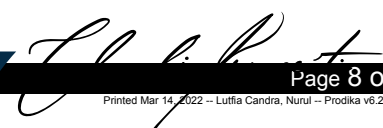
**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									1.27, (F(b)), 20th ed. Vol.II (2016) modified AOAC Official Method 941.18, Appendix A (A.1.11), 20th ed. Vol.II (2016) modified SNI 01-2899-2000 How to test table salt and consumption, modification SNI 01-2891-1992 How to test food and beverages, m. Reported as %w/v
Sulphite - Titration	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	10	10	100ml	1	0	None	Accredited method for this type of sample in the designated laboratory. B.01.010.3(1)(b), B.01.010.3(2), FDR.

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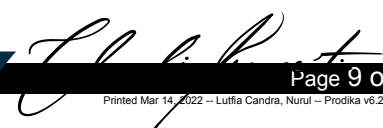
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596114-001)

**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									Allergen s should be s tated if pr oduct equ als and m ore than 1 0 ppm. M aximum s ulphites c ontent is 3 00ppm.
Tin - ICP	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	40	40	100ml	1	0	None	Accredite d method for this typ e of sampl e in the de signated l aboratory. Regulatio n BPOM 0 5/2018: M aximum li mit of hea vy metal c ontaminati on in proc essed foo ds
Nitrogen - Kjeldahl			0.25	0.32	100ml	1	0	None	In-house method -P -MQ-IK.04 .09.00. A OAC-978. 02. (1)20t h ed. Vol.I (2016) mo dified. Re ported as



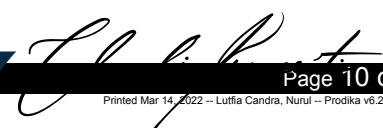
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596114-001)

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									%w/v

Analytical Properties - Physical

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
Colour			2 4	1 8	100ml	1	0	None	In-house method - P-MQ-IK. 04.04.01. Reported as 30% w/w.
Sedimentation		mm	0	4 x 6	100ml	1	0	None	In-house method -P-MQ-IK.04.11.00. Visual . Reported as mm x mm
Viscosity - Brookfield		Centipoise (cPs)	1 2. 5	1 4. 5	100ml	1	0	None	In-house method - P-MQ-IK. 04.08.00. (Brookfield, spindle 2, 12 rpm, 28°C). Reported as Poise



KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Ext Data (Custom Section)

Declared Net Content

Net Content Statement	Net Content
Net content:	600 mL

Servings Per Container

Term	Number
Servings Per Container	40

Dietary Suitability

Feature Attribute	Agency Name	Designation	Symbol for Label	Document Number	Comments
Kosher Certified					
Halal Certified	LPPOM MUI		LPPOM MUI Symbol	60010310699	
Organic Certified					

Labeled Allergen Statement

Feature Attribute	Language	Known to Contain Format	Known to Contain Statement	May Contain Format	May Contain Statement
Labeled Allergen Statement	English		Soy beans, Wheat, Sulphites		
Labeled Allergen Statement	French		Soja, Blé, Sulfites		

Regulatory Information

Feature Attribute	
Legal or Common Name	Sweet Soy Sauce
Product Descriptive Name	Sweet Soy Sauce
Flavor Qualifier	
Vignette Options	
Vignette Disclosure	
Referral/Disclosure Statements	
Juice Declaration	
Caffeine Statement	
Moisture/Milkfat Content	
Age Suitability Statement	
Regulatory Agency	BPOM

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Feature Attribute	
Establishment Number	
Plant Registration Number	72-653-6902
Inspection Legend	
Regulatory Reference	
Regulatory Internal Comments	

Ingredient/Other Claim(s)

Claim	Reference Statement
Ingredient/Other Claim	

Signature Line & Consumer Numbers

Feature Attribute	
Signature Line Statement	Produced by:
Signature Line Reference	PT. Heinz ABC Indonesia
Consumer Number	
Website Information	
Patent Website	

Country of Origin Statement

Country of Origin Statement	Location	Additional Statement
Product Of	Indonesia	

KraftHeinz	Nutrient Profile	Status:	Approved
		Effective:	May 20, 2021
		Prepared By:	Greenwald, Andrew

Summary Information

Spec Name: ABC SWT SOY SC CND 12X600ML1606 - Pasuruan  
 Short Name: 810233  
 Spec Status: Approved - This item has been approved.  
 Effective: May 20, 2021  
 Supercedes:  
 Spec #: 5599346  
 Issue #: 001

Weight/Volume/Serving Information

Density: 1.39560 g = 1.00000 mL  
 Label Volume:  
 Label Weight:  
 Reference Amount:  
 Classification:  
 Amount Per Serving: 15.00000 mL  
 Servings Per Pack:  
 Serving Size (label): per serving size (15 ml)  
 Servings/Pack (label):  
 Special Attributes:

Ingredient Statement

Ingredient Statement: Sugar (contains sulphites), soy sauce extract (water, salt, soybeans 2.6%, wheat), water, salt, colour (plain caramel), preservative (sodium benzoate), acidity regulator (citric acid), thickener (xanthan gum).

Approved for Use In

Business Unit(s)	Countries
Asia - ABC Indonesia » Pasuruan	Canada

<b>KraftHeinz</b>	Nutrient Profile	Status:	Approved
		Effective:	May 20, 2021
		Prepared By:	Greenwald, Andrew

Nutrient Profile

Nutrient		Per Serving	Source	Comments
Calories	70.00000 kcal	10.50000 kcal		
Protein	0.30000 g	0.04500 g		
Carbohydrates (with Fiber)	16.00000 g	2.40000 g		
Total Sugar	12.00000 g	1.80000 g		
Total Fat	0.10000 g	0.01500 g		
Saturated Fat	0.00000 g	0.00000 g		
Sodium	330.00000 mg	49.50000 mg		

Label Composition

Item	Formulation

Related Specifications

Spec Number	Spec Name
5596114-001	CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan [Approved]



ABC SWT SOY SC CND 12X600ML1606 - Pasuruan (5599346-001)

KraftHeinz	Nutrient Profile	Status:	Approved
		Effective:	May 20, 2021
		Prepared By:	Greenwald, Andrew

Fact Panel (Custom Section)

Indonesia Fact Panel

Nutrient	Per 100g	Per 100mL	Per Serving	Per Serving Rounded	Per Serving Override	Per Serving Final Value	Percent AKG	Per AKG Roun
Energy	50.1576382917742 kcal	17.42 kcal	10.5 kcal	10	kcal		0.49 %	0 %
Protein	0.214961306964736 g	0.736 g	0.045 g	0	g		0.08 %	0 %
Fat	0.0716537689882488 g	0.2488 g	0.015 g	0	g		0.02 %	0 %
Saturated Fat	0 g	0 g	0 g	0	g		0 %	0 %
Total Carbohydrates	11.4646030381168 g	3.81168 g	2.4 g	2	g		0.74 %	1 %
Total Sugars	8.59845227858926 g	2.8926 g	1.8 g	2	g		%	%
Sodium	236.457437661230 mg	761.230 mg	49.5 mg	50	mg		3.3 %	3 %

*Claudio Innocenti*

PU - ABC - Sweet Soy Sauce (Export) - 600ml (12X95) - Pasuruan (5596194-001)

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Summary Information

Spec Name: PU - ABC - Sweet Soy Sauce (Export) - 600ml (12X95) - Pasuruan  
 Short Name: ABC SWT SOY SC CND 12X600ML1606  
 Spec Status: Approved - This item has been approved.  
 Effective: May 12, 2021  
 Supercedes:  
 Spec #: 5596194  
 Issue #: 001

Approved for Use In

Business Unit(s)	Countries
Asia - ABC Indonesia » Pasuruan	

Cross References

System Name	System ID	Equivalent
Maglev	MAGLEV	PU-PRN-810233
ABC Indonesia Specification System	HAIBPCS	810233

Product Identification

Item Type: Traded Unit - Pallet  
 GTIN/EAN/UPC:  
 Description: ABC SWEET SOY SAUCE PET BOTTLE 600 ML arranged on a pallet with total 95 cases  
 PLU Description:  
 POS Description:

Product Classification

Classification:  
 GPC Code: -  
 Country Of Origin: Indonesia  
 Tax Type/Rate:

Packaging Type

Packaging Type: Pallet  
 Product Type: Pallet  
 Cases/Layer: 19  
 Number of Layers: 5  
 Cases/Pallet: 95  
 Pallet Type:  
 Pallet Size: Length Width Height Volume  
 1200.00000 mm 1000.00000 mm 1581.00000 mm 1.89720 m3  
 Pallet Size: Net Weight Gross Weight (w/o Pallet) Gross Weight (w/ Pallet)  
 952.56500 kg 1041.01000 kg 1069.01000 kg  
 Coding:

Stacking Height

Mode Stacking Height: 1  
 Warehouse Stacking Height: 1

Storage & Shelf Life

Storage Requirements:

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Storage & Shelf Life

Minimum Storage Temp:  
 Maximum Storage Temp:  
 Shelf Life:

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<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Packaging (Custom Section)

Pallet Information

Feature Attribute	Attribute
Pallet ID	ID
Platform Type	1200x1000x156 4-way Wooden pallet
Stackability	

Containment Method

Containment Method
Stretch Wrap

CONTROLLED COPY

TU - ABC - Sweet Soy Sauce (Export) - 600ml(12) - Pasuruan (5596154-001)

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Summary Information

Spec Name: TU - ABC - Sweet Soy Sauce (Export) - 600ml(12) - Pasuruan  
 Short Name: ABC SWTSOY SC CND 12X600ML1606  
 Spec Status: Approved - This item has been approved.  
 Effective: May 12, 2021  
 Supercedes:  
 Spec #: 5596154  
 Issue #: 001

Approved for Use In

Business Unit(s)	Countries
Asia - ABC Indonesia » Pasuruan	

Cross References

System Name	System ID	Equivalent
Maglev	MAGLEV	TU-PRN-810233
ABC Indonesia Specification System	HAIBPCS	810233

Product Identification

Item Type: Traded Unit  
 GTIN/EAN/UPC:  
 Description: ABC SWEET SOY SAUCE PET BOTTLE 600 ML packed 12 bottles in a carton box  
 PLU Description:  
 POS Description:

Product Classification

Classification:  
 GPC Code: -  
 Country Of Origin: Indonesia  
 Tax Type/Rate:

Packaging Type

Packaging Type: Case  
 Product Type: CASE  
 Variable Weight:   
 Units Per Case: 12  
 Cases/Layer:  
 Number of Layers:  
 Cases/Pallet:  
 Case Size: Length Width Height Volume  
 287.00000 mm 216.00000 mm 285.00000 mm 0.01767 m3  
 Net Weight Tare Weight Gross Weight  
 10.02700 kg 0.93100 kg 10.95800 kg  
 Pallet Size: Length Width Height Volume  
 Pallet Size: Net Weight Gross Weight (w/o Pallet) Gross Weight (w/ Pallet)  
 Coding:

Stacking Height

Mode Stacking Height:

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

**Stacking Height**

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Warehouse Stacking Height:

**Storage & Shelf Life**

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Storage Requirements:  
 Minimum Storage Temp:  
 Maximum Storage Temp:  
 Shelf Life:

UNCONTROLLED COPY

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Packaging (Custom Section)

Packaging Information - Traded Unit

Packaging Material Type	Display Ready Packaging Indicator	Package Integrity Feature	Easy Open Feature	Reclosability Feature
25 - Corrugated or Solid	No	Sealed Carton	Not Available	Not Available

CONTROLLED COPY

**CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)**

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

**Summary Information**

Spec Name: CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan  
 Short Name: ABC SWTSOY SC US 600ML 1909  
 Spec Status: Approved - This item has been approved.  
 Effective: May 12, 2021  
 Supercedes:  
 Spec #: 5596117  
 Issue #: 001

**Approved for Use In**

Business Unit(s)	Countries
Asia - ABC Indonesia » Pasuruan	United States of America

**Cross References**

System Name	System ID	Equivalent
Maglev	MAGLEV	CU-PRN-810263
ABC Indonesia Specification System	HAIBPCS	810263

**Product Identification**

Item Type: Consumer Unit  
 GTIN/EAN/UPC: 00711844110038  
 Description: ABC SWEET SOY SAUCE PET BOTTLE is a sweet soy sauce packed in PET Bottle with net content 600 ML  
 PLU Description:  
 POS Description:

**Product Classification**

Classification:  
 GPC Code: -  
 Country Of Origin: Indonesia  
 Tax Type/Rate:

**Compliance Information**

Complies With: Halal  
 Allergens: Soy and products thereof, excluding lecithin, highly refined oil, tocopherols, sterol extracts, hydrolyzed soy proteins, Wheat and products thereof, excluding glucose, glucose syrup, dextrose, maltodextrin, sugar alcohols  
 Intolerances and Regional Allergens: None Known

**Packaging Attributes (Consumer Unit)**

Packaging Type: Bottle  
 Label Weight:  
 Label Volume: 600 mL  
 Container Net Weight: 0.83700 kg  
 Tare Weight: 0.07800 kg  
 Gross Weight: 0.91500 kg  
 Inner Pack:  
 Inner Pack Label Text:  
 Product Dimensions: Length Width Height Volume  
 68 mm 68 mm 276 mm 0.00128 m3  
 Coding:

**CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)**

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

**Related Trade Items**

Trade Item Name: PU - ABC - Sweet Soy Sauce (Export) - 600ml (12X95) - Pasuruan  
 GTIN/EAN/UPC:  
 Description: ABC SWEET SOY SAUCE PET BOTTLE 600 ML arranged on a pallet with total 95 cases  
 Packaging Type: Pallet  
 Case Contents:  
 Cases/Layer: 19  
 Number of Layers: 5  
 Cases/Pallet: 95 Pallet Type:  
 Case Size: (Length) x (Width) x  
 Pallet Size: 1200.00000 mm(Length) x 1000.00000 mm(Width) x 1581.00000 mm  
 Coding:

Trade Item Name: TU - ABC - Sweet Soy Sauce (Export) - 600ml(12) - Pasuruan  
 GTIN/EAN/UPC:  
 Description: ABC SWEET SOY SAUCE PET BOTTLE 600 ML packed 12 bottles in a carton box  
 Packaging Type: Case  
 Case Contents: 12  
 Cases/Layer  
 Number of Layers:  
 Cases/Pallet: Pallet Type:  
 Case Size: 287.00000 mm(Length) x 216.00000 mm(Width) x 285.00000 mm  
 Pallet Size: (Length) x (Width) x  
 Coding:

**Storage & Shelf Life**

Storage Requirements: Ambient  
 Minimum Storage Temp:  
 Maximum Storage Temp:  
 Shelf Life: 630 days

**Material Specification**

Spec Name	Context	Qty
FMO - AM EXPORT NS 1510 - Pasuruan ( 5630607-001 ) [Approved]	AM EXPORT NS 1510 - Pasuruan ( 5630579-001 ) [Approved]	0.837 kg

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Packaging (Custom Section)

Shipping Conditions

Ambient

Packaging Information - Consumer Unit

Packaging Material Type	Package Integrity Feature	Easy Open Feature	Reclosability Feature	Display Ready Packaging Indicator
79 - Plastic	Shrink Band	Snap Cap	Flip Top Closure	No

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CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

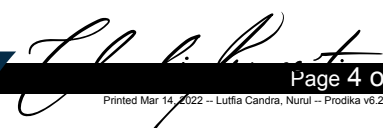
Global Section (Custom Section)

Analytical Properties - Qualitative

Test Name	Reference Method	Reporting Units	Acceptance Criteria	Sample Size	N	Certification Requirements	Comments
Appearance	visual	Pass / Fail	Thick, shiny black color	100ml	1	None	
Aroma / odour (I)	Organoleptic, comparison	Pass / Fail	Normal, typical soy sauce	100ml	1	None	
Flavour / Taste	Organoleptic, comparison	Pass / Fail	Sweet, normal Soy Sauce	100ml	1	None	

Analytical Properties - Microbiological

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
Coliforms - enumeration	Coliform enumeration: ISO 4832 (horizontal), AOAC, BAM, other technically equivalent or legally required method	CFU/g	0	0	1 - 10g	1	0	None	In House Method-P-MQ-IK.11.01.00 (Pour plate).BAM (Bacteriological Analytical Manual). 2017. Chapter 4: Enumeration of Escherichia coli and the Coliform Bacteria. A zero (0) in the LSL or USL column refers to the lower limit of detection for the method employed
Total Viable Count / Aerobic Plate Count	TVC / Aerobic plate count enumeration: ISO 4833 (Horizontal), AOAC, BAM, other technically equivalent or legally required method	CFU/g	100	100	1 - 10g	1	0	None	In House Method-P-MQ-IK.11.01.00. BAM (Bacteriological Analytical Manual). 2001. Chapter 3: Aerobic Plate Count.
Yeast and moulds	Yeast and Moulds enumeration: ISO 21527	CFU/g	50	50	1 - 10g	1	0	None	In House Method-



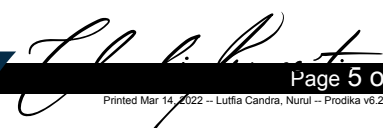
**CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)**

<b>KraftHeinz</b>	<b>Trade Specification</b>	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
	Parts 1 and 2 (Horizontal), AOAC, BAM, other technically equivalent or legally required method								P-MQ-IK.11.01.00. BAM (Bacteriological Analytical Manual). 2001. Yeasts, Molds and Mycotoxins

**Analytical Properties - Chemical**

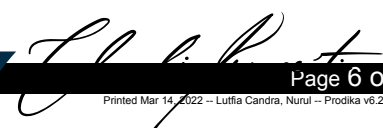
Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
MCPDs (2 and 3-Monochloropropanediol)	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	0.4	0.4	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. CODEX STAN 193-1995: General standard for contaminants in food and feed
Arsenic	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	0.15	0.15	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. Regulation BPOM 05/2018: Maximum limit of heavy



**CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)**

<b>KraftHeinz</b>	<b>Trade Specification</b>	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

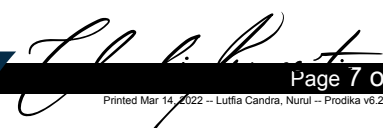
Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									metal contamination in processed foods
Cadmium	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	0.2	0.2	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. SNI 3543.1: 2013 Soy sauce - Part 1: Sweet
Calcium - ICP	AOAC method or other method approved by an accredited organization		24	36	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance. Reported as mg / serving 15 ml
Cholesterol	AOAC method or other method approved by an accredited organization		2	2	100ml	1	0	None	Accredited methods



CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

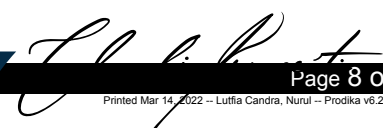
Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance. Reported as mg / serving 15 ml
Nutritional value: Energy	AOAC method or other method approved by an accredited organization		56	84	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance. Reported as cal / serving 15 ml



**CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)**

<b>KraftHeinz</b>	<b>Trade Specification</b>	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
Nutritional value: Fibre (AOAC)	AOAC method or other method approved by an accredited organization		0.8	1.2	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance. Reported as g / serves 15 ml
Iron - ICP	AOAC method or other method approved by an accredited organization		8	8	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance. Reported as IU / serving 15 ml



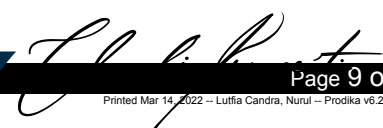
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
Lead	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	1	1	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. Regulation BPOM 05/2018 Maximum limit of heavy metal contamination
Melamine (including Cyanuric acid)		Parts Per Million (ppm)	2.5	2.5	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. CODEX STAN 193-1995: General standard for contaminants in food and feed
Mercury	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	0.05	0.05	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. Regulation



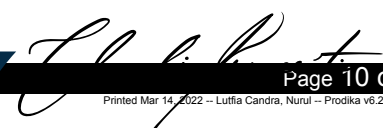
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									BPOM 05/2018: Maximum limit of heavy metal contamination in processed foods
pH		pH units	4.4	5.2	100ml	1	0	None	In-house method - P-MQ-IK.0 4.03.00 (pH meter). AOAC-97 3.41 (c) 1 8th ed. (2005)
Potassium	AOAC method or other method approved by an accredited organization		80	120	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance. Reported as mg / serving 15 ml
Nutritional value:	AOAC method or other method approved by an		0.5	0.5	100ml	1	0	None	Accredite



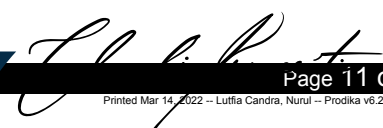
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
Protein - Kjeldahl	accredited organization								d methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance. Reported as g / serving 15 ml
Salt - Titration	AOAC 971.19 or AOAC-971.27 (f) 18th ed. (2005) modified		5.7	6.3	100ml	1	0	None	In-house method - P-MQ-IK.04.01.00 (Titrimetric). AOAC-971.27, (F(b)), 20th ed. Vol II (2016) modified. Reported as %w/v
Nutritional value: Fat, saturated	AOAC method or other method approved by an accredited organization		0.5	0.5	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. U.S. Depart



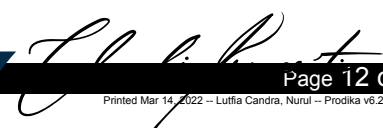
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									ment of Health and Human Services, Food and Drug Administration Guidance . Reported as g / serving 15 ml
Sodium - ICP	AOAC method or other method approved by an accredited organization		280	420	100ml	1	0	None	Reported as mg / serving 15 ml Accredited methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance
Sugars	AOAC method or other method approved by an accredited organization		9.6	14.4	100ml	1	0	None	U.S. Department of Health and Human Services, Food and Drug Administration



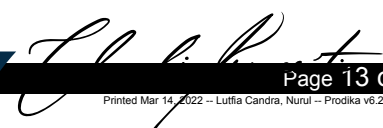
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									Guidance Accredited methods for this type of product in designated laboratories. Reported as g / serves 15 ml
Sulphite - Titration	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	10	10	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. CODEX STAN 192-1995: General standard for food additive, 4th 2nd revision, Annex B: Food category system COD EX STAN 1-1985: General standard for the labeling of prepackaged foods. Allergen should



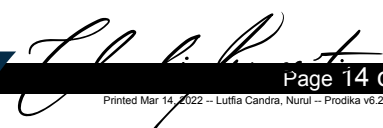
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									to be stated if product equals and more than 10 ppm. Maximum sulphites content is 30ppm.
Tin - ICP	AOAC method or other method approved by an accredited organization	Parts Per Million (ppm)	40	40	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. Regulation BPOM 05/2018 Maximum limit of heavy metal contamination in processed foods
Nutritional value: Total Carbohydrates	AOAC method or other method approved by an accredited organization		12.8	19.2	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Dr



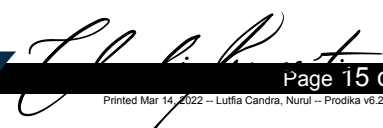
CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

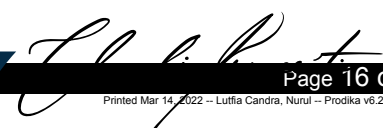
Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
									ug Administration Guidance . Reported as g / serving 15 ml
Nutritional value: Fat, total - Soxtec	AOAC method or other method approved by an accredited organization		0.5	0.5	100ml	1	0	None	Accredited methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance . Reported as g / serving 15 ml
Nitrogen - Kjeldahl			0.25	0.32	100ml	1	0	None	In-house method - P-MQ-IK.04.09.00. AOAC-978.02. (1) 20th ed. Vol. I (2016) modified. Reported as %w/v
Nutritional value: Fat, trans	AOAC method or other method approved by an accredited organization		0.5	0.5	100ml	1	0	None	Accredited methods



CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
Vitamin D3 (Cholecalciferol)	AOAC method or other method approved by an accredited organization		1.12	1.68	100ml	1	0	None	<p>for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance. Reported as g / serving 15 ml</p> <p>Accredited methods for this type of product in designated laboratories. U.S. Department of Health and Human Services, Food and Drug Administration Guidance. Reported as mcg / serving 15 ml</p>



CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan (5596117-001)

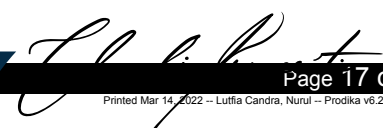
**KraftHeinz**

Trade Specification

Status:	Approved
Effective:	May 12, 2021
Prepared By:	Raj, Mohan

Analytical Properties - Physical

Test Name	Reference Method	Reporting Units	LSL (m)	USL (M)	Sample Size	N	C	Certification Requirements	Comments
Colour			2 4	1 8	100ml	1	0	None	In-house method - P-MQ-IK.04.04.01. Reported as 30% w/w.
Sedimentation		mm	0	4 x 6	100ml	1	0	None	In-house method -P-MQ-IK.04.11.00. Visual . Reported as mm x mm
Viscosity - Brookfield		Centipoise (cPs)	1 2. 5	1 4. 5	100ml	1	0	None	In-house method - P-MQ-IK.04.08.00. (Brookfield, spindle 2, 12 rpm, 28°C). Reported as Poise



<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Ext Data (Custom Section)

Declared Net Content

Net Content Statement	Net Content
Net content:	600 mL

Servings Per Container

Term	Number
Servings Per Container	40

Dietary Suitability

Feature Attribute	Agency Name	Designation	Symbol for Label	Document Number	Comments
Kosher Certified					
Halal Certified	LPPOM MUI		LPPOM MUI Symbol	60010310699	
Organic Certified					

Labeled Allergen Statement

Feature Attribute	Language	Known to Contain Format	Known to Contain Statement	May Contain Format	May Contain Statement
Labeled Allergen Statement	English		Soy, Wheat		

Regulatory Information

Feature Attribute	
Legal or Common Name	Sweet Soy Sauce
Product Descriptive Name	Sweet Soy Sauce
Flavor Qualifier	
Vignette Options	
Vignette Disclosure	
Referral/Disclosure Statements	
Juice Declaration	
Caffeine Statement	
Moisture/Milkfat Content	
Age Suitability Statement	
Regulatory Agency	BPOM
Establishment Number	
Plant	

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Feature Attribute	
Registration Number	
Inspection Legend	
Regulatory Reference	
Regulatory Internal Comments	

Ingredient/Other Claim(s)

Claim	Reference Statement
Ingredient/Other Claim	Made With non-GMO Soy

Other Labeling Information

Feature Attribute	
Variant Type	
Sub-Variant Type	
GMO Statement	
Safe Handling Instructions	
Storage Instructions	Refrigerate After Opening
Warning Statement	
Shelf Life / Quality Statements	
Trademarks	
Other Symbols / Logos	
Instructions for Graphics	
Other Internal Comments	

Signature Line & Consumer Numbers

Feature Attribute	
Signature Line Statement	Produced by:
Signature Line Reference	PT. Heinz ABC Indonesia
Consumer Number	
Website Information	
Patent Website	

Country of Origin Statement

Country of Origin Statement	Location	Additional Statement
Product Of	Indonesia	

ABC SWT SOY SC US 12X600ML 1909 - Pasuruan (5599349-001)

KraftHeinz	Nutrient Profile	Status:	Approved
		Effective:	May 20, 2021
		Prepared By:	Greenwald, Andrew

Summary Information

Spec Name: ABC SWT SOY SC US 12X600ML 1909 - Pasuruan  
 Short Name: 810263  
 Spec Status: Approved - This item has been approved.  
 Effective: May 20, 2021  
 Supercedes:  
 Spec #: 5599349  
 Issue #: 001

Weight/Volume/Serving Information

Density: 1.39560 g = 1.00000 mL  
 Label Volume:  
 Label Weight:  
 Reference Amount:  
 Classification:  
 Amount Per Serving: 15.00000 mL  
 Servings Per Pack:  
 Serving Size (label): per serving size (15 ml)  
 Servings/Pack (label):  
 Special Attributes:

Ingredient Statement

Ingredient Statement: Sugar (palm sugar, sodium metabisulfite, sugar), soy extract (water, salt, soybean, wheat), water, salt, caramel color, sodium benzoate (as preservative), citric acid, xanthan gum.

Approved for Use In

Business Unit(s)	Countries
Asia - ABC Indonesia » Pasuruan	United States of America



<b>KraftHeinz</b>	Nutrient Profile	Status:	Approved
		Effective:	May 20, 2021
		Prepared By:	Greenwald, Andrew

Nutrient Profile

Nutrient		Per Serving	Source	Comments
Calories	70.00000 kcal	10.50000 kcal		
Protein	0.00000 g	0.00000 g		
Carbohydrates (with Fiber)	16.00000 g	2.40000 g		
Total Sugar	12.00000 g	1.80000 g		
Total Fat	0.00000 g	0.00000 g		
Saturated Fat	0.00000 g	0.00000 g		
Sodium	350.00000 mg	52.50000 mg		

Label Composition

Item	Formulation

Related Specifications

Spec Number	Spec Name
5596117-001	CU - ABC - Sweet Soy Sauce (Export) - 600ml - Pasuruan [Approved]



ABC SWT SOY SC US 12X600ML 1909 - Pasuruan (5599349-001)

KraftHeinz	Nutrient Profile	Status:	Approved
		Effective:	May 20, 2021
		Prepared By:	Greenwald, Andrew

Fact Panel (Custom Section)

Indonesia Fact Panel

Nutrient	Per 100g	Per 100mL	Per Serving	Per Serving Rounded	Per Serving Override	Per Serving Final Value	Percent AKG	Per AKG Roun
Energy	50.1576382917742 kcal	17.42 kcal	10.5 kcal	10	kcal		0.49 %	0 %
Protein	0 g	0 g	0 g	0	g		0 %	0 %
Fat	0 g	0 g	0 g	0	g		0 %	0 %
Saturated Fat	0 g	0 g	0 g	0	g		0 %	0 %
Total Carbohydrates	11.4646030381198 g	3.81 g	2.4 g	2	g		0.74 %	1 %
Total Sugars	8.59845227858926 g	2.86 g	1.8 g	2	g		%	%
Sodium	250.788191458850 mg	850 mg	52.5 mg	55	mg		3.5 %	4 %

COPY CONTROLLED

PU - ABC - Sweet Soy Sauce (Export) - 600ml (12X95) - Pasuruan (5596197-001)

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Summary Information

Spec Name: PU - ABC - Sweet Soy Sauce (Export) - 600ml (12X95) - Pasuruan  
 Short Name: ABC SWTISOY SC US 12X600ML 1909  
 Spec Status: Approved - This item has been approved.  
 Effective: May 12, 2021  
 Supercedes:  
 Spec #: 5596197  
 Issue #: 001

Approved for Use In

Business Unit(s)	Countries
Asia - ABC Indonesia » Pasuruan	

Cross References

System Name	System ID	Equivalent
Maglev	MAGLEV	PU-PRN-810263
ABC Indonesia Specification System	HAIBPCS	810263

Product Identification

Item Type: Traded Unit - Pallet  
 GTIN/EAN/UPC:  
 Description: ABC SWEET SOY SAUCE PET BOTTLE 600 ML arranged on a pallet with total 95 cases  
 PLU Description:  
 POS Description:

Product Classification

Classification:  
 GPC Code: -  
 Country Of Origin: Indonesia  
 Tax Type/Rate:

Packaging Type

Packaging Type: Pallet  
 Product Type: Pallet  
 Cases/Layer: 19  
 Number of Layers: 5  
 Cases/Pallet: 95  
 Pallet Type:  
 Pallet Size: Length Width Height Volume  
 1200.00000 mm 1000.00000 mm 1581.00000 mm 1.89720 m3  
 Pallet Size: Net Weight Gross Weight (w/o Pallet) Gross Weight (w/ Pallet)  
 954.56000 kg 1043.00500 kg 1071.00500 kg  
 Coding:

Stacking Height

Mode Stacking Height: 1  
 Warehouse Stacking Height: 1

Storage & Shelf Life

Storage Requirements:

KraftHeinz	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Storage & Shelf Life

Minimum Storage Temp:  
 Maximum Storage Temp:  
 Shelf Life:

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<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Packaging (Custom Section)

Pallet Information

Feature Attribute	Attribute
Pallet ID	ID
Platform Type	1200x1000x156 4-way Wooden pallet
Stackability	

Containment Method

Containment Method
Stretch Wrap

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**TU - ABC - Sweet Soy Sauce (Export) - 600ml(12) - Pasuruan (5596157-001)**

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

**Summary Information**

Spec Name: TU - ABC - Sweet Soy Sauce (Export) - 600ml(12) - Pasuruan  
 Short Name: ABC SWTSOY SC US 12X600ML 1909  
 Spec Status: Approved - This item has been approved.  
 Effective: May 12, 2021  
 Supercedes:  
 Spec #: 5596157  
 Issue #: 001

**Approved for Use In**

Business Unit(s)	Countries
Asia - ABC Indonesia » Pasuruan	

**Cross References**

System Name	System ID	Equivalent
Maglev	MAGLEV	TU-PRN-810263
ABC Indonesia Specification System	HAIBPCS	810263

**Product Identification**

Item Type: Traded Unit  
 GTIN/EAN/UPC:  
 Description: ABC SWEET SOY SAUCE PET BOTTLE 600 ML packed 12 bottles in a carton box  
 PLU Description:  
 POS Description:

**Product Classification**

Classification:  
 GPC Code: -  
 Country Of Origin: Indonesia  
 Tax Type/Rate:

**Packaging Type**

Packaging Type: Case  
 Product Type: CASE  
 Variable Weight:   
 Units Per Case: 12  
 Cases/Layer:  
 Number of Layers:  
 Cases/Pallet:  
 Case Size: Length Width Height Volume  
 287.00000 mm 216.00000 mm 285.00000 mm 0.01767 m3  
 Net Weight Tare Weight Gross Weight  
 10.04800 kg 0.93100 kg 10.97900 kg  
 Pallet Size: Length Width Height Volume  
 Pallet Size: Net Weight Gross Weight (w/o Pallet) Gross Weight (w/ Pallet)  
 Coding:

**Stacking Height**

Mode Stacking Height:

<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

**Stacking Height**

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Warehouse Stacking Height:

**Storage & Shelf Life**

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Storage Requirements:  
 Minimum Storage Temp:  
 Maximum Storage Temp:  
 Shelf Life:

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<b>KraftHeinz</b>	Trade Specification	Status:	Approved
		Effective:	May 12, 2021
		Prepared By:	Raj, Mohan

Packaging (Custom Section)

Packaging Information - Traded Unit

Packaging Material Type	Display Ready Packaging Indicator	Package Integrity Feature	Easy Open Feature	Reclosability Feature
25 - Corrugated or Solid	No	Sealed Carton	Not Available	Not Available

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**KEBIJAKAN**

No. Dokumen H-TQ-KB-02.05.01

**PENGAWASAN ALERGEN**

Tanggal efektif 3 Februari 2009

No. Revisi 01

Halaman 1 dari 3

**I. TUJUAN**

Memastikan pelaksanaan pengawasan terhadap penggunaan bahan baku yang mengandung alergen pada produk makanan yang diproduksi serta pencantuman kandungan alergen pada label produk.

**II. RUANG LINGKUP**

Prosedur ini berlaku pada proses manufaktur dan label produk di PT Heinz ABC Indonesia (HAI) dan co-packer.

**III. DEFINISI**

Alergen merupakan senyawa (umumnya berupa protein) yang dapat menyebabkan reaksi sensitifitas tertentu pada tubuh (misalnya bengkak, bintik merah, sesak nafas, dan muntah) apabila dikonsumsi oleh orang yang sensitif terhadap produk-produk makanan yang mengandung alergen. Hal ini dapat berakibat fatal apabila tidak ditangani. Alergen antara lain berasal dari :

- Kacang tanah dan produk turunannya
- Kacang kedelai dan produk turunannya
- Susu dan produk turunannya (termasuk protein susu, kasein, yoghurt, krim, dll)
- Telur dan produk turunannya
- Ikan dan produk turunannya
- Kerang (termasuk *crustacea* dan *molusca*)
- Kacang pohon (*tree nuts*) dan produk turunannya
- Produk yang mengandung gluten (gandum, *rye*, *barley*, *oats*, *spelt*, *kamut* & produk hibridanya termasuk *triticale*)
- Wijen dan produk turunannya
- Sulfit dengan kadar lebih besar dari 10 mg/kg

**IV. REFERENSI**

Technical Policy T.10 Food Allergen Policy

**V. TANGGUNG JAWAB**

Seluruh Departemen di HAI bertanggung jawab untuk menerapkan kebijakan ini sesuai ruang lingkup tugasnya masing-masing.

**VI. URAIAN**

6.1 Pemenuhan Regulasi

HAI harus memenuhi regulasi lokal dan negara tujuan ekspor mengenai pengendalian alergen.

Penyusun Eko Fembrianto																	Pemeriksa QA & QC Manager 	Pengesah Tech. Service Director 	
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**KEBIJAKAN**

No. Dokumen H-TQ-KB-02.05.01

**PENGAWASAN ALERGEN**

Tanggal efektif 3 Februari 2009

No. Revisi 01

Halaman 2 dari 3

**6.2 Label**

- 6.2.1. Pada label seluruh produk yang mengandung alergen harus tercantum bahan yang menjadi sumber alergen pada bagian daftar bahan yang digunakan.
- 6.2.2. Untuk produk ekspor, pencantuman alergen pada label mengacu pada peraturan di negara tujuan ekspor.
- 6.2.3. Dilakukan pengendalian terhadap kemasan cetak untuk memastikan tidak terjadi kesalahan dalam penggunaan label pada produk yang mengandung alergen.

**6.3 Analisis Risiko Alergen**

- 6.3.1. Metode *Hazard Analysis Critical Control Point* (HACCP) diterapkan untuk mengidentifikasi dan mengendalikan bahaya alergen. Alergen merupakan salah satu bahaya yang harus dimasukkan dalam tahap analisis bahaya menggunakan metode HACCP.
- 6.3.2. Analisis bahaya mencakup seluruh bahan baku, produk, penyimpanan, proses produksi, processing aid dan pelumas.

**6.4 Pengendalian Bahan Baku**

- 6.4.1. Potensi sumber alergen dari bahan baku yang dipasok dari supplier harus diidentifikasi. Identifikasi dapat dilakukan antara lain melalui kuesioner supplier dan audit supplier.
- 6.4.2. Hasil identifikasi merupakan salah satu faktor yang dipertimbangkan dalam menentukan tindakan pengendalian yang diperlukan untuk mengendalikan bahaya alergen.
- 6.4.3. Pemeriksaan ulang dilakukan untuk memastikan kandungan alergen pada bahan baku dan mengidentifikasi tindakan pengendalian yang diperlukan, apabila terdapat perubahan bahan baku atau supplier bahan baku.

**6.5 Pengendalian Penyimpanan dan Proses Produksi**

- 6.5.1. Setiap bahan baku dan produk antara (WIP) diberi identitas yang jelas agar tidak terjadi kontaminasi silang akibat kekeliruan dalam pengambilan bahan.
- 6.5.2. Penyimpanan bahan atau produk yang mengandung alergen dipisahkan dari bahan atau produk yang tidak mengandung alergen, misalnya pada rak dan palet yang berbeda atau pada area khusus yang diberi tanda untuk bahan yang mengandung alergen. Apabila diletakkan pada rak yang sama, maka bahan atau produk yang mengandung alergen diletakkan pada bagian bawah rak.
- 6.5.4. Kebersihan area dan *personnel hygiene* harus dijaga untuk menghindari kontaminasi silang dari bahan atau produk yang mengandung alergen.
- 6.5.5. Sebelum memproduksi produk yang tidak mengandung alergen harus dipastikan bahwa telah dilakukan pencucian pada peralatan yang akan digunakan.
- 6.5.6. Pengawasan proses dilakukan untuk mencegah kemungkinan terjadinya kontaminasi silang antar bahan baku, atau bahan dalam proses. Penjadwalan produksi dapat dilakukan untuk mencegah kontaminasi silang (produk yang tidak mengandung alergen diproduksi terlebih dahulu).
- 6.5.7. Alat timbang yang digunakan harus dibersihkan dahulu sebelum digunakan untuk menimbang bahan yang tidak mengandung alergen.
- 6.5.8. Terdapat pemisahan dan identitas yang jelas untuk peralatan yang digunakan untuk bahan yang mengandung alergen.
- 6.5.9. Inventory control harus dilaksanakan untuk membantu pengendalian alergen.

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	48	50	115	118													



**KEBIJAKAN**

**PENGAWASAN ALERGEN**

No. Dokumen	H-TQ-KB-02.05.01
Tanggal efektif	3 Februari 2009
No. Revisi	01
Halaman	3 dari 3

**6.6 Komunikasi Pelanggan**

Informasi mengenai produk dan label alergen dikomunikasikan kepada bagian sales dan marketing sehingga pelanggan dapat menerima informasi tersebut.

**6.7 Pelatihan**

Terdapat program pelatihan mengenai alergen kepada karyawan terkait untuk mengembangkan pemahaman mengenai dampak aktivitas yang mereka lakukan terhadap kemungkinan munculnya bahaya alergen (misalnya potensi bahaya karena tidak menerapkan GMP dan *personnel hygiene*).

**6.8 Validasi dan Verifikasi**

6.8.1. Dilakukan validasi satu tahun sekali untuk menilai efektivitas program dan tindakan pengendalian alergen. Validasi dapat dilakukan melalui pengujian produk dan validasi pengendalian alergen pada peralatan.

6.8.2. Dilakukan audit berkala untuk menilai kesesuaian dan kecukupan pelaksanaan program dan tindakan pengendalian alergen.

**6.9 Reformulasi**

Tahap pengembangan formula dan reformulasi harus mempertimbangkan perlu tidaknya bahan yang mengandung alergen sebagai salah satu bahan baku. Bila memang ada alternatif bahan yang tidak mengandung alergen, sebaiknya pilih bahan yang tidak mengandung alergen.

**6.10 Klaim Tanpa Alergen**

Klaim produk tanpa alergen hanya dapat dilakukan apabila telah melalui analisis dan validasi menyeluruh. Klaim produk tanpa alergen hanya dapat dilakukan dengan persetujuan dari Technical Service Director.

**6.11 Review dan Pelaporan**

Dilakukan review setahun sekali terhadap program pengendalian alergen untuk menilai kesesuaian pelaksanaan, kecukupan dan efektivitasnya. Review dapat digabungkan dengan *annual review meeting* QRMP. Laporan review dikirim ke *World Headquarter*.

**VII. LAMPIRAN**

-

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	48	50	115	118													

**U.S. FOOD & DRUG ADMINISTRATION**  
**FOREIGN SUPPLIER VERIFICATION PROGRAM**

*Recertification Questionnaire Submission*

} Foreign Supplier  
} **PT. Heinz ABC Indonesia Pasuruan**  
} *as of March 15, 2022*

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As required by 21 C.F.R., §1.506 (a); (a)(2); (b); (c); and elsewhere, all foreign supplier verification procedures and activities are to be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Based upon United Safety Agents' (USA) assessment of PT. Heinz ABC Indonesia Pasuruan's operation, an annual recertification request for updated information and food safety documents has been sent out. The following pages contain the specifics of USA's request, along with PT. Heinz ABC Indonesia Pasuruan's corresponding responses to each inquiry. *Note: Most questions can be properly interpreted, if preceded by "Within the past 400 days;"*

**START**

---

01) Has PT. Heinz ABC Indonesia Pasuruan's Food Safety Plan or Program been revised in any way?

Response: **No**

02) Has PT. Heinz ABC Indonesia Pasuruan's HACCP Plan been revised in any way?

Response: **No**

03) Has any change occurred to PT. Heinz ABC Indonesia Pasuruan's product Ingredients?

Response: **No**

04) Has PT. Heinz ABC Indonesia Pasuruan's Allergen Control Procedure been revised in any way?

Response: **No**

05) Has any change occurred to PT. Heinz ABC Indonesia Pasuruan's product Labeling?

Response: **No**

06) Has PT. Heinz ABC Indonesia Pasuruan's Onsite Audit report expired or been updated?

Response: **No**

**U.S. FOOD & DRUG ADMINISTRATION**  
**FOREIGN SUPPLIER VERIFICATION PROGRAM**

*Recertification Questionnaire Submission*

} Foreign Supplier  
} **PT. Heinz ABC Indonesia Pasuruan**  
} *as of March 15, 2022*

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07) Has PT. Heinz ABC Indonesia Pasuruan undergone a recall, for any reason?

Response: **No**

08) Has PT. Heinz ABC Indonesia Pasuruan been inspected by the United States Food & Drug Administration?

Response: **No**

09) Have any food items been stopped, held, or rejected by U.S. Customs, for any reason?

Response: **No**

10) Has the U.S. FDA issued PT. Heinz ABC Indonesia Pasuruan a Warning Letter in relation to its facility or product(s)?

Response: **No**

11) Does PT. Heinz ABC Indonesia Pasuruan perform laboratory analysis on its product(s)?

Response: **Yes**

12) Has any batch or lot tested positive for any biological or chemical hazard?

Response: **No**

13) Has PT. Heinz ABC Indonesia Pasuruan's conformance with FSVP, or its appendant regulations, changed in any way?

Response: **No**

14) Are PT. Heinz ABC Indonesia Pasuruan's products considered to be "Ready To Eat" when leaving its facility?

Response: **Yes**

14a) What hazard(s) remain uncontrolled?

Response:

15) Would you like to share any additional information?

Response: **No**

15a) Additional information:

**U.S. FOOD & DRUG ADMINISTRATION**  
**FOREIGN SUPPLIER VERIFICATION PROGRAM**

—  
*Recertification Questionnaire Submission*

} Foreign Supplier  
} **PT. Heinz ABC Indonesia Pasuruan**  
} *as of March 15, 2022*

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Response:

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**C E R T I F I C A T I O N:** By entering your name below, you certify that the information provided on and in connection with this form is true, accurate, and complete to the best of your knowledge. You understand that any false statements or deliberate omissions on this document – or any other document – that you provide to United Safety Agents may be grounds for disqualification from successful FSVP verification or, if discovered after FSVP approval takes place, could result in your product's FSVP approval status being revoked or terminated, and may result in your products or shipments being rejected from entry into the United States.

Certified by: **Angga Bian Permana**

Date of Certification: **2022-03-14**

Email Address of Respondent: **angga.permana@kraftheinz.com**

—  
**END**

215 mm

215 mm

area lem

12mm

**SWEET SOY SAUCE / SAUCE SOYA DOUCE**

**Nutrition Facts  
Valeur nutritive**

Per 1 tbsp (15 mL) / pour 1 c. à soupe (15 mL)

Amount Teneur	% Daily Value % valeur quotidienne
<b>Calories / Calories 70</b>	
Fat / Lipides 0.1 g	0 %
Saturated / saturés 0g	0 %
+ Trans / trans 0 g	
<b>Cholesterol / Cholestérol 0 mg</b>	
<b>Sodium / Sodium 330 mg</b>	<b>14 %</b>
<b>Carbohydrate / Glucides 16g</b>	<b>5 %</b>
Fibre / Fibres 1g	2 %
Sugars / Sucres 12 g	
<b>Protein / Protéines 0.3g</b>	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	2 %
Iron / Fer	2 %

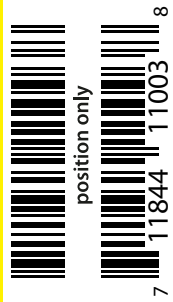
**Ingredients:** Sugar (contains sulphites), soy sauce extract (water, salt, soybeans 2.6%, wheat), water, salt, colour (plain caramel), preservative (sodium benzoate), acidity regulator (citric acid), thickener (xanthan gum).  
**Ingrediénts:** Sucre (contient des sulfites), extrait de la sauce de soja (eau, sel, graines de soja 2.6%, blé), eau, sel, colorante (caramel ordinaire), conservateur (benzoate de sodium), régulateur de l'acidité (acide citrique), épaississant (gomme xanthane).  
**Contains: soy, wheat, and sulphites**

**Produced by / Produit Par:**  
PT. Heinz ABC Indonesia, Pasuruan  
67154, Indonesia.

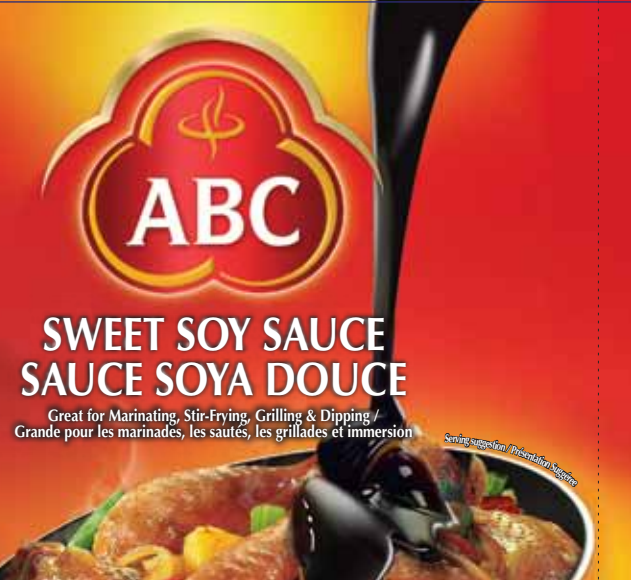
**PRODUCT OF INDONESIA /  
PRODUIT DE L'INDONESIE**

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Rancho Dominguez, CA 90220  
www.abcsauces.com

**REFRIGERATE AFTER OPENING /  
REFRIGERER APRES L'AVOIR OUVERT**



**Net content /  
Contenu net  
600 ml**



non printed area

77 mm

7mm

77 mm

**FINAL ARTWORK APPROVAL**



**Packaging Development  
PT. Heinz ABC Indonesia**

Description : Label Sweet Soy 600ml CAN  
Design by : Danar  
Number of revision : 06  
Date of last revision : 18 May, 2016  
Remarks : .....  
Countries : Canada  
Revise : Importer Address  
.....

**CHECK & APPROVED BY :**

pack dev	export	R&D / RA	regulation country	customer
<b>point to be check :</b> - Tech, Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation
<b>date :</b>	<b>date :</b>	<b>date :</b>	<b>date :</b>	<b>date :</b>

Serving Size 15 ml  
Servings Per Container 40

	15 ml	%DV	
<b>Calories</b>	70		
Calories from Fat	0		
<b>Total Fat</b>	0	<b>0%</b>	g
Saturated Fat	0	<b>0%</b>	g
Trans Fat	0		g
<b>Cholesterol</b>	0	<b>0%</b>	mg
<b>Sodium</b>	330	<b>14%</b>	mg
<b>Total Carbohydrate</b>	16	<b>5%</b>	g
Dietary Fiber	1	<b>2%</b>	g
Sugars	12		g
<b>Protein</b>	0.3		g
Vitamin A		<b>0%</b>	
Vitamin C		<b>0%</b>	
Calcium		<b>2%</b>	
Iron		<b>2%</b>	

DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER & PCQI) ON OR ABOUT FSVP PLAN'S NOTED REVIEW START/END DATES

CONFIDENTIAL TREATMENT REQUESTED

*Claudio Innocenti*

ABC SWEET SOY SAUCE | VISIT ABCSAUCES.COM FOR MORE RECIPES

**Nutrition Facts**

40 servings per container  
**Serving size 1 tbsp (15 ml)**

Amount per serving		
<b>Calories</b>		<b>70</b>
		<b>% Daily Value*</b>
<b>Total Fat</b> 0g		<b>0%</b>
Saturated Fat 0g		<b>0%</b>
Trans Fat 0g		
<b>Cholesterol</b> 0mg		<b>0%</b>
<b>Sodium</b> 350mg		<b>15%</b>
<b>Total Carbohydrate</b> 16g		<b>6%</b>
Dietary Fiber Less than 1g		<b>2%</b>
Total Sugars 12g		
Includes 12g Added Sugars		<b>24%</b>
<b>Protein</b> 0g		
Vitamin D 1.4mcg		8%
Calcium 30mg		2%
Iron 0mg		0%
Potassium 100mg		2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** SUGAR (PALM SUGAR, SODIUM METABISULFITE, SUGAR), SOY EXTRACT (WATER, SALT, SOYBEAN, WHEAT), WATER, SALT, CARAMEL COLOR, SODIUM BENZOATE (AS A PRESERVATIVE), CITRIC ACID, XANTHAN GUM. **CONTAINS: SOY & WHEAT**

PRODUCED BY: PT. HEINZ ABC INDONESIA  
 PRODUCT OF INDONESIA

SEE BEST BY DATE ON PACKAGING  
 REFRIGERATE AFTER OPENING

DISTRIBUTED BY: FUSION GOURMET, INC.  
 RANCHO DOMINGUEZ, CA90220

**SIMPLE & HEALTHY RECIPE**

Marinate 1 lb chicken (thigh meat) or salmon with 6 Tbsp ABC® Sweet Soy, 2 tsp sesame oil, garlic, pepper & lime for 30 min. or overnight. Grill or broil at 450-500°F until done.

FOR MORE RECIPES: ABCSAUCES.COM

position only

711844110038




**Net Contents:**  
**20.3 FL OZ**  
**(1 PT 4.3 FL OZ)**  
**600 ml**



**MADE FROM QUALITY SOY BEANS**

C05379

FINAL ARTWORK APPROVAL		CHECK & APPROVED BY :				
 <p><b>Packaging Development</b>  <b>PT. Heinz ABC Indonesia</b></p>	Description :	Label Sweet Soy 600mL USA				
	Design by :	Marschshellyne				
	Number of revision :	06				
	Date of last revision :	16 August 2018				
	Remarks :	.....				
Countries :	USA					
Revision:	BOP					
	<b>pack dev</b>	<b>export</b>	<b>R&amp;D / RA</b>	<b>regulation country</b>	<b>customer</b>	
<b>point to be check :</b>						
- Tech. Drawing	- Product name - Distributor name - Address - barcode	- Ingredient list - Nutrition Facts	- layout, text - Ingredient list - Nutrition Facts - font size	- layout - text - translation		
<b>date :</b>	<b>date :</b>	<b>date :</b>	<b>date :</b>	<b>date :</b>		

MOHON SEMUA DETAIL TEKS, LAYOUT DAN UKURAN DIPERIKSA DENGAN TELITI !! PLEASE CHECK THE DETAIL OF TEXT, LAYOUT AND DIMENSION CAREFULLY !!

*Claudio Innocenti*



Date:12/28/2020 17:50:15

Created Date  
**2017-02-21 15:21:16.0**

Created by  
**fus86158**

Registration Expiration Date  
**2022-12-31**

Registration Renewed Date  
**2020-12-28**

Last Updated  
**2020-12-28**

Registration Status Reason  
**Biennial Registration Renewal - 2018**

Registration Status  
**VALID**

Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?  
 Yes  No

**Section 1: Type of Registration**

Facility Location: **Foreign Registration**

UPDATE OF REGISTRATION INFORMATION:

Registration Number: **17175565192** Pin No **7d907E77**

Are you the new owner of a previously registered facility?

Yes  No

Previous Owner's Title:

Previous Owner's Name:

Previous Owner's Registration Number:

**Section 2: Facility Name/Address Information**

Facility Name  
**PT Heinz ABC Indonesia**

Telephone Number  
**062 21 343656640**

Facility Name Suffix  
**Company**

Fax Number

Facility Street Address, Line 1  
**Jl. Bintoro 888 Wonokoyo Beji.**

E-Mail Address  
**herry.herry@kraftheinzcompany.com**

Facility Street Address, Line 2

Unique Facility Identifier (UFI)  
**726536902**

City  
**Pasuruan**

State/Province/Territory  
**Jawa Timur**

Zip Code (Postal Code)  
**67154**

Country/Area  
**INDONESIA**



**Section 3: Preferred Mailing Address Information**

Complete this section if different from Section 2 Facility Name/Address Information (OPTIONAL)

Is the preferred mailing address the same as the facility address (Section 2)? Yes

Name	Telephone Number
<b>PT Heinz ABC Indonesia</b>	<b>062 21 343656640</b>
Address, Line 1	Fax Number
<b>Jl. Bintoro 888 Wonokoyo Beji.</b>	
Address, Line 2	E-Mail Address
	<b>herry.herry@kraftheinzcompany.com</b>
City	
<b>Pasuruan</b>	
State/Province/Territory	
<b>Jawa Timur</b>	
Zip Code (Postal Code)	
<b>67154</b>	
Country/Area	
<b>INDONESIA</b>	

**Section 4: Parent Company Name/Address Information**

(If applicable and if different from Sections 2 and 3). If information is the same as another section, check which section:

- Same as Facility Address (Section 2)
- Same as Preferred Mailing Address (Section 3)
- None of the above

Company Name	Telephone Number
<b>PT Heinz ABC Indonesia</b>	<b>062 21 343656640</b>
Company Name Suffix	Fax Number
<b>Company</b>	
Address, Line 1	E-Mail Address
<b>Jl. Bintoro 888 Wonokoyo Beji.</b>	<b>herry.herry@kraftheinzcompany.com</b>
Address, Line 2	
City	
<b>Pasuruan</b>	
State/Province/Territory	
<b>Jawa Timur</b>	
Zip Code (Postal Code)	
<b>67154</b>	
Country/Area	
<b>INDONESIA</b>	

**Section 5: Facility Emergency Contact Information**

*Claudio Innocenti*



If information is the same as another section, check which section:

- Same as Facility Address (Section 2)
- Same as U.S. Agent Information (Section 7)
- None of the above

Individual's Title (Optional)

Emergency Contact Phone

**001 310 8982189**

Individual's Name (Optional)

E-Mail Address

**Fusion Gourmet, Inc.**

**steveliaw@fusionsgourmet.com**

Individual's Middle Name (Optional)

Job Title (Optional)

Individual's Last Name (Optional)

**Section 6: Trade Names**

(If this facility uses trade names other than that listed in Section 2 above, list them below (e.g., "Also doing business as," "Facility also known as"))

Are there alternate trade names used by your facility in addition to the name provided in **Section 2: Facility Name/Address Information?**

- Yes
- No

**Section 7: United States Agent**

(To be completed by facilities located outside any state or territory of the United States, District of Columbia, or The Commonwealth of Puerto Rico)

Name

Telephone Number

**Fusion Gourmet, Inc.**

**310 8982180**

Address, Line 1

Emergency Contact Phone

**690 W. Manville St.**

**310 8982189**

Address, Line 2

City

**Compton**

E-Mail Address

State/Province/Territory

**steveliaw@fusionsgourmet.com**

**California**

Zip Code (Postal Code)

**90220**

Country/Area

**UNITED STATES**

**Section 8: Seasonal Facility Dates of Operation (Optional)**

Give the approximate dates that your facility is open for business, if its operations are on a seasonal basis (Optional).

Harvest 1

Start Month

End Month

Harvest 2

Start Month

End Month

**Section 9: General Product Categories - Human/Animal/Both**

Food for Human Consumption

Food for Animal Consumption



**Section 9a: General Product Categories - Food for Human Consumption; and Type of Activity Conducted at the Facility**

To be completed by all food facilities. Please see instructions for further examples. IF NONE OF THE MANDATORY CATEGORIES BELOW APPLY, SELECT BOX 37	Ambient Food Storage Warehouse / Holding Facility (e.g., storage facilities, including storage tanks, grain elevators)	Refrigerated Food Storage Warehouse / Holding Facility (e.g., storage facilities, including storage tanks)	Frozen Food Storage Warehouse / Holding Facility (e.g., storage facilities)	Acidified Food Process or	Low-Acid Food Process or	Interstate Conveyance Caterer / Catering Point	Contract Sterilizer	Labeler / Relabeler	Manufacturer / Processor	Packer / Repacker	Salvage Operator (Reconditioner)	Farm Mixed-Type Facility	Other Activity Conducted (Please Specify)
13. DRESSING AND CONDIMENTS <sup>21</sup> CFR 170.3 (n) (8), (12)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Section 10: Owner, Operator, or Agent-in-Charge Information**

Provide the following information, if different from all other sections on the form. If information is the same as another section of the form, check which section:

If information is the same as Section 2, check the box:

Section 2 - Facility Address Information  
 Section 3 - Preferred Mailing Address Information  
 Section 4 - Parent Company Address Information  
 Section 7 - US Agent Address Information  
 None of the above

Name of Entity or Individual Who is the Owner, Operator, or Agent-in-Charge: PT Heinz ABC Indonesia

Address, Line 1: **Jl. Bintoro 888 Wonokoyo Beji.** Telephone Number: **062 21 343656640**

Address, Line 2: \_\_\_\_\_ Fax Number: \_\_\_\_\_

City: **Pasuruan** E-Mail Address: **herry.herry@kraftheinzcompany.com**

State/Province/Territory: **Jawa Timur**

Zip Code (Postal Code): **67154**

Country/Area: **INDONESIA**

**Section 11: Inspection Statement**

FDA will be permitted to inspect the facility at the time and in the manner permitted by the Federal Food, Drug, and Cosmetic Act.

**Section 12: Certification Statement**

*Claudio Innocenti*



**The owner, operator, or agent-in-charge of the facility, or an individual authorized by the owner, operator, or agent-in-charge of the facility, must submit this form.** By submitting this form to FDA, or by authorizing an individual to submit this form to FDA, the owner, operator, or agent-in-charge of the facility certifies that the above information is true and accurate. An individual (other than the owner, operator or agent-in-charge of the facility) who submits the form to the FDA also certifies that the above information submitted is true and accurate and that he/she is authorized to submit the registration on the facility's behalf. An individual authorized by the owner, operator, or agent-in-charge must below identify by name the individual who authorized submission of the registration. Under 18 U.S.C 1001, anyone who makes a materially false, fictitious, or fraudulent statement to the U.S. Government is subject to criminal penalties.

**NAME OF PERSON SUBMITTING THIS REGISTRATION RENEWAL:** Steve Liaw

**CHECK ONE BOX**

- A. INDIVIDUAL ASSOCIATED WITH THE INFORMATION IN SECTION 10 (STOP HERE, FORM IS COMPLETED)
- B. ANOTHER AUTHORIZED INDIVIDUAL

**Address Information for the Authorizing Individual:**

Individual's Name

-N/A-

Telephone Number

-N/A-

Address, Line 1

-N/A-

Fax Number

-N/A-

Address, Line 2

-N/A-

E-Mail Address

-N/A-

City

-N/A-

State/Province/Territory

-N/A-

Zip Code (Postal Code)

-N/A-

Country/Area

-N/A-



Date:12/28/2020 17:50:15

Created Date  
**2017-02-21 15:21:16.0**

Created by  
**fus86158**

Registration Expiration Date  
**2022-12-31**

Registration Renewed Date  
**2020-12-28**

Last Updated  
**2020-12-28**

Registration Status Reason  
**Biennial Registration Renewal - 2018**

Registration Status  
**VALID**

Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?  
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Fax Number

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**Jawa Timur**

Zip Code (Postal Code)  
**67154**

Country/Area  
**INDONESIA**



### Section 3: Preferred Mailing Address Information

Complete this section if different from Section 2 Facility Name/Address Information (OPTIONAL)

Is the preferred mailing address the same as the facility address (Section 2)? Yes

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State/Province/Territory	
<b>Jawa Timur</b>	
Zip Code (Postal Code)	
<b>67154</b>	
Country/Area	
<b>INDONESIA</b>	

### Section 4: Parent Company Name/Address Information

(If applicable and if different from Sections 2 and 3). If information is the same as another section, check which section:

- Same as Facility Address (Section 2)  
 Same as Preferred Mailing Address (Section 3)  
 None of the above

Company Name	Telephone Number
<b>PT Heinz ABC Indonesia</b>	<b>062 21 343656640</b>
Company Name Suffix	Fax Number
<b>Company</b>	
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State/Province/Territory	
<b>Jawa Timur</b>	
Zip Code (Postal Code)	
<b>67154</b>	
Country/Area	
<b>INDONESIA</b>	

### Section 5: Facility Emergency Contact Information



If information is the same as another section, check which section:

- Same as Facility Address (Section 2)
- Same as U.S. Agent Information (Section 7)
- None of the above

Individual's Title (Optional)

Emergency Contact Phone

**001 310 8982189**

Individual's Name (Optional)

E-Mail Address

**Fusion Gourmet, Inc.**

**steveliaw@fusionsgourmet.com**

Individual's Middle Name (Optional)

Job Title (Optional)

Individual's Last Name (Optional)

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- No

**Section 7: United States Agent**

(To be completed by facilities located outside any state or territory of the United States, District of Columbia, or The Commonwealth of Puerto Rico)

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**310 8982189**

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**Compton**

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State/Province/Territory

**steveliaw@fusionsgourmet.com**

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Zip Code (Postal Code)

**90220**

Country/Area

**UNITED STATES**

**Section 8: Seasonal Facility Dates of Operation (Optional)**

Give the approximate dates that your facility is open for business, if its operations are on a seasonal basis (Optional).

Harvest 1

Start Month

End Month

Harvest 2

Start Month

End Month

**Section 9: General Product Categories - Human/Animal/Both**

Food for Human Consumption

Food for Animal Consumption



**Section 9a: General Product Categories - Food for Human Consumption; and Type of Activity Conducted at the Facility**

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**Section 10: Owner, Operator, or Agent-in-Charge Information**

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 Section 3 - Preferred Mailing Address Information  
 Section 4 - Parent Company Address Information  
 Section 7 - US Agent Address Information  
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Address, Line 2: \_\_\_\_\_ Fax Number: \_\_\_\_\_

City: **Pasuruan** E-Mail Address: **herry.herry@kraftheinzcompany.com**

State/Province/Territory: **Jawa Timur**

Zip Code (Postal Code): **67154**

Country/Area: **INDONESIA**

**Section 11: Inspection Statement**

FDA will be permitted to inspect the facility at the time and in the manner permitted by the Federal Food, Drug, and Cosmetic Act.

**Section 12: Certification Statement**

*Claudio Innocenti*



**The owner, operator, or agent-in-charge of the facility, or an individual authorized by the owner, operator, or agent-in-charge of the facility, must submit this form.** By submitting this form to FDA, or by authorizing an individual to submit this form to FDA, the owner, operator, or agent-in-charge of the facility certifies that the above information is true and accurate. An individual (other than the owner, operator or agent-in-charge of the facility) who submits the form to the FDA also certifies that the above information submitted is true and accurate and that he/she is authorized to submit the registration on the facility's behalf. An individual authorized by the owner, operator, or agent-in-charge must below identify by name the individual who authorized submission of the registration. Under 18 U.S.C 1001, anyone who makes a materially false, fictitious, or fraudulent statement to the U.S. Government is subject to criminal penalties.

**NAME OF PERSON SUBMITTING THIS REGISTRATION RENEWAL:** Steve Liaw

**CHECK ONE BOX**

- A. INDIVIDUAL ASSOCIATED WITH THE INFORMATION IN SECTION 10 (STOP HERE, FORM IS COMPLETED)
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Individual's Name

-N/A-

Telephone Number

-N/A-

Address, Line 1

-N/A-

Fax Number

-N/A-

Address, Line 2

-N/A-

E-Mail Address

-N/A-

City

-N/A-

State/Province/Territory

-N/A-

Zip Code (Postal Code)

-N/A-

Country/Area

-N/A-

## Search Results

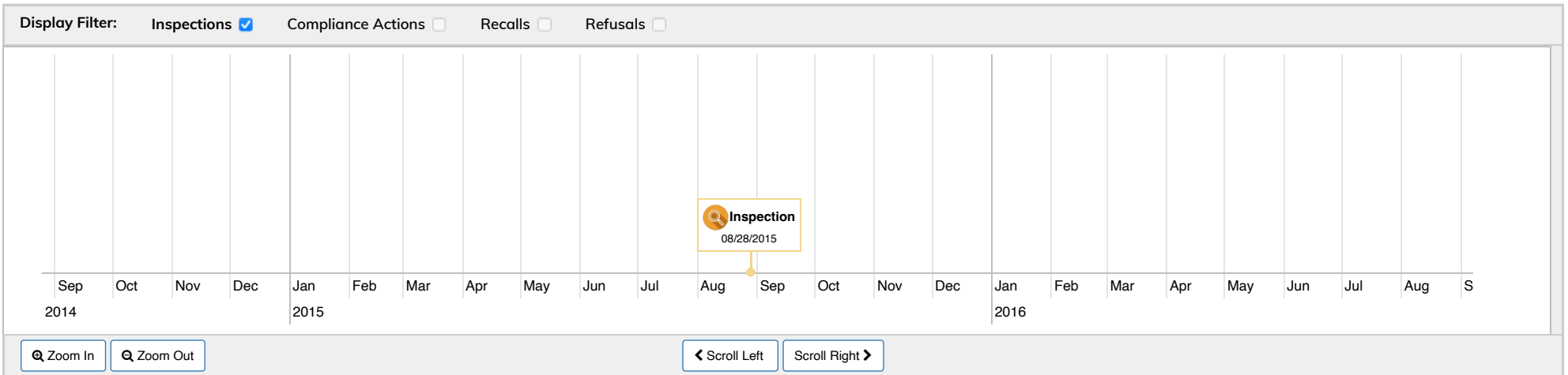
<b>FEI Number</b>	<b>Firm Name</b>	<b>Physical Address</b>	<b>Mailing Address</b>
3011392678	PT Heinz ABC Indonesia	Desa Wonokoya Kec, Jl. Bintoro 888 Beji, Pasuruan, Jawa Timur, 67154, ID	Desa Wonokoya Kec, Jl. Bintoro 888 Beji, Pasuruan, Jawa Timur, 67154, ID

FEI Number  
**3011392678**

Firm Name  
**PT Heinz ABC Indonesia**

Firm Address  
Desa Wonokoya Kec, Jl. Bintoro 888 Beji  
Pasuruan, Jawa Timur 67154  
Indonesia

### FDA Actions Timeline



**3011392678** – **PT Heinz ABC Indonesia**

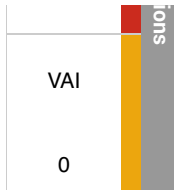
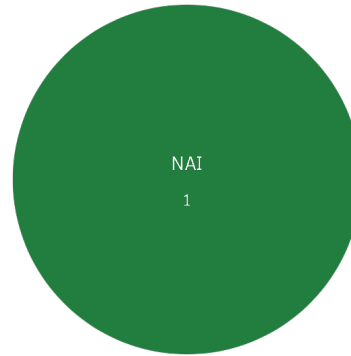
### Inspections

Inspections	Classifications
1	1

**Inspection Classifications by Fiscal Year**  
Fiscal Years: 2015 - 2015

**Inspection Classifications by Type**  
Fiscal Years: 2015 - 2015

NAI	Classification
1	
OAI	



**Inspections Details** [Help](#)

Inspection ID	Inspection End Date	Project Area	Product Type	Classification
941373	08/28/2015	Food Composition, Standards, Labeling and Econ	Food/Cosmetics	NAI

**Inspections Citations Details**

No data found for the selected firm

\*Citations data include Form FDA 483 citations and may not necessarily represent citations on final classification letters.

3011392678 – PT Heinz ABC Indonesia

### Compliance Actions

Warning Letters

0

Injunctions

0

Seizures

0

#### Actions by Percentage

No data found for the selected firm

#### Compliance Actions Details

No data found for the selected firm

3011392678 – PT Heinz ABC Indonesia

## Recalls

### Recalled Products by Classification

No data found for the selected firm

### Recall Events by Status

No data found for the selected firm

### Recalls Details

No data found for the selected firm

## Import Refusals

### Refusals by Product Category

No data found for the selected firm

### Import Refusals Details

[Download Refusal Charges Reference](#)

No data found for the selected firm

3011392678 – PT Heinz ABC Indonesia

## Import Alerts

- ⚠ Search results are not returned based on an exact match of the firm name. Users should review the search results to determine whether the firm appears in the Import Alert and that the firm's products are allowed into the country.
- Only current/active Import Alerts are displayed. For more information see [Import Alerts](#).

#### Import Alert 45-02

[https://www.accessdata.fda.gov/CMS\\_IA/importalert\\_118.html](https://www.accessdata.fda.gov/CMS_IA/importalert_118.html)

**Notes:** -CARMOISINE (FORMER EXT. D&C RED #10);PT Heinz ABC Indonesia Date Published

3011392678 – PT Heinz ABC Indonesia

## Warning Letters



- The search results below should be reviewed to determine whether the firm is directly or indirectly referenced in the Warning Letter.
- Only Warning Letters issued in the last 5 years are displayed. For more information see [Warning Letters](#).

No Warning Letters data found for the selected firm.

### Caveats:

- Certain information in these datasets may not be presented or may have changed since the posting. The datasets are updated weekly and only include final actions. If you need to present more recent or more complete data for official purposes or have questions about obtaining other data, please contact the [Division of Freedom of Information](#) about what materials may be available in electronic reading rooms or inquire about other datasets that would satisfy your needs.
- Compliance data provide information on a subset of the actions used by the FDA to bring firms into compliance, specifically data pertaining to Warning Letters, Seizures, and Injunctions. The compliance actions disclosed include only finalized and completed actions and are primarily used in the domestic arena.
- More than one establishment may be associated with one compliance action. The counts provided in this section reflect the number of establishments linked to the compliance action.
- For more information regarding the Center for Tobacco Products (CTP) issued warning letters click [here](#).
- FDA has removed Medical Device Single Audit Program (MDSAP) audit reports, which are conducted by certified third-party auditors and may be considered in lieu of an FDA surveillance inspection, from the FDA Data Dashboard. FDA has determined that MDSAP audits do not meet the criteria for posting on the FDA Data Dashboard.