



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

GLOBALINX FOODS LLC

*Name of FSVP Importer*

JINHUA TIANYUAN FOODS CO., LTD.

*Name of Foreign Supplier*

FROZEN ORGANIC EDAMAME (QUICK FROZEN SOYBEANS) | READY-TO-COOK

*Name of Product*

JANUARY 03, 2022

*Date of Initial Verification / Reverification*

JANUARY 04, 2023

*Date of FSVP Plan Expiration*

VERIFICATION COMPLETE | APPROVED FOR IMPORT

*Result of Verification*

NUMBER 01

*Version*



– Confidential –



- T A B L E o f C O N T E N T S -

I. Overview of FSVP Plan . . . . .	Pg 03
<i>Instructions for Client, Definitions, and Confidentiality &amp; Term</i>	
II. Foreign Supplier Verification Procedures . . . . .	Pg 04 to 06
III. Frequency of Verification Procedures . . . . .	Pg 06
IV. Use of Approved Suppliers Only	
V. Corrective Actions	
VI. Identification of FSVP Importer	
VII. Code of Federal Regulations (C.F.R.) Assessment . . . . .	Pg 07
VIII. 21 C.F.R. §1.500-14 Assessment . . . . .	Pg 08
IX. Attestation of Client’s Review & Assessment . . . . .	Pg 09
X. Entity Information & Executive Summary of Review . . . . .	Pg 10
<i>FSVP Importer, foreign Supplier, FSVP Qualified Individual(s) &amp;/or FSVP Agent(s), and Summary of Assessment.</i>	
XI. FSVP Documentation Checklist . . . . .	Pg 11
<i>Hazard Analysis, On-site Audit, Sampling or Testing Results Other Food Safety Records, and Product Labeling.</i>	
XII. Ongoing Document Requirements . . . . .	Pg 12
XIII. Description of Initial Verification Activities . . . . .	Pg 13
XIV. Description of Ongoing Verification Activities . . . . .	Pg 14
XV. Frequency of Ongoing Verification Activities	
XVI. FDA Compliance Actions & Regulatory History . . . . .	Pg 15
XVII. Log of Revisions / Version Numbers . . . . .	Pg 16
XVIII. Analysis of Biological Hazard(s) . . . . .	Pg 17
XIX. Analysis of Chemical Hazard(s) . . . . .	Pg 18
XX. Analysis of Allergenic Hazard(s) . . . . .	Pg 19
XXI. Analysis of Environmental & Process Hazard(s) . . . . .	Pg 20
XXII. Analysis of Physical Hazard(s) . . . . .	Pg 21
XXIII. Assessment of Foreign Supplier . . . . .	Pg 22 to 23
<i>Supplier Procedures, Processes &amp; Practices, Performance- History, and Approval or Denial Notes.</i>	
XXIV. General Food Safety Information & Review . . . . .	Pg 24 to 25
XXV. Addendum . . . . .	Pg 26 to 28
XXVI. FSVP Agent's Certifications & Qualifying Documents . . . . .	Pg 29 to 37
XXVII. Foreign Supplier's Documentation . . . . .	Pg 38 —

## 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 FSVP 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 on-site within 24 hours of FDA’s request for review. Electronic records are considered to be on-site if they are accessible from an on-site location. Records obtained by FDA in accordance with this subpart are subject to the disclosure requirements under part 20 of this chapter. **Please contact United Safety Agents immediately to report a change in a foreign supplier’s process or status**, in the case of an FDA inspection, or with any questions that you may have by email: [info@unitedsafetyagents.com](mailto:info@unitedsafetyagents.com), by fax: +1 (888) 557-2649, or by telephone: +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 onsite 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 onsite 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

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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 above noted 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 pg. 11, Ongoing Document Requirements found on pg. n: 12, Ongoing Verification Activities & Frequency of Ongoing Verification Activities found on pg. n: 14, and Verification Timeline found on pg. n: 25 for information about the frequency of verification procedures.

### 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: Jinhua Tianyuan Foods Co., Ltd.

Product: IQF Edamame - Frozen Edamame in Shell

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

Review Start: Dec. 08, 2021 Review End: Jan. 03, 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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI, Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 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 29 through 37 for substantiation of the FSVP QI's / PCQI's qualifications and certifications.

Preventive Controls Rule 21 CFR Part 117/507

This product is not in Ready-to-Eat form and can not be consumed without the control of certain biological, chemical, physical hazards (as cited in the relevant Hazard ANALYSIS & DETERMINATION section(s)). Per §1.507, an FSVP Disclosure statement will be required for uncontrolled hazard(s). Thus, FSVP Importer will rely on its customer, who is subject to the requirements for hazard analysis and risk-based preventive controls in subpart C of part 117 or subpart C of part 507 of Title 21, of the Code of Federal Regulations to ensure that the identified hazard(s) will be significantly minimized or prevented; and has or soon will disclosed in documents accompanying the food, in accordance with the practice of the trade, that the food is "not processed to control [identified hazard]"; and will annually obtain written assurances, subject to the requirements of paragraph (c) of this section, that the customer has established and is following procedures (identified in the written assurance) that will significantly minimize or prevent the identified hazard(s). For reference, a copy of FDA-provided guidance has been enclosed and is entitled "Describing a Hazard That Needs Control in Documents Accompanying the Food, as Required by Four Rules Implementing the FDA Food Safety Modernization Act".

Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

## DESIGNATION of ROLES & SUMMARY of REVIEW

### FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Globalinx Foods LLC FDA FEI: 3009331874

Physical Address: 16330 Bake Parkway DUNS No.: 080727038

City: Irvine State: California, 92618-4667 Country: United States

Mailing Address: 16330 Bake Parkway

City: Irvine State: California, 92618-4667 Country: United States

Phone Number: +1 (949) 208-7988 Email Address: danielen@globalinxinc.com

Name of Representative(s): Ms. Daniele Nguyen Title: Commercial Rep.

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

Company Name: Jinhua Tianyuan Foods Co., Ltd. FDA FFR: 16041118242

Manufacturing Address: No.1 Building, Lingxiazhu Industrial Zone FDA FEI: 3017435040

City: Jindong District, Jinhua City Province/Territory: Zhejiang, 321042 Country: P.R. China

Office Address: No.1 Building, Lingxiazhu Industrial Zone

City: Jindong District, Jinhua City Province/Territory: Zhejiang, 321042 Country: P.R. China

Phone Number: 13339978903 Email Address: pinbao@jhtyfood.com

Name of Representative(s): Xiehong Mao Title: QC/QA

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

Agent/QI Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: Jan. 03, 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	
IQF Edamame (Organic) Frozen soybeans in shell Product is in frozen, Not Ready-to-Eat form. Product is in Ready-to-Cook form upon arrival to FSVP Importer. Product must be cooked prior to consumption.	<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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

## REGISTER of SUBSTANTIATING DOCUMENTS



### HAZARD ANALYSIS

Requested  Required  Received  Reviewed

NOTES Jinhua Tianyuan Foods Co., Ltd.'s HARPC Plan received.

Dated: Jan. 10, 2017.

Plan Entitled: IQF Edamame

Version: No. TY-HARPC-01

Prepared By: HARPC TEAM and QIAN JIANDONG

Jinhua Tianyuan Foods Co., Ltd.'s Food Defense Plan received.

Dated: May 15, 2018.



### ON-SITE AUDIT

Requested  Required  Received  Reviewed

NOTES Jinhua Tianyuan Foods Co., Ltd.'s BRC Audit Report received.

Dated: September 06, 2021

Re-audit Due Date: September 19, 2022

Audit Grade: B

Number of MAJOR Non-conformities: 1 (with corresponding corrective action) See Addendum.

Number of Minor Non-conformities: 9 (with corresponding corrective actions)

Previous Audit Grade: B

Note: On-site audit report includes FSMA Module, not relied upon to approve this foreign supplier.



### SAMPLING OR TESTING RESULTS

Requested  Required  Received  Reviewed

NOTES Various Certificates of Analysis received from supplier.

Dated: July 25, 2021 and November 16, 2021

Tested for: Pesticides.

Laboratory: Yantai Jieke Inspection Services Co. Ltd. and Merieux Nutrisciences.



### OTHER FOOD SAFETY RECORDS

Requested  Required  Received  Reviewed

NOTES Completed Foreign Supplier FSVP Questionnaire received.

Dated: December 03, 2021.

Completed by: Qunying Wu.



### 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.

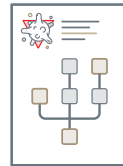
**VERIFICATION FREQUENCY for UPDATED DOCUMENTS**

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 according 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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

## INITIAL VERIFICATION ACTIVITIES

To confirm all relevant or identified hazards requiring a control have been significantly minimized or prevented, the following activities were used to initially verify IQF Edamame (Organic) supplied by Jinhua Tianyuan Foods Co., Ltd.:

Review of the foreign supplier's relevant food safety records, including Jinhua Tianyuan Foods Co., Ltd.'s Hazard Analysis and Critical Control Plan; complete Foreign Supplier FSVP Questionnaire; internal Good Manufacturing Procedures; Food Safety Program; and Product Label(s). 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 testing of the food, including the assessment of a certificate 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 each report, the number of samples tested, the tests conducted, the date on which the tests were conducted and the date of the report of the testing, the results of the testing, information identifying the laboratory conducting the testing, and documentation that the testing was conducted by a qualified individual (ISO 17025-accreditation requested) were completed.

Third-part onsite audit report, including the assessment of Jinhua Tianyuan Foods Co., Ltd.'s Onsite Audit Report. Per (e)(1)(i)(B) Jinhua Tianyuan Foods Co., Ltd.'s onsite audit report was not relied upon to approve the supplier because we could not definitively confirm – or rule out – that the report considered FDA food safety regulations.

Other appropriate supplier verification activities, including a review of Jinhua Tianyuan Foods Co., Ltd.'s compliance history, including whether Jinhua Tianyuan Foods Co., Ltd. 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 qualified individual (“QI”) were completed.

NOTE: Per §1.506(d)(3), Globalinx Foods LLC relied on the determination of appropriate foreign supplier verification activities made by an entity other than the foreign supplier (United Safety Agents LLC, “USA”) and reviewed and assessed whether the determination was appropriate. Globalinx Foods LLC has (or soon will) documented its review and assessment, including documenting that the determination of appropriate verification activities was made by a FSVP QI on page nine of the FSVP.

*Note: see next page for Ongoing Verification Activities.*

Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

## ONGOING VERIFICATION ACTIVITIES

To confirm that all relevant or identified hazards requiring a control continue to be significantly minimized or prevented by the supplier, the following ongoing verification activities will be used for sugar, supplied by Jinhua Tianyuan Foods Co., Ltd.: 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 Jinhua Tianyuan Foods Co., Ltd.'s Facility Food Safety Plan/HACCP Plan will be required if any change or update occurs. Jinhua Tianyuan Foods Co., Ltd. has been informed of this ongoing requirement and USA will confirm annually that the HACCP Plan on file remains current and accurately depicts all critical control procedures or acquire a new version.

An updated version of Jinhua Tianyuan Foods Co., Ltd.'s Onsite Audit Report will be requested annual, or if any change or update occurs prior. Jinhua Tianyuan Foods Co., Ltd. has been informed of this ongoing request and USA will acquire 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. Jinhua Tianyuan Foods Co., Ltd. has been informed of this ongoing requirement and USA will acquire the results from the supplier annually. As a matter of redundancy, and out of an abundance of caution, USA recommends that Globalinx Foods LLC conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified biological and/or chemical hazards.

Confirmation that Jinhua Tianyuan Foods Co., Ltd.'s FDA Facility Registration remains active will be made annually by USA.

An updated version of the product's labeling will be required if any change or update occurs. Jinhua Tianyuan Foods Co., Ltd. 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 will remain Globalinx Foods LLC's responsibility to independently confirm that the product label follows all regulations prior to import.

The supplier's compliance standing/history will be checked by USA via FDA Data Dashboard annual, or sooner if new information comes to light.

## FREQUENCY of VERIFICATION ACTIVITIES

All above-listed Ongoing Verification Activities will be conducted and re-conducted at their specified frequency, as appropriate to confirm that each hazards requiring a control continues to be significantly minimized or prevented by the supplier.

Document frequency-specific determinations can be found on page number twelve of this FSVP, under the section entitled "Verification Frequency of Updated Documents".

*Note: It is understood that the above actions are applicable so long as USA serves as the FSVP QI.*

Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 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
N/A	FDA Data Dashboard search results indicate that supplier's compliance history does not include FDA Warning Letters, Import Alerts, or other applicable compliance actions.

Covers: Jinhua Tianyuan Foods Co., Ltd. FEI: 3017435040 Date: Jan. 03, 2022

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

Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

**REVISION LOG for FSVP PLAN**

Version No.	Date of Change	Description of Revision
No. 01	Jan. 03, 2022	Product and supplier underwent initial FSVP verification.

Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

**ANALYSIS & DETERMINATION of BIOLOGICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input checked="" type="checkbox"/> <i>Bacillus cereus</i> <input type="checkbox"/> <i>Clostridium botulinum</i> <input checked="" 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 checked="" 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 Raw Material and Raw Material Supplier Approval procedures to help control hazards posed by biological agents.</p> <p>02. Supplier Blanches (thermally processes) all product to control hazards posed by biological agents. Details: Blanching ≥96°C for no less than 90 seconds.</p> <p>03. All staff undergoes formal food hygiene training.</p> <p>04. All staff issued protective clothing.</p> <p>05. All production operatives are required to cover head/facial hair within the manufacturing area.</p> <p>06. Adequate toilet and hand washing facilities provided.</p> <p>07. Product is positively released.</p> <p>00. Supplier utilizes (insert control(s) here) to control hazards posed by biological agents. Details: (insert details of control method here).</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> <p>Product is in frozen, Not Ready-to-Eat form.</p> <p>Product must be cooked prior to consumption.</p> <p>----- HAZARD PROFILE -----            ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)            Category: Beans            Category No.: 5b.            Subcategory: Single Component Cooked Beans - no sauce.            Storage: Frozen NRTE</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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

**ANALYSIS & DETERMINATION of CHEMICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <b>Drug residues</b> <input type="checkbox"/> <b>Heavy metals</b> <input type="checkbox"/> <b>Industrial chemicals</b> <input type="checkbox"/> <b>Pesticides</b> <input type="checkbox"/> <b>Mycotoxins/Toxins</b> <input type="checkbox"/> <b>Radiological</b> <input type="checkbox"/> <b>Unapproved colors &amp; additives</b> <input type="checkbox"/> <b>Chemical hazards due to mis-formulation</b> <input type="checkbox"/> <b>Other</b>	-	-	<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. The FDA does not recognize any Chemical hazards in reference to this product type.</p> <p>Appendix 1 (Hazards Tables)            Category: Beans            Category No.: 5b.            Subcategory: Single Component Cooked Beans - no sauce.            Storage: Frozen NRTE</p> <p>_____ NOTE _____</p> <p>01. Supplier utilizes raw material inspection and approval procedures to control for hazards posed by chemical agents prior to production.</p> <p>Details: Various Certificates of Analysis received            Dated: July 25, 2021 and November 16, 2021            Tested for: Pesticides.            Laboratory: Yantai Jieke Inspection Services Co. Ltd. and Merieux Nutrisciences.</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> <p>----- HAZARD PROFILE -----            ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)            Category: Beans            Category No.: 5b.            Subcategory: Single Component Cooked Beans - no sauce.            Storage: Frozen NRTE</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"/> <b>Milk</b> <input type="checkbox"/> <b>Eggs</b> <input type="checkbox"/> <b>Fish</b> <input type="checkbox"/> <b>Shellfish (Crustacean)</b> <input type="checkbox"/> <b>Tree nuts</b> <input type="checkbox"/> <b>Peanuts</b> <input type="checkbox"/> <b>Wheat</b> <input checked="" type="checkbox"/> <b>Soybeans</b> <input type="checkbox"/> <b>Sesame*</b>	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) Soybeans are present in the product and disclosed on its label "this product contains soybeans".</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: Beans            Category No.: 5b.            Subcategory: Single                              Component Cooked                              Beans - no sauce.            Storage: Frozen NRTE</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)  
 \*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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

**ANALYSIS & DETERMINATION of ENVIRONMENTAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input checked="" type="checkbox"/> <b>Recontamination with environmental pathogens.</b> <input checked="" type="checkbox"/> <b>Bacterial pathogen survival of a lethal treatment.</b> <input checked="" type="checkbox"/> <b>Bacterial growth and/or toxin formation due to lack of time / temperature control.</b> <input type="checkbox"/> <b>Recontamination due to lack of container integrity.</b> <input 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>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> <p>Due to the long time-tables associated with international freight shipping, USA recommends that FSVP Importer conduct independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified environmental hazards.</p> <p>Product is in frozen, Not Ready-to-Eat form.</p> <p>Product must be cooked prior to consumption.</p> <hr/> <p style="text-align: center;">----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)            Category: Beans            Category No.: 5b.            Subcategory: Single Component Cooked Beans - no sauce.            Storage: Frozen NRTE</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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 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 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 metal detector to control hazards posed by physical agents.            Critical Limits: In-line Metal Detector.            Ferrous: 1.5 mm.            Non Ferrous: 2.0 mm.            Stainless Steel: 2.5 mm.</p> <p>02. All product flows under an X-Ray.            Critical Limits: In-line X-Ray            CeramicsΦ4mm            SusΦ0.8mm            QuartzΦ6mm</p> <p>03. Glass and Breakable Plastic Program in use.</p> <p>04. All controls are validated per batch.</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: Beans            Category No.: 5b.            Subcategory: Single Component Cooked Beans - no sauce.            Storage: Frozen NRTE</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.  
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**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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

## ASSESSMENT of FOREIGN SUPPLIER

### 1.0 FOREIGN SUPPLIER INFORMATION

1.1. Supplier name: Jinhua Tianyuan Foods Co., Ltd.

1.2. Supplier address: No.1 Building, Lingxiazhu Industrial Zone, Jindong District, Jinhua City, Zhejiang, 321042, China.

1.3. Products manufactured/supplied: Selection and packing of frozen vegetables.

1.4. Is the supplier certified to a food safety standard and audited regularly?  Yes  No  N/A

GFSI Standard: BRCGS Food V8

1.5. Is the standard GFSI benchmarked/recognized?  Yes  No  Other (see Addendum)

1.6. Has the supplier provided specifications?  Yes  No

1.7. Has the supplier completed a Supplier Assessment and an Allergen Questionnaire?  Yes  No

1.8. Have the supplier's specifications and/or completed questionnaires been evaluated by USA's PCQI(s)?  
 Yes  No PCQI(s): C. Innocenti (PCQI Member, USA LLC)

### 2.0 SUPPLIER PROCEDURES, PROCESSES & PRACTICES

2.1. Does supplier follow current GMPs?  Yes  No

2.2. Does the supplier have SOP in place for each procedure in the production & release of product?  Yes  No  N/A

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

### 3.0 SUPPLIER PERFORMANCE HISTORY

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

3.2. Has the supplier's HACCP/PC plan been reviewed and approved by USA's PCQI(s)?  Yes  No  
PCQI(s): C. Innocenti (PCQI Member, USA LLC)

3.3. 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.

3.4. Has the supplier supplied a product that needed to be recalled for a food safety reason?  Yes  No  N/A  
Description: No, as of this FSVP Plan's Review End date, USA has no knowledge of any recall undertaken by supplier.

Continued onto next page.

Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

### ASSESSMENT of FOREIGN SUPPLIER

#### 3.0 SUPPLIER PERFORMANCE HISTORY (Continued)

3.5. Has the supplier supplied out of specification product excluding quality issues?  Yes  No  N/A

3.6. Has importer conducted microbiological testing for all lots imported from the supplier?  Yes  No  N/A

3.7. Has any lot tested positive for chemical, physical or biological hazards?  Yes  No  N/A

Description of the incident and the corrective actions taken by the supplier: No, as of this FSVP Plan's Review End date, USA has no knowledge of any lot/batch testing positive for any FDA-identified hazard(s).

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

Yes  No

Description: Yes, supplier (either directly, or through the FSVP Importer) has provided timely and adequate responses to our inquiries and requests.

#### 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 activities 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 this FSVP plan?  Yes  No

Comments: Supplier has been verified and their products have been approved for importation.

Additional Recommendations:

Supplier follows CGMPs and utilizes an established food safety program. 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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

**REVIEW of GENERAL FOOD SAFETY PROGRAM**

**Claims Made Against Product**

Organic.

**Overview of Foreign Supplier's Commercial Operation**

Selection and packing of frozen vegetables, into plastic bags in consumer pack or bulk pack. Jinhua Tianyuan Foods Co., Ltd was established on 2002-07-26, a privately-owned enterprise and moved to the new site in Feb 2019. The factory is a specialized frozen vegetable processor, and packed into the plastic bags with consumer pack (sold to the supermarket) and bulk pack (to the other food manufacturer for the further processing). The building for the frozen vegetable processing and storage was rented, and has a site size of approx. 6,000 square meters (3/F cold storage for the raw material, semi-finished and finished frozen product; 5/F processing zone, internal package storage and coding zone, cold storage zone). Total 86 staffs during the audit. There are 1 shift for selection and packing. There are 7 working days every week.

**Testing Program & Accreditation**

Jinhua Tianyuan Foods Co., Ltd.'s internal lab and inspection zones are separated from the frozen vegetable and warehouse products workshop and warehouse

Only TPC, Coli form, E. coli and Salmonella, staphylococcus aureus and physical inspection was done in owner lab, other subcontracted by CIQ or subcontracted labs (Sino lab). There is 2 lab technicians, the training certificates were in place.

**Supplier & Product Allergen Information**

Supplier certifies that: A) Soybeans are present in product, 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**

Frozen. Store below -18°C with the longest shelf life 24 months.

Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

## ADDENDUM

### NOTE

#### Corrective Actions

#### BRC AUDIT MAJOR NONCONFORMITY.

Detail: On site audited in the selection and packing zone 5/F, the rough welding spots were detected on the hopper which used in the auto-filling and seaming device.

Correction: Took down the hopper of the automatic packaging machine, polished and removed the welding spots.

Proposed preventive action plan: 1. To provide training and education for workshop personnel in accordance with the relevant requirements in the management procedure for corrective and preventive control measures to increase the awareness of foreign matter risk. 2. To check all tools, instruments and equipment in the workshop. If any abnormality is found, immediately improve it. 3. Daily spot inspection of equipment, tools and instruments, put forward rectification requirements in case of abnormalities, clearly specify the responsible person and rectification period, track and verify the rectification effect, and ensure that the nonconformities are effectively improved.

Root cause analysis: 1. The personnel in the workshop do not have strong awareness of foreign matter risk, and the implementation of prevention and control measures is not enough  
2. During daily inspection, it was found that the tools were damaged, and the welding joints were not polished and removed in time.

Date reviewed: 2021-09-22

Reviewed by: Jay Jing

Note: USA will monitor this corrective action during future audits.

Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

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Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 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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Charles Nolan  
completed on  
07/09/2020

  
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Susan M. Hays, Executive Director  
Association of American Feed Control Officials  


Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

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completed on  
09/14/2018

  
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International Food Protection Training Institute

  
Joseph Corby, Executive Director  
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INTERNATIONAL  
FOOD PROTECTION  
TRAINING INSTITUTE

  
AFDO

Certificate # d2e9c287



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is awarded to

# Claudio Innocent

in recognition for having successfully completed  
the Produce Safety Alliance course:  
**PSA Grower Training Course**  
Delivered by PSA Lead Trainers and/or PSA Trainers  
**Cara Fraver, Laura McDermott, Yolanda Gonzalez,  
Lindsey Pashow**

  
ASSOCIATION OF FOOD  
& DRUG OFFICIALS  
SINCE 1898

  
Joseph Corby  
Executive Director, AFDO

  
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: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

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Certificate # d2e9c287

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**FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD**  
delivered by Lead Instructor  
Amanda Evans  
completed on  
07/25/2017

 Robert Brackett, VP and Director Institute for Food Safety and Health	 Gerald Wojtals, Executive Director International Food Protection Training Institute	 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	 AFDO

Certificate # 2d697331

Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 2022

**QUALIFICATIONS of SUPPORTING QI**

  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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### WILLIAM BARBER

in recognition for having successfully completed  
the Food Safety Preventive Controls Alliance course:  
**FSPCA Preventive Controls for Human Food**  
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Mirasol Mohal  
completed on  
06/05/2019

  
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Gerald Wojtala, Executive Director  
International Food Protection Training Institute  
  
Certificate # ed6f0b58

  
Steve Mandernach, Executive Director  
Association of Food and Drug Officials  


  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

## CERTIFICATE OF TRAINING

is awarded to

### William Barber

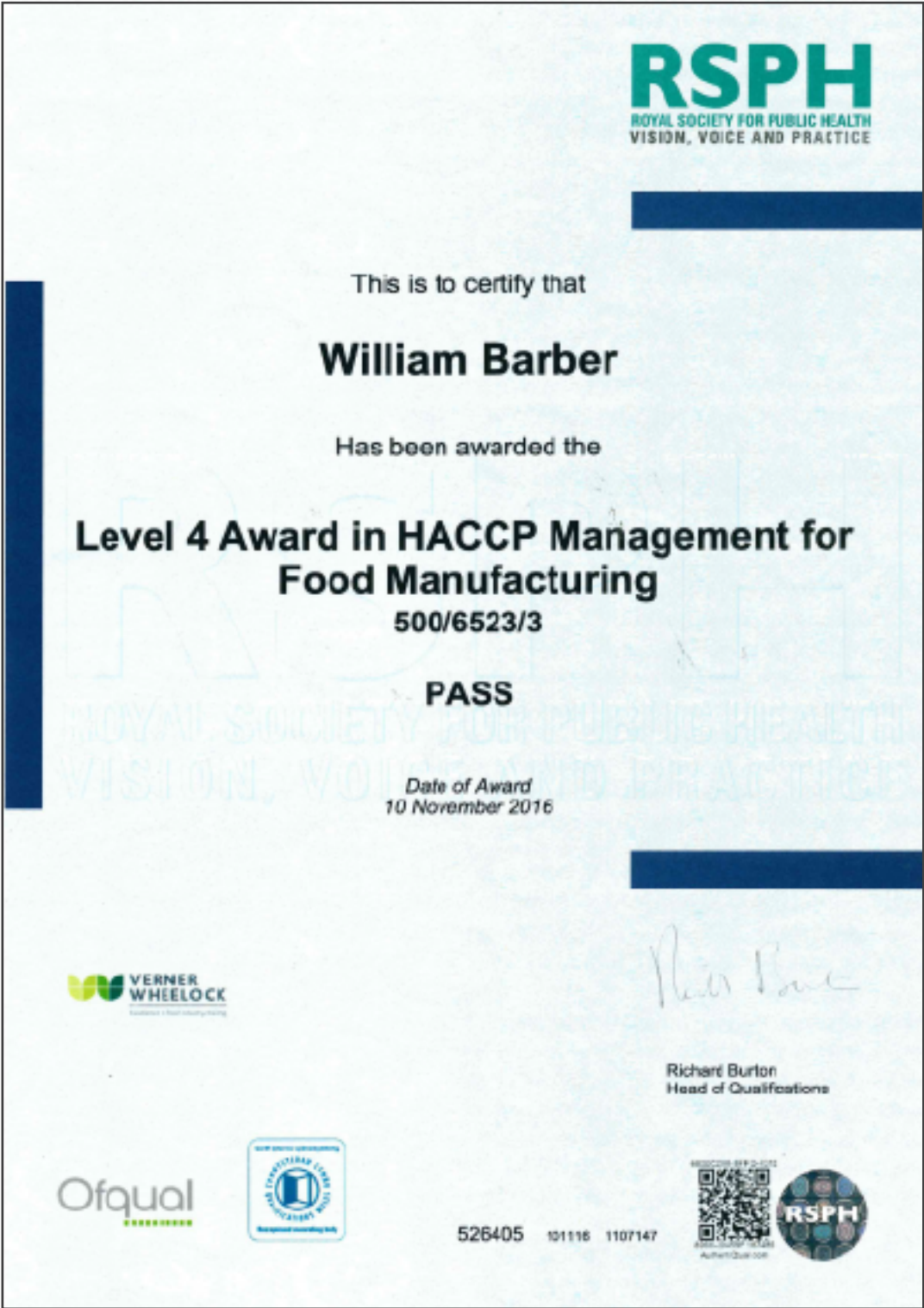
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tina coil  
completed on  
06/13/2017

  
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Joseph Corby, Executive Director  
Association of Food and Drug Officials  

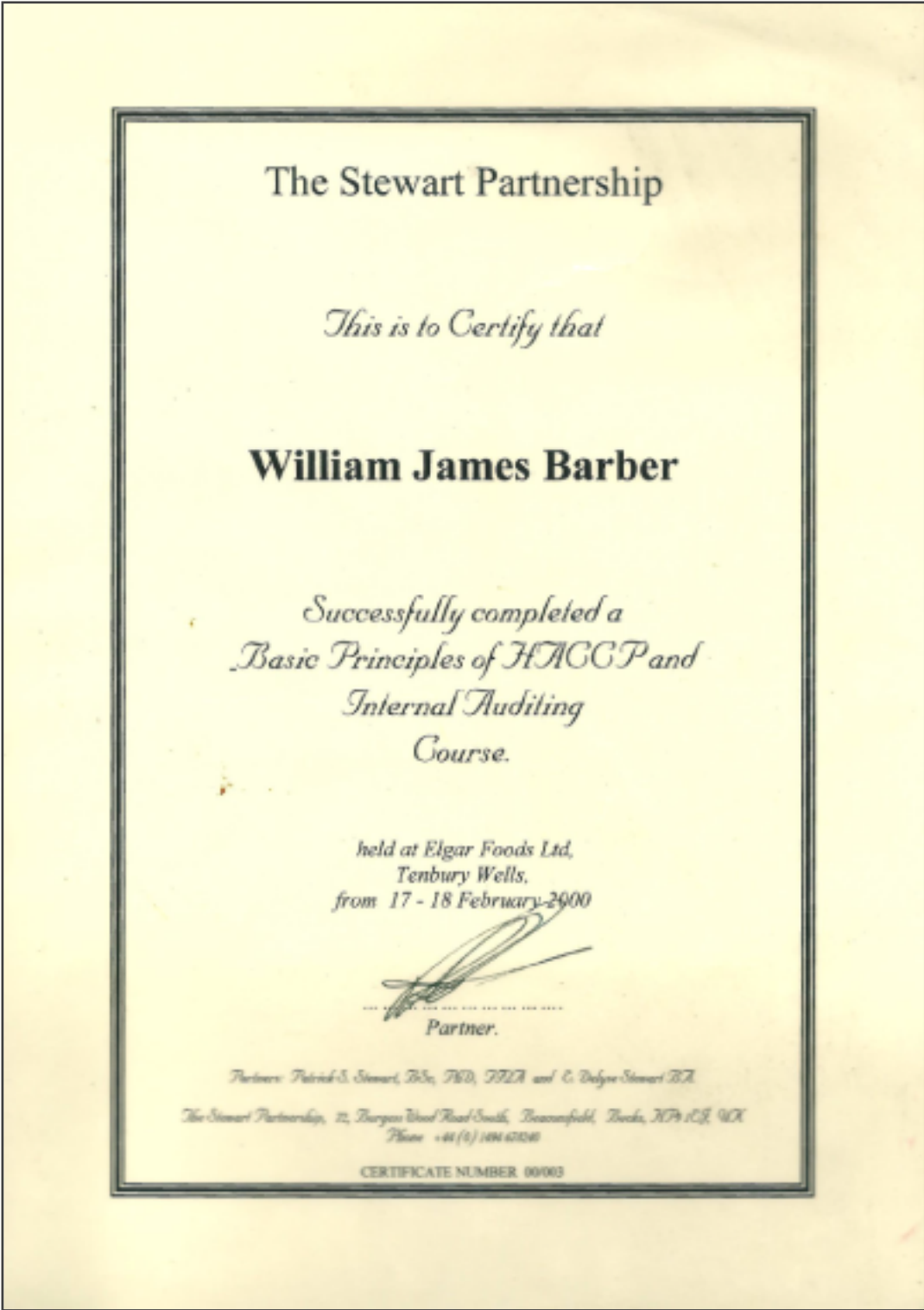

**QUALIFICATIONS of SUPPORTING QI**



Supplier: Jinhua Tianyuan Foods Co., Ltd. Product: IQF Edamame - Frozen Edamame in Shell

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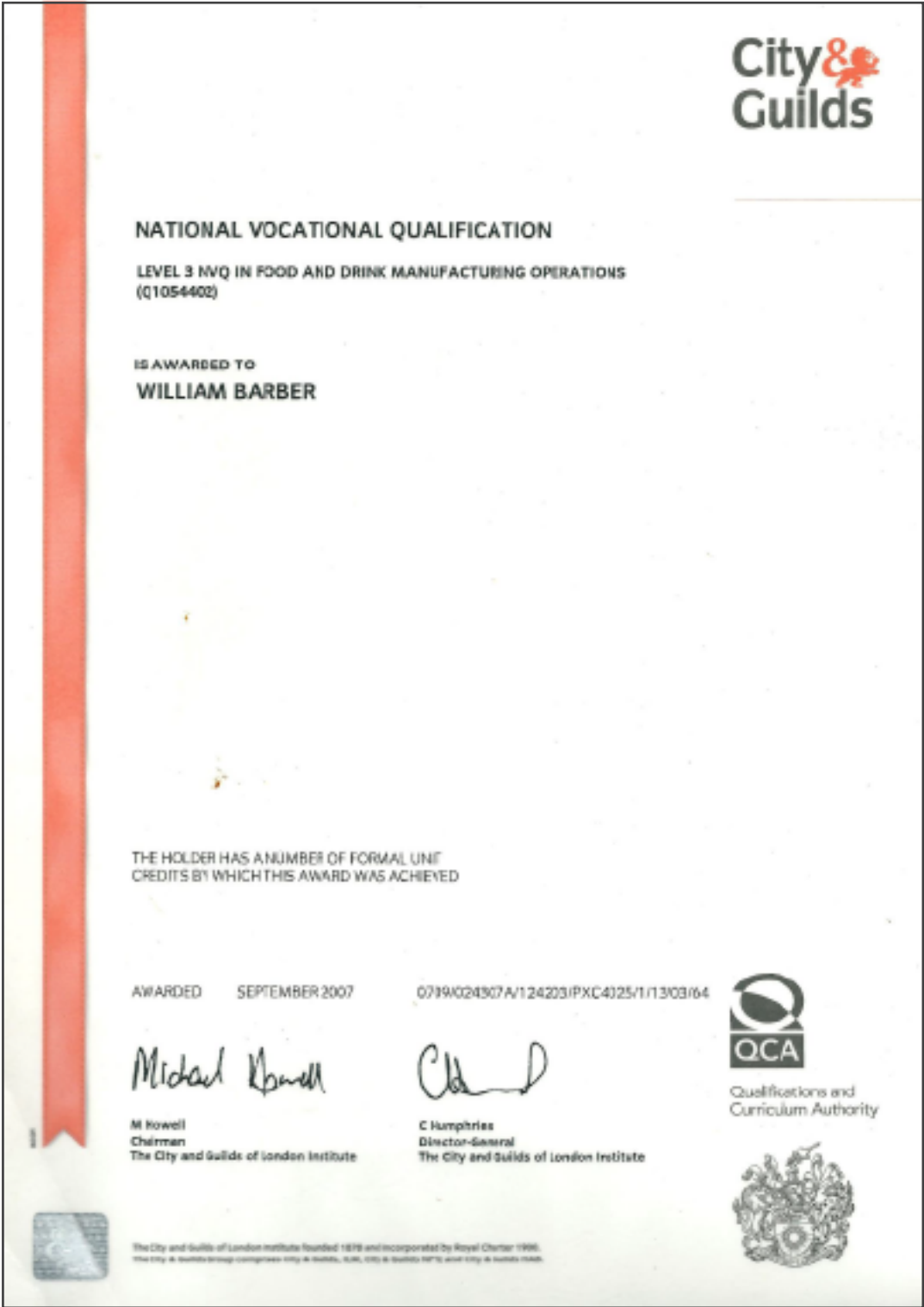
**QUALIFICATIONS of SUPPORTING QI**



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Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Dec. 08, 2021 Review End: Jan. 03, 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.

金华天元食品有限公司  
JINHUA TIANYUAN FOOD CO.,LTD.

## 食品安全计划

# 危害分析和基于风险的预防性控制

the Hazard Analysis and Risk-based Preventive Controls (HARPC)

## 速冻毛豆荚

# IQF EDAMAME

CODE/ 编 码: TY-HARPC-01

FILE# 发放编号: 2017-01 -1

拟 制: HARPC TEAM

审 批: 钱建东/QIAN JIANDONG

REVISED TIME: 2017年01月10日    IMPLEMENT TIME: 2017年01月10日



速冻毛豆荚食品安全计划

成立食品安全小组

成立以毛协虹为组长的食品安全小组。Organizing HARPC team,leader Mrs.Mao Xiehong

危害分析和基于风险的预防性控制

一、危害分析 Hazard Analysis

1、确定风险评估的范围：Evaluation of risk

- 1) 产品的固有风险； product risk
- 2) 原材料供应风险； materials risk
- 3) 加工过程的风险。 Production risk

2、确定危害的类别：Identify Hazards

- A、生物危害：包括微生物的，如寄生虫、环境病原体及其他病原体； Biological, chemical, physical and radiological hazards
- B、化学危害：包括放射性危害、农兽药残留等物质、天然毒素、腐败物、未经批准的食品添加剂、色素添加剂等； Natural toxins, pesticides, drug residues, decomposition, parasites, and unapproved food and color additives
- C、物理危害：如石块、玻璃、金属碎片、塑料等； stones,glass,metal pieces,plastic
- D、过敏原 allergens
- E、为或经济利益而蓄意引入的危害，如掺假、欺诈； adulteration,defraud intentionally for illegal margin
- F、自然发生的危害和无意间引入的危害。 Naturally occurring hazards or unintentionally introduced hazards
- G、人为的破坏 Intentionally introduced hazards (including acts of terrorism)

3、危害评估 Evaluation of Hazard

危害评估方法 Method of evaluation

危害的可能性判定（不采取预防性控制措施危害发生的可能性） evaluation of hazard possibility

级别 /Class	分值 score	理论上的可能性 Possible	曾经发生过 Happened	不只一次发生过 Multiple
低 low	1	✓		
中 Medium	2	✓	✓	
高 High	3	✓	✓	✓

危害的严重性判定（危害发生所导致的疾病或伤害的严重程度） evaluation of Hazard Criticality

级别 /Class	分值	理论上的可能性伤害 possible	非急重性伤害 hazard	急重性伤害 Serious hazard
低 low	1	✓		
中 Medium	2	✓	✓	
高 High	3	✓	✓	✓

危害评估风险参数对照表 reference index

可能性 Possibility	→	高 H	中 M	低 L
严重性 Criticality	↓			
高 H		9	7	4
中 M		8	5	2
低 L		6	3	1

危害评估结果显示的风险参数在：“6”及以上时，该危害确认为潜在危害，需要进行预防性控制措施。

The index core 6 or more,there is the possible hazard and need preventive control

#### 4、危害分析 Hazard Analysis

##### 4.1 速冻毛豆荚的工艺流程：processing flowchart

原料采购→原料验收→入库暂存→筛选风选挑选→清洗→漂烫→冷却→速冻→包材检查→大包装→入库储存→出库→筛选挑选→包材检查→自动包装→金属检测→装箱→入库储存→成品检验→出库装柜

Materials-inspection-stock-sort-wash-blanch-cool-freeze-package materials inspection-semi package- store-out of store-repack and sort-package materials inspection-auto pack-metal detection-pack in box-store-inspection-out of warehouse and load into container

##### 4.2 危害分析工作表

(1) 步骤 step	(2) 危害识别 ID hazard		(3) 危害识别理由 Harzard root	(4) 判定是否潜在危害 Determination on Potential risk		(5) 对第(4)栏作出判定的依据 proof	(6) 是否在本步骤应用预防性控制措施 Implement preventive action		(7) 对第(6)栏作出判定的依据或应用何种预防性控制措施来显著降低、消除或预防该潜在危害 Which preventive action be implemented to control or reduce or prevent this potential hazard	(8) 控制措施的性质 essence	
				是 Y	否 N		是 Y	否 N		CCP	其他 other
配方成分 Formulation ingredients	A										
	B										
	C										
	D	√	毛豆本身为过敏	√		过敏原需向消费者标识	√		产品描述、预期用途和消费		√

			原 Edamame itself is one of allergen			说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer			者描述、食用说明；过敏原 控制程序-为产品提供正确 的过敏原标识 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product		
	E										
	F										
	G										
原料采购 collecting materials	A										
	B										
	C										
	D										
	E	√	有机毛豆混入常 规毛豆或转基因 毛豆混入 Organic edamame mix with conventional or gm edamame	√		原料可能来自非批准的 供应商 The materials may be from the unauthorized suppliers	√		供应链计划-原料来自批准 的供应商 Supply chain,the materials is from authorized suppliers		√
	F										
	G										
原料验收 Acceptance of raw materials	A	√	来自生长过程的 寄生虫、病原体等 Parasite& pathogen from the growing process	√		国际食品微生物标准委 员会识别的显著危害， 这些危害需在毛豆生产 过程受到控制 significant hazards definited by ICMSF which need to be controlled during the prouduction		√	环境微生物控制-在后续实 施漂烫杀菌 Enviroment&microbe control-processing the blanching program		
	B	√	来自种植过程或 基地的水土中农 药、重金属的污染 Contamination by pesticide,heavy metal in water and soil during the planting process in farm	√		农药、重金属残留 Pesticide residue&residue of heavy metals	√		供应链计划、原料标准-要 求提供原料安全证明，包括 来自批准的供应商、采前原 料检测合格、种植记录等 Supply chain plan,standard of materials-request the safety certification,including records of approval on suppliers,materials test,planting records,etc.		√

	C	√	来自原料携带的 泥土、石块、金属、 玻璃碎片等异物 From Soil,stone,metal,gl ass pieces and other foreign matters	√		异物混入 Mixed with Foreign matters	√	原料标准-石块等异物在合 理范围内 Standard of materials- foreign matters e.g.stone in the tolerance permitted		√
	D	√	毛豆本身为过敏 原 Edamame itself is one of allergen	√		过敏原需向消费者标识 说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制-在后续步骤进 行过敏原标识；产品描述、 预期用途和消费者描述、食 用说明 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product		
	E									
	F									
	G	√	因为恐怖主义蓄 意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、 培训；摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
入库暂存 Storage temporary storage	A	√	来自环境中病原 体的污染,如单增 李斯特 pathogen from environment,e.g.li steria	√		国际食品微生物标准委 员会识别的显著危害, 这些危害需在毛豆生产 过程受到控制 significant hazards definited by ICMSF which need to be controlled during the prouduction	√	设备工器具卫生控制、环境 卫生控制-定期对原料库进 行卫生清洗消毒、检测 Equipments&implements control,environment hygiene control- washing and sterilizing warehouse of materials,test regularly		√
	B									
	C									
	D	√	毛豆本身为过敏 原 Edamame itself is one of allergen	√		过敏原需向消费者标识 说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制-在后续步骤进 行过敏原标识；产品描述、 预期用途和消费者描述、食 用说明 Description,intended use,definition of consumer,edible		

								method,allergen control procedure-correct allergen ID for product		
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√	可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训；摄像头监视控制 Employee management-check employee's background,monitor by cameras			√
筛选风选挑选 Selection	A	√	来自环境中病原体的污染,如单增李斯特 pathogen from environment,e.g.listeria	√	国际食品微生物标准委员会识别的显著危害,这些危害需在毛豆生产过程受到控制 significant hazards defined by ICMSF which need to be controlled during the prouduction	√	设备工器具卫生控制、环境卫生控制-定期对加工车间进行卫生清洗消毒、检测 Equipments&implements control,environment hygiene control- washing and sterilizing processing room of materials,test regularly			√
	B									
	C	√	来自设备的金属、塑料碎片混入 Metal and plastic chips from equipment	√	异物混入 mixed with foreign matters	√	设施设备危害保养计划:定期的危害保养、检查 Facilities and Equipment Hazards Maintenance Plan: Regular Hazard Maintenance and Inspection			√
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√	过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制-在后续步骤进行过敏原标识;产品描述、预期用途和消费者描述、食用说明 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product			
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√	可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训；摄像头监视控制 Employee management-check employee's			√

								background,monitor by cameras		
清洗 Cleaning	A	√	来自环境中病原体的污染,如单增李斯特 Contamination from pathogens in the environment, such as Listeria monocytogenes.	√		国际食品微生物标准委员会识别的显著危害,这些危害需在毛豆生产过程受到控制 significant hazards defined by ICMSF which need to be controlled during the prouduction	√	设备工器具卫生控制、环境卫生控制-定期对加工车间进行卫生清洗消毒、检测 Equipments&implements control,environment hygiene control- washing and sterilizing processing rooms of materials,test regularly		√
	B									
	C	√	来自设备的金属碎片混入 Metal scraps from the equipment	√		异物混入 mixed with foreign matters	√	设施设备危害保养计划:定期的危害保养、检查 Hazard&maintain plan for equipment and implements:regular maintaining and inspecting		√
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制-在后续步骤进行过敏原标识;产品描述、预期用途和消费者描述、食用说明 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product		
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训;摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
漂烫 Blanching	A	√	来自生长过程的寄生虫、病原体等 Parasites, pathogens, etc. from the growth process	√		国际食品微生物标准委员会识别的显著危害,这些危害需在毛豆生产过程受到控制 significant hazards defined by ICMSF which need to be controlled during the	√	漂烫工序控制-漂烫温度、时间 blanching procedure control- blanching temperature and time	√	

						production					
	B										
	C	√	来自设备的金属、塑料碎片混入 Metal and plastic chips from equipment	√		异物混入 mixed with foreign matters	√		设施设备危害保养计划: 定期的危害保养、检查 Hazard&maintain plan for equipment and implements:regular maintaining and inspecting		√
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer		√	过敏原控制-在后续步骤进行过敏原标识; 产品描述、预期用途和消费者描述、食用说明 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product		
	E										
	F										
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√		员工管理控制-人员筛选、培训; 摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
冷却 cooling	A	√	来自环境中病原体的污染, 如单增李斯特以及食品接触面的微生物污染 Contamination from pathogens in the environment, such as Listeria monocytogenes and microbial contamination of food contact surfaces	√		国际食品微生物标准委员会识别的显著危害, 这些危害需在毛豆生产过程受到控制 significant hazards defined by ICMSF which need to be controlled during the production	√		环境卫生控制-定期对加工车间进行卫生清洗消毒、检测 设备工器具卫生控制、员工卫生控制、食品接触面卫生控制-定期对所以食品接触面及设备进行卫生清洗消毒、检测 Enviroment&microbe control-processing the blanching program ,Equipments&impliments control,environment hygiene control,employee hygiene control,food contact hygiene control- washing and sterilizing all food contact surface,test regularly		√

	B									
	C	√	来自设备的金属、塑料碎片混入 Metal and plastic chips from equipment	√		异物混入 mixed with foreign matters	√		设施设备危害保养计划: 定期的危害保养、检查 Hazard&maintain plan for equipment and implements:regular maintaining and inspecting	√
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√		过敏原控制-在后续步骤进行过敏原标识; 产品描述、预期用途和消费者描述、食用说明 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product	
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√		员工管理控制-人员筛选、培训; 摄像头监视控制 Employee management-check employee's background,monitor by cameras	√
速冻 Frozeing	A	√	来自环境中病原体的污染, 如单增李斯特以及食品接触面的微生物污染 Contamination from pathogens in the environment, such as Listeria monocytogenes and microbial contamination of food contact surfaces	√		国际食品微生物标准委员会识别的显著危害, 这些危害需在毛豆生产过程受到控制 significant hazards definted by ICMSF which need to be controlled during the production	√		环境卫生控制-定期对加工车间进行卫生清洗消毒、检测 设备工器具卫生控制、员工卫生控制、食品接触面卫生控制-定期对所以食品接触面及设备进行卫生清洗消毒、检测 Enviroment&microbe control-processing the blanching program ,Equipments&impl ements control,environment hygiene control,employee hygiene control,food contact hygiene control- washing and sterilizing all food contact surface,test regularly	√
	B									

	C	√	来自设备的金属、塑料碎片混入 Metal and plastic chips from equipment	√		异物混入 mixed with foreign matters	√	设施设备危害保养计划: 定期的危害保养、检查 Hazard&maintain plan for equipment and implements:regular maintaining and inspecting		√
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarkd allergen and cross-contamination on label to consumer	√	过敏原控制-在后续步骤进行过敏原标识; 产品描述、预期用途和消费者描述、食用说明 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product		
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训; 摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
包材检查 Inspection of packaging materials	A									
	B									
	C									
	D									
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训; 摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
大包装 Big packaging	A	√	来自环境中病原体的污染, 如单增李斯特以及食品接触面的微生物污染 Contamination from pathogens in	√		国际食品微生物标准委员会识别的显著危害, 这些危害需在毛豆生产过程受到控制 significant hazards definted by ICMSF which need to be	√	环境卫生控制-定期对加工车间进行卫生清洗消毒、检测 设备工器具卫生控制、员工卫生控制、食品接触面卫生控制-定期对所以食品接触面及设备进行卫生清洗消		√

			the environment, such as Listeria monocytogenes and microbial contamination of food contact surfaces			controlled during the production			毒、检测 Enviroment&microbe control-processing the blanching program ,Equipments&impl ements control,environment hygiene control,employee hygiene control,food contact hygiene control- washing and sterilizing all food contact surface,test regularly		
	B										
	C	√	来自设备的金属、塑料碎片混入 Metal and plastic chips from equipment	√		异物混入 mixed with foreign matters	√		设施设备危害保养计划: 定期的危害保养、检查 Hazard&maintain plan for equipment and implements:regular maintaining and inspecting		√
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√		过敏原控制-进行过敏原标识 Allergen control program- correct allergen ID for product		√
	E										
	F										
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√		员工管理控制-人员筛选、培训; 摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
半成品入库 储存 Semi-finished products storage	A										
	B										
	C										
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√		过敏原控制-进行过敏原标识、物理隔离 allergen control-allergen ID and separated storage		√
	E										
	F										
	G	√	因为恐怖主义蓄意的破坏 caused	√		可能发生的恐怖破坏 Risk on terrorism	√		员工管理控制-人员筛选、培训; 摄像头监视控制		√

			by terrorism sabotage			sabotage			Employee management-check employee's background,monitor by cameras		
半成品出库 Semi-finished product delivery	A										
	B										
	C										
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarkd allergen and cross-contamination on label to consumer	√		过敏原控制-进行过敏原标识、物理隔离 allergen control-allergen ID and separated storage		√
	E										
	F										
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√		员工管理控制-人员筛选、培训；摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
筛选挑选 selection	A	√	来自环境中病原体的污染,如单增李斯特以及食品接触面的微生物污染 Contamination from pathogens in the environment, such as Listeria monocytogenes and microbial contamination of food contact surfaces	√		国际食品微生物标准委员会识别的显著危害,这些危害需在毛豆生产过程受到控制 significant hazards definded by ICMSF which need to be controlled during the prouduction	√		环境卫生控制-定期对加工车间进行卫生清洗消毒、检测 设备工器具卫生控制、员工卫生控制、食品接触面卫生控制-定期对所以食品接触面及设备进行卫生清洗消毒、检测 Enviroment&microbe control-processing the blanching program ,Equipments&impl ements control,environment hygiene control,employee hygiene control,food contact hygiene control- washing and sterilizing all food contact surface,test regularly		√
	B										
	C	√	来自设备的金属、塑料碎片混入 Metal and plastic	√		异物混入 mixed with foreign matters	√		设施设备危害保养计划:定期的危害保养、检查 Hazard&maintain plan for		√

			chips from equipment					equipment and implements:regular maintaining and inspecting		
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制-在后续步骤进行过敏原标识; 产品描述、预期用途和消费者描述、食用说明 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product		
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训; 摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
包材检查 Package inspection	A									
	B									
	C									
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制程序-为产品提供正确的过敏原标识 Allergen control program-correct allergen ID for product		√
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训; 摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
自动包装 Automatic machine packaging	A	√	来自环境中病原体的污染,如单增李斯特以及食品接触面的微生物污染 Contamination	√		国际食品微生物标准委员会识别的显著危害,这些危害需在毛豆生产过程受到控制 significant hazards definted by ICMSF	√	环境卫生控制-定期对加工车间进行卫生清洗消毒、检测 、设备工器具卫生控制、员工卫生控制、食品接触面卫生控制-定期对所以食品接		√

			from pathogens in the environment, such as Listeria monocytogenes and microbial contamination of food contact surfaces			which need to be controlled during the production		<p>触屏及设备进行卫生清洗消毒、检测</p> <p>Enviroment&amp;microbe control-processing the blanching program ,Equipments&amp;impliments control,environment hygiene control,employee hygiene control,food contact hygiene control- washing and sterilizing all food contact surface,test regularly</p>		
	B									
	C	√	来自设备的金属、塑料碎片混入 Metal and plastic chips from equipment	√		异物混入 mixed with foreign matters	√	<p>设施设备危害保养计划: 定期的危害保养、检查</p> <p>Hazard&amp;maintain plan for equipment and implements:regular maintaining and inspecting</p>		√
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	<p>过敏原控制-在后续步骤进行过敏原标识; 产品描述、预期用途和消费者描述、食用说明 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product</p>		
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	<p>员工管理控制-人员筛选、培训; 摄像头监视控制</p> <p>Employee management-check employee's background,monitor by cameras</p>		√
金属检测 Metal detection	A									
	B									
	C	√	来自生产线设备的金属碎片混入 Metal chips from equipment	√		异物混入 mixed with foreign matters	√	<p>过程控制-金属检测</p> <p>processing control- metal detection</p>		√
	D	√	毛豆本身为过敏	√		过敏原需向消费者标识	√	过敏原控制-在后续步骤进		

			原 Edamame itself is one of allergen			说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer		行过敏原标识；产品描述、预期用途和消费者描述、食用说明 Description,intended use,definition of consumer,edible method,allergen control procedure-correct allergen ID for product		
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训；摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
装箱 Packing	A									
	B									
	C									
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制程序-为产品提供正确的过敏原标识 Allergen control program-correct allergen ID for product		√
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训；摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
成品入库储存 Finished products storage	A									
	B									
	C									
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制-进行过敏原标识、物理隔离 allergen control-allergen ID and separated storage		√
	E									
	F									

	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训；摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
成品检验 Product testing	A									
	B									
	C									
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制程序-为产品提供正确的过敏原标识 Allergen control program-correct allergen ID for product		√
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训；摄像头监视控制 Employee management-check employee's background,monitor by cameras		√
出库装柜 Outbound container	A									
	B									
	C									
	D	√	毛豆本身为过敏原 Edamame itself is one of allergen	√		过敏原需向消费者标识说明、过敏原交叉污染 Remarked allergen and cross-contamination on label to consumer	√	过敏原控制程序-为产品提供正确的过敏原标识 Allergen control program-correct allergen ID for product		√
	E									
	F									
	G	√	因为恐怖主义蓄意的破坏 caused by terrorism sabotage	√		可能发生的恐怖破坏 Risk on terrorism sabotage	√	员工管理控制-人员筛选、培训；摄像头监视控制 Employee management-check employee's background,monitor by cameras		√

#### 4.3 产品描述 product description

产品类别 product type	速冻蔬菜 frozen vegetable
产品名称 product name	速冻毛豆荚 iqf edamame
原料名称 materials name	毛豆 fresh edamame
包装 package 包装形式 package size	内：PE 塑料袋 外：瓦楞纸箱 inner polybags,out package,cardboard boxes 500G 小包装或按客户要求包装 500g retail package or by client request
运输 transportation	温度-18℃以下冷冻运输 at -18℃ or lower
贮存条件 storage condition 保存方法 storage method 保质期 shelf time	贮存条件：温度-18℃以下 at -18℃ or lower 保存方法：冷冻 frozen 保质期：24 个月 24 months
过敏原 allergen	对毛豆及其制品过敏者慎用 Caution with allergies
食用方法 edible method	解冻后，微波炉加热或炒熟、蒸熟后食用 After thawing, microwave heating or stir fry, steamed
预期用途 purpose	餐厅、家庭，拟供普通消费者食用 Restaurant, family, intended for ordinary consumers
标签说明 label	产地说明，食用说明，存放在温度-18℃以下 Origin,edible method,kept at --18℃ or lower
运输与销售方式 method of transportation	冷藏集装箱运输，代理商销售，refrigerated container transportation,distributed by sales agents
公司名称 name	金华天元食品有限公司 Jinhua Tianyuan Food Co.,Ltd.
公司地址 address	金华开发区山嘴头 Shanzuitou,Jinhua,China

#### 二、预防性控制措施 Risk-based Preventive Controls

1、从以上工作表所进行的危害分析得出，速冻毛豆荚从产品成分、原料采购、加工到成品装柜出货的所有工序中，存在着生物的（致病菌、寄生虫等）、化学的（农药残留、重金属）、物理的（原料携带的、生产过程设施设备混入的）、过敏原（产品本身）、人为的恐怖主义破坏五种潜在危害。针对这些潜在危害，，确定并实施预防性控制措施，确保危害得以显著降低或预防。From the hazard analysis carried out in the above worksheets, there are biological (pathogens, parasites, etc.), and chemical substances in the frozen soybean in all processes from product composition, raw

material procurement, processing to finished product loading and shipment. (Pesticide residues, heavy metals), physical (carried by raw materials, mixed with production process facilities), allergens (product itself), and human terrorism destroy five potential hazards. In response to these potential hazards, identify and implement preventive control measures to ensure that hazards are significantly reduced or prevented.

2、根据分析危害分析表所规定的预防性控制措施包括：The preventive control measures specified in the analysis hazard analysis table include:

2.1 生物的危害 Biological Hazards

2.1.1 环境卫生控制措施 Environmental monitoring program (for pathogen controls)

2.1.2 设施设备工器具卫生控制措施 Sanitation of utensils and equipment

2.1.3 食品接触面卫生控制措施 Sanitation procedures at food surface contact points

2.1.4 人员卫生控制措施 Staff hygiene training

2.1.5 防交叉污染控制措施 cross-contamination preventive program

2.1.6 良好操作规范 Current Good Manufacturing Practices (cGMPs)

2.1.7 漂烫（CCP 点）blanching (CCP point)

2.1.8 微生物检测计划 Microbial test plan

2.2 化学的危害, chemical hazards

2.2.1 供应链计划 Supplier verification activities

2.2.2 原料验收标准（CCP 点）fresh materials standard (CCP point)

2.2.3 农残检测计划 Pesticide residue test plan

2.2.4 基地管理控制措施 Farm management program

2.2.5 化学品管理使用控制措施 Chemicals use and management program

2.3 物理的危害, physical hazards

2.3.1 设施设备危害保养计划 utensils and equipment maintenance plan

2.3.2 设施设备工器具检查计划 utensils and equipment inspection plan

2.3.3 原料验收标准 Materials inspection standard

2.3.4 金属检测（CCP 点）metal detection (CCP point)

2.4 过敏原的危害 allergens Hazards

2.4.1 产品描述 product description

2.4.2 过敏原控制措施 Food allergen control program

2.4.3 防交叉污染控制措施 cross-contamination preventive program

2.4.4 标签管理使用计划 Label management plan

2.5 人为的恐怖主义破坏 Intentionally introduced acts of terrorism hazards

2.5.1 员工管理控制措施 staff management program

2.5.2 员工培训计划 staff training plan

2.5.3 产品防护计划 product protect and defense plan

2.6 其他预防性控制措施 other preventive program

2.6.1 召回计划 Recall plan

2.6.1 标识与追溯控制措施 TBS and Tracibility controls/program

2.6.2 产品过程控制措施 Procedure control/program

### 三、预防性控制措施的监控和纠偏 Monitoring of Effectiveness and corrective actions

1、所有的预防性控制措施必须规定合理的频率和要求进行监控，确保其持续一致性的得以实施。All preventive program must be to implement a monitoring program, which ensures the firm is conducting regular evaluations of the facility's control measures to determine whether the preventive controls are working

2、所有的预防性控制措施必须规定对于预防性控制措施实施不当时都要采取纠偏措施，说明应采取哪些步骤，以确保：

All the risk-based preventive controls and control measures are monitored any instances of deviation from the control measures must be identified, evaluated with respect to cause, and corrected to make sure:

2.1 采取适宜的行动来适合纠正因预防性控制措施实施不当而发生的问题； Performing necessary steps to correct the preventive program implement ineffectively

2.2 必要时，采取适宜的行动来减少问题再次发生的可能性； Performing necessary steps to reduce the likelihood of recurrence

2.3 对所受影响的产品进行安全评估，并实施相应措施，防止有潜在危害的产品进入流通环节。Evaluating the processed food for safety, Prevention of adulterated food from entering commerce

3、纠偏措施要规定针对非预期问题的纠偏措施： Corrective measures must provide corrective measures for unanticipated problems:

3.1 采取纠偏措施以识别并纠正问题，降低问题再次发生的可能性； Take corrective measures to identify and correct problems and reduce the possibility of recurrence

3.2 对手影响的产品进行安全评估，并在必要时防止受影响的产品进入流通环节； The safety assessment of the products affected by the opponents and the prevention of the affected products from entering the circulation when necessary;

3.3 在适宜时对产品的安全计划进行重新分析，确定是否需要修改产品安全计划。 When necessary, re-analyze the product's safety plan and determine if it is necessary to modify the product safety plan.

4、所以的监控和纠偏措施都要有相应的记录，并得到复核。 Therefore, the monitoring and corrective measures must have

corresponding records and be reviewed.

5、所有预防性控制措施的相关要求参见各文件。The relevant requirements for all preventive control measures can be found in each document.

6、关键控制点 (CCP) 的要求参见速冻毛豆荚的 HACCP 计划 Requirements for Critical Control Point (CCP) See HACCP Plan for Frozen Soybean

#### 四、验证确认重新分析 verification and reanalysis

##### 1、验证 verification

1.1 对预防性控制措施的验证 verification of preventive control/program

1.2 对监控活动的验证 verification of monitoring action

1.3 对纠偏措施的验证 verification of corrective action

1.4 对预防性控制措施的实施和有效性的验证 (包括记录的完成并签字、产品的检测、计量器具的校准、微生物检测、评审等) Verification of implement and effectiveness of preventive controls and control measures,(including records and signature, product test, instruments calibration, microbial test, audit and evaluation, etc.)

1.5 规定的重新分析 Reanalysis of program

1.6 所有的验证活动必须有记录 all verification action must be recorded

##### 2、确认 Approval

2.1 针对预防性控制措施的性质和在食品安全体系中的作用,在适宜时必须确认依据危害分析识别和实施的预防性控制措施能充分控制潜在的危害。Approval is conducted at appropriate intervals so the preventive action and controls remains relevant and takes into account new and emerging risks and hazards

2.2 预防性控制措施的确认: Approval on preventive action

2.2.1 必须有具备预防性控制措施资质的人员实施。Trained staff implement the preventive action

2.2.2 确认的时间: 1) 在食品安全计划实施之前; 2) 产品首次生产后 90 个日历日内; 3) 在发生任何可影响预防性控制措施或组合能否有效控制危害的变动时; 4) 在食品安全计划重新分析时。Approval on time (1) before implementing the food safety plan, (2) in 90 days of completing production, (3) any time of change on ineffective preventive actions or controls occurring.

2.2.3 确认的依据: 包括收集和评估科学和技术信息。Proof of verification

##### 3、重新分析 Reanalysis

3.1 至少每 3 年一次对整个食品安全计划进行重新分析, 或因为以下原因: reanalysis need to be made in less than 3 years because:

3.2 工厂生产经营活动发生显著变化, 导致欣慰和发生的潜在可能, 或原先识别的危害显著增加。The obvious change on

plant operation which may cause the potential or recognized hazard increased

3.3 知悉食品相关潜在危害的新信息。 Acknowledgement of new information about potential hazard of foods

3.4 发生预防性控制措施或组合失效时。 When occurring Ineffectiveness of preventive controls

3.5 当出现新的危害及科学认知发展, FDA 确定需要进行重新分析加以应对时。 New hazard occurred and FDA need evaluate and reanalysis and improve the preventive controls

3.6 重新分析必须有具备预防性控制措施资质的人员或在其监督下进行。 Reanalysis is made under the trained and authorized staff and auditor

## 五、记录 Documentation

1、必须建立并保存以下有关食品安全计划实施的记录: HARPC requires that records and documents related to food hazards and process control systems be established and maintained

1.1 危害分析记录 record of hazard analysis

1.2 预防性控制措施的监控记录 monitoring record for preventive program

1.3 纠偏措施记录 record for corrective actions

1.4 验证确认重新分析的记录 record of verification and reanalysis

1.5 加工过程监控和验证装置的校准记录 record of monitoring of production and verification of calibration

1.6 产品检测记录 record of product inspection/test

1.7 环境监测记录 record of Environmental monitoring

1.8 记录的复核 verification of records

1.9 有关供应链的记录 record of supply-chains

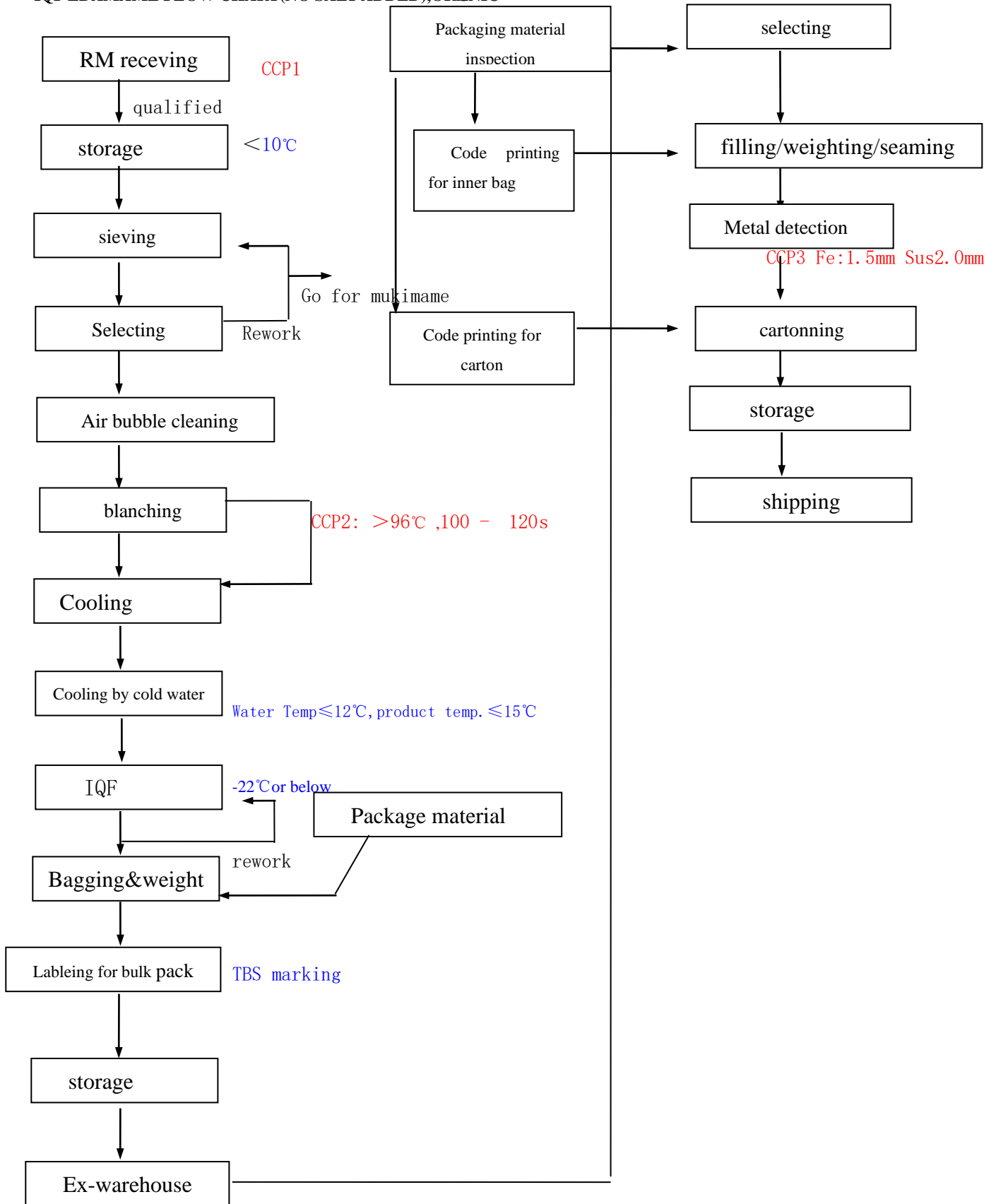
1.10 具备预防性控制措施资质的人员和审核员的培训记录 record of staff and auditor training for preventive program

2、记录的保存 recordkeeping

1、所有的记录, 自填制之日起必须保存至少 2 年 all records must be kept in 2 years.

# JINHUA TIANYUAN FOOD CO., LTD

## IQF EDAMAME FLOW CHART(NO SALT ADDED),ORGANIC



# Food Defense Program

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Compilation: He Jun

Update: 2018.05.12

Review: Mao Xiehong

Date: 2018.05.13

Approval: Qian Jiandong

Date: 2018.05.15

**1) Purpose**

In order to prevent foreign malicious destruction, terrorist acts and internal deliberate destruction, food safety precautions are taken to prevent disruptions.

**2) Scope**

It is suitable for the protection of the whole factory.

**3) Responsibilities**

1. the company is responsible for the management of personnel according to the protection requirements.

2. students' technical department is responsible for the internal protection management.

3. the quality assurance department is responsible for the inspection and supervision of protection work.

**4) Protection content**

**1, lock management**

1) control the use of movable locks for emergency exits and logistics corridors in the workshop. The workshop manager is responsible for key management, and the quality assurance department is responsible for routine checks.

2) the management of all high temperature storage and low temperature storage, the warehouse administrator is responsible for the key management, the import and export of the warehouse is issued and paid by the import and export list, and the Department is responsible for the daily inspection.

3) activities lock management for all chemical warehouses. The chemicals administrator is responsible for the key management. The chemical agent is responsible for the use and record of the chemicals, and the chemical agent is responsible for the daily inspection.

**2, personnel safety assurance (staff / staff)**

1) New employees were screened for background and investigated for criminal records.

2) Record the time when employees come and leave the factory, pay close attention to the abnormal

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and strange behavior of employees, in order to prevent damage and retaliatory behavior. Employees are forbidden to enter the factory without permission after leaving the factory, and they must be accompanied and supervised by relevant responsible persons after entering the factory.

3) to confirm the identity of the contractor, the supplier and other visitors, the delivery driver and other personnel. After the registration, the company can enter the company and record the time of the company. In the period of the factory, the rest area may be designated to rest and the other areas are not allowed to enter.

4) non workers in the factory are not allowed to enter the workshop without the person in charge of the factory (such as the general manager, the head of the factory, the production manager), and the entry to the workshop must be registered and checked (for self-examination).

5) Visitors must be accompanied by the staff of the factory.

6) for the construction personnel, equipment maintenance personnel, pest prevention professionals and other service personnel, during their work, the designated responsible department must be assigned to the site tracking supervision.

7) to enter the workshop, warehouse and other persons with possible contact with the food, in addition to the on-site supervision, before entering the workshop, the personnel should be trained and required to comply with the management system of the workshop, warehouse and so on.

8) a qualified supplier is assessed every year. During the evaluation, the carrier is required to provide the driver with a certificate of identification to ensure the safety of the product in transportation.

3, the management of restricted areas such as warehouse

1) restrict the management of restricted areas (such as product warehouse, chemical warehouse, laboratory, machine room, workshop, etc.), and require non operators or regional managers to enter the area.

2) Each warehouse must be locked when the warehousekeeper leaves to ensure that it is not used for destructive action.

3) Regular checking of articles and products in restricted areas, timely reporting of lost, new or other abnormal items, analysis and treatment.

4) Make a good record of the unpacked package, check it carefully, and make sure that the

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independent package is damaged.

5) the receipt of the raw and auxiliary materials must be inspected, the acceptance method according to the acceptance criteria of different materials, and verification of the delivery list, confirmed as the material provided by the contract supplier, can be received into the warehouse, the process is well recorded.

6) One person is strictly prohibited to operate alone in the area unless there is only one employee in the area.

#### 4. hardware inspection

1) Regular inspections of drinking water pipes, gas supply pipes, refrigeration pipes and movable locks are carried out monthly by the machine repair team to ensure safety.

2) the workshop thoroughly checks, collate and rectify the workshop site every week, clean out the unrelated articles out of the workshop, use the auxiliary materials, check and confirm the safety and return to the warehouse.

3) To promptly solve the problems found in the inspection, and to check and analyze the existence of dangerous substances, and to report the situation.

#### 5. monitoring system

1) the monitoring devices are installed in the factory area, the workshop, the loading and unloading area and so on, and there are video preservation functions to monitor the malicious damage and retain the evidence.

2) every day someone has to monitor and record the contents, monitor and find problems, and investigate, analyze and collect evidence in time.

#### 6. internal management

1) conduct on-site inspection of suspicious packages before sending them to the factory area.

2) restrict the staff to bring personal items into the factory, keep their personal items properly, and prohibit the personal items to be brought into the area within the workshop, and set up special persons for inspection every day.

3) adequate lighting facilities in key areas of the plant.

4) the auxiliary materials entering the workshop are first checked and then entered, and the contents

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of the inspection include the signs of tampering, the Supply Certificate and the inspection report.

**7. safety in transportation**

**1) the raw material workshop must be checked by the raw material acceptance unit to unload the car, and provide the supplier's Supply Certificate or bill; the container to the factory must have temporary seal, and the seal number is in accordance with the description on the vehicle list.**

**2) check all incoming and outgoing vehicles and record the vehicle number for inspection. Raw and auxiliary materials transport vehicles must be well protected, finished container loading process photographing and filing, the end of the cabinet must be locked.**

**3) strictly control the loading and unloading process. Only authorized persons should be contacted.**

**4) set up vehicle loading record book and communicate with related ports.**

9. Supervision of personal goods

1) all the staff entering the workshop and warehouse must carry out self-examination according to the company system, and keep the goods listed as dangerous goods by the entrance administrator, such as the key, the medicine, the plastic pen, the snacks, cosmetics, the return needle, the pin, the mobile phone, etc.

2) 2 times a month to check the staff locker regularly, and check the method: during the period of work, the employee is notified by the staff to open the cabinet to accept the inspection, which involves the items that belong to the normal employees' personal needs, record and criticize the education, and find the unidentified articles, cutting tools, gunpowder products and toxicity. Articles, immediately register and investigate the employees, restrict their return to work, and transfer them to the public security organs if necessary.

3) the staff work clothes must be replaced in the dressing room, and can not be taken out of the workshop area.

4) the foreign mailing products should be stored in the guard duty room first.

10, the security of the product's storage

1) all semi-finished products, finished products, additives and excipients are registered and managed after being placed in the warehouse.

2) the finished sealing box uses automatic sealing machine to guarantee only one box of sealing tape in one box. The process of outfit must be checked for the box. If there are two tape or signs of opening, it is isolated first and can be loaded into the case, such as unclear investigation, scrap treatment and reloading.

3) when the above items are out of the warehouse, confirm the original packaging state and quantity, and confirm that

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the goods can be exported without error.

11, the examination of the environment, etc.

1) confirm the environment around the factory every six months to prevent the occurrence of pollution sources.

2) the daily residual chlorine in water is detected and a water tap is drawn every day to complete the sampling test for all the water pools annually.

3) microbial detection of water quality per week.

4) check the water quality to Jinhua epidemic prevention station once a year.

5) there are factory security guards to check around the factory and the surrounding area, at least 1 times every 2 hours.

6) there are enough light sources at night in the factory to ensure that it can be viewed visually.

12. Liaison system

1) all relevant responsible persons find out the problems that are not consistent with the procedures, and block them in time.

2) If the restraint is ineffective or may have caused harm, the relevant person in charge shall be searched according to the emergency contact list and contacted and reported.

13. Verification management

1) Monthly review of protective measures to confirm the effectiveness of protective measures.

2) at least one emergency rehearsal is carried out every year.

3) Members of the assessment team, composed of members of the crisis management team.

14. The emergency contact list is attached to the annex.

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File	Product recall management procedure		File Type
Update date	Document No.	Version No.	Program file
5. Oct, 2016	TY-QP-QA-03	A/6	

1. **1. purposes**
2. **Ensure that the products with our company's logo can enter the investigation procedure as efficiently, quickly and completely as possible when they are recovered from the market at any time.**
3. **2. range**
4. **It is applicable to the control of recall of products or packages that are harmful or potentially harmful during the warranty period sold by the company.**
5. **3. duties**
6. **3.1 The Department of Trade is responsible for the feedback processing of product recovery information.**
7. **3.2 The Quality Assurance Department is responsible for the cause analysis and treatment of product recovery.**
8. **3.3 The product recovery team is responsible for the specific implementation of product recovery.**
9. **3.4 The head of the Food Safety Group is responsible for organizing the members of the Food Safety Group to analyze the causes of the accident and, if necessary, to consider improving the food safety management system or process.**
10. **3.5 the general manager is responsible for confirming, approving the condition of the product recall, recalling the implementation opinion of the product, recalling the opinion of the product, the analysis report of the food safety group and the suggestions for improvement.**
11. **4. working procedure**
12. **The 4.1 product guarantee department is responsible for the implementation of the product recall. The manager of the trade department has approved the approval of the general manager. When the following cases occur, the product should be considered.**
13. **Products of Grade I that are dangerous or defective and may cause serious injury or death to the human body;**
14. **Grade II products that may cause temporary or minor harm to the human body;**

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15. **Grade III products do not cause harm to human body, but violate the relevant laws of the exporting country or country.**
16. **Aiming at the enterprise: To protect the brand or image of the enterprise, recall the corresponding products.**
17. **4.2 Once the above situation occurs, the QA Department shall first confirm the seriousness of the situation. If necessary, to send a inspection to the health inspection agency to determine whether the product has any harm or potential harm, if there is any harm or potential harm, it will put forward the comments on the product in the inspection report and recall the opinions of the products. And after the approval of the general manager for approval. If there is no hazard or potential hazard, the non-conforming products shall be treated according to the general non-conforming products and the non-conforming products control procedures shall be implemented.**
18. **4.3 once the product recall is carried out, the relevant information of the product, including the name of the product, the batch number of the factory and the number of the products, is carried out by the product recall team. The Ministry of quality and insurance is responsible for tracking the results of the recall and preparing the report; the certification and issuing certificate company and the municipal entry and exit inspection and Quarantine Bureau, which will report the actual situation within 3 days, are notified by the team leader of the product recall group, and the contact form is found in the entry and exit inspection and Quarantine Bureau and the certification public department.**
19. **4.4 the group leader of the food safety group is responsible for the organization group members to analyze the cause of the product recall, put forward corrective measures and improve the process, such as the effectiveness of the food safety management system. The CCP points and key limits should be adjusted, and the hazard analysis of the products is verified or re done. Key points control, critical limits and verification are confirmed. Its effectiveness.**
20. **4.5 in the case of a product recall caused by the product's raw material problem, the raw material base is responsible for finding the quantity and date of the raw material for the raw material base, and the product insurance and production is responsible for providing the marking, date, work in work and repackaging of the goods. The finished warehouse is responsible for isolating the raw materials and finished products from the raw materials of the Department; the Ministry of trade confirms that Customers on the way to the number of products; Quality Assurance Department is responsible for collecting all information, confirm and supervise the separation of departments.**

# 金华天元食品有限公司

## JINHUA TIANYUAN FOODS CO.LTD.

This file is a confidential file. Please confirm to the file administrator that the file version is valid.

21. 4.6 Records of product recall shall be kept and the relevant provisions of Record Control Procedure shall be implemented.
22. Through product identification, it should be traced back to the production date or batch number of the product, and all processes establish a product identification system. The product should be sufficiently coded, and used in the written recycling plan to explain the use of the logo, making it easier to identify and recycle products.
23. 4.7 to establish and preserve product trends
24. The retention time of the product shall be at least longer than that of the product. The shelf life of the product shall conform to the inspection rules or regulations of various products. It is necessary to design and maintain appropriate records to facilitate recording when the product is recovered.
25. 4.8 the personnel involved in the process of product recovery
26. The product recyclers include: Trade Department, raw material base department, quality assurance department and production department. We should make provision for their division of labor, duties and requirements, and each member should make a substitute for the reason for his absence.
27. 4.9 the food safety team is responsible for organizing a product simulation recall exercise at least once a year, including the recall of package materials to verify the feasibility of the product recall procedure, and the completion of the simulated recall exercises should form a special report to the general manager. The annual management review evaluates and improves the recall procedure.
28. 5. Related documents and records
29. 5.1 related documents
30. Control procedures for unqualified products.
31. Record the control program
32. 5.2 application form
33. A report on the recall exercise of the product
34. A recall of product recall - a product recall
35. Recycling group member contact sheet
36. Authorized entry and exit inspection and Quarantine Bureau and certification company contact list.

## Audit Report

1. Audit Summary			
Company name	Jinhua Tianyuan Foods Co., Ltd.	Site Code	4195430
Site name	Jinhua Tianyuan Foods Co., Ltd.		
Scope of audit	Selection and packing of frozen vegetables, into plastic bags in consumer pack or bulk pack		
Exclusions from scope	None		
Justification for exclusion	None		
Audit Start Date	2021-09-06	Audit Finish Date	2021-09-08
Re-audit due date	2022-09-19	Head Office	No

Additional modules included			
Modules	Result	Scope	Exclusions from Scope
FSMA Preventative Controls and FSVP Preparedness	Passed	Selection and packing of frozen vegetables, into plastic bags in consumer pack or bulk pack.	None
Choose a module	Choose an item		

2. Audit Results					
Audit result	Certificated	Audit grade	B	Audit type	Announced
Previous audit grade	B	Previous audit date	2020-09-14		
Certificate issue date	2021-10-07	Certificate expiry date	2022-10-31		
Number of non-conformities	Fundamental	0			
	Critical	0			
	Major	1			
	Minor	9			

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F834 English Food Template v10, 26/07/2021

Page 1 of 70

Report No. AF/SZH-01738

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3. Company Details			
Address	No.1 Building, Lingxiazhu Industrial Zone, Jindong District, Jinhua City, Zhejiang Province 321042		
Country	P. R. China	Site Telephone Number	008657982386646
Commercial representative Name	Mrs. Wu Qunying	Email	sale@jhtyfood.com
Technical representative Name	Mrs. Mao Xiehong	Email	pinbao@jhtyfood.com

4. Company Profile					
Plant size (metres square)	<10K sq.m	No. of employees	1-50	No. of HACCP plans	1-3
Shift Pattern	1 shift per day (07:30~17:30), 7 days per week.				
Subcontracted processes	No				
Other certificates held	HACCP, Kosher and Organic				
Regions exported to	North America Europe Asia Choose a region Choose a region Choose a region				
Company registration number	3300/08043				
Major changes since last BRCGS audit	No major changes since last BRCGS audit				

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F834 English Food Template v10, 26/07/2021

Page 2 of 70

Report No. AF/SZH-01738

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**4. Company Profile**

Jinhua Tianyuan Foods Co., Ltd was established on 2002-07-26, a privately-owned enterprise and moved to the new site in Feb 2019. The factory is a specialized frozen vegetable processor, and packed into the plastic bags with consumer pack (sold to the supermarket) and bulk pack (to the other food manufacturer for the further processing).

The building for the frozen vegetable processing and storage was rented, and has a site size of approx. 6,000 square meters (3/F cold storage for the raw material, semi-finished and finished frozen product; 5/F processing zone, internal package storage and coding zone, cold storage zone). Total 86 staffs during the audit. There are 1 shift for selection and packing. There are 7 working days every week. The owner of this building was Jinhua Nanji Frozen Food Co., Ltd (is specializing in the production of ice and storage of the frozen food), the building was founded on 2003.

Site capacity:

the capacity of finished product warehouse is 3,000 tons at any given time;

the total capability of production on the site is 16, 000 tons yearly, and total output of the final frozen vegetable product was 10,000 tons in 2020.

The facility has been certificated on Organic, HACCP and Kosher.

The frozen vegetable product is mainly exported to USA, EU and Japan market.

Main processing equipment: quickly frozen room, automatic packing machine, vibration sieve, metal detector and sealing machine.

**5. Product Characteristics**

Product categories

06 - Prepared fruit, vegetables and nuts  
VM - FSMA Preventative Controls and FSVP Preparedness  
Category  
Category

Finished product safety rationale

No heat treatment such as cooking or blanching, key processing is selection and freezing (if required), long shelf life (18~24 months), core temperature of the finished frozen vegetable under -18C. Adequate cooking for eating for the consumer or supplied to other factory for further processing.

High care

No

High risk

No

Ambient high care

No

Justification for area

As raw materials were used and the product didn't eat directly, it shall be adequate cooking for eating or supplied to other factory for further processing. According to decision tree, only low risk, enclosed product and non-products areas exist. Low risk area: processing areas. Enclosed area: warehouses where finished products packed in packaging.

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F834 English Food Template v10, 26/07/2021

Page 3 of 70

Report No. AF/SZH-01738

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5.Product Characteristics	
Allergens handled on site	Soya Nuts Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen
Product claims made e.g. IP, organic	Organic
Product recalls in last 12 Months	No
Products in production at the time of the audit	Selection and packing of frozen soya bean and frozen lotus root

6.Audit Duration Details			
On-site duration	24 man hours	Duration of production facility inspection	12 man hours
Reasons for deviation from typical or expected audit duration	FSMA avm included		
Next audit type selected	Announced		

Audit Duration per day			
Audit Day	Date	Start Time	Finish time
1	2021-09-06	08:30	17:30
2	2021-09-07	08:30	17:30
3	2021-09-08	08:30	16:00

	Auditor number	Name	Role
Auditor Number	21627	Jay JING Hao	Lead Auditor
Second Auditor Number	N/A		Please select

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F834 English Food Template v10, 26/07/2021

Page 4 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Present at audit				
Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.11)				
Name/Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Mr. Qian Jiandong / General Manager	X			X
Mrs. Mao Xiehong / Vice GM and QA Manager	X	X	X	X
Mrs. Wu Qunying / Sales Manager	X			X
Mr. He Jun / QA	X		X	X
Mr. Wu Jianlin / QC	X		X	X

GFSI Audit History		
Date	Scheme/Standard	Announced/Unannounced
2020-09-14	BRCGS Food V8	Announced

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F834 English Food Template v10, 26/07/2021

Page 5 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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## Non-Conformity Summary Sheet

Critical or Major Non Conformities Against Fundamental Requirements				
No	Clause	Detail	Critical or Major	Ant. re-audit date

Critical				
No.	Clause	Detail		Ant. Re-audit date

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F834 English Food Template v10, 26/07/2021	Page 6 of 70	Report No. AF/SZH-01738	Auditor: Jay JING Hao



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CONFIDENTIAL TREATMENT REQUESTED

*Claudio Innocenti*

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	5.3.7	Gluten free was claimed on the product package of the soybean for one client, but the documented validation evidence to meet the stated claim wasn't provided.	Soya bean products has been sampled and sent to a third-party testing organization for testing gluten content. The test result was "no gluten" and met the commitment of gluten free declaration.	<p>1. To learn the relevant contents of article 5.3 of the eighth edition of BRCGS, update the allergen control procedure of the factory, and increase the verification of the commitment to the adaptability of allergic people, at least once a year.</p> <p>2. According to the updated allergen control procedure, to provide training and guidance to workshop managers and warehouse managers and determine the deadline for commitment verification to prevent nonconformities from occurring.</p>	We didn't understand the relevant contents of allergen management in article 5.3 of the eighth edition of BRCGS. The allergen control procedure formulated by the factory did not specify article 5.3.7 and did not conduct comprehensive verification after making a commitment to the adaptability of allergens.	2021-09-22	Jay Jing

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F834 English Food Template v10, 26/07/2021      Page 7 of 70      Report No. AF/SZH-01738      Auditor: Jay JING Hao



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Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	2.4.1	The allergy sufferers for the nut wasn't described in the intended use of the product by the customer of HACCP plan.	Updated the HACCP plan, and revised the intended use of product description, and added the description of allergen nuts for special populations.	To conduct training and education for system administrators. It is required to reconfirm the HACCP plan and update relevant documents when new sales are generated. To check HACCP plan and the product description.	The plan reconfirmation requirements specified in the factory's HACCP work manual were not seriously implemented, and the nut product chestnut was purchased and used in July 2021, but the HACCP plan was not updated in time.	2021-09-22	Jay Jing
2	3.9.2	In the cold storage zone, the batch number of one pallet of the frozen semi-finished vegetable wasn't marked.	All unmarked semi-finished products have been marked with batch number identification again.	1. The loading and unloading personnel shall be trained and instructed. The semi-finished products with marks in the loading and unloading process shall be stacked on a shelf and put in the warehouse only after the correct marks are posted; 2. To provide	1. During the loading and unloading of semi-finished products, the batch number identification fell and was not posted again. 2. The daily inspection wasn't carefully performed and followed.	2021-09-22	Jay Jing

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F834 English Food Template v10, 26/07/2021

Page 8 of 70

Report No. AF/SZH-01738

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					training and guidance to the cold storage management personnel. During the daily inventory inspection, if any sign is found to fall, it shall be reported and handled in time.		
3	4.4.1	In the selection and packing zone 5/F, the wall which beside the material movement zone has been broken.	Have repaired the broken wall tiles and well maintained.	<ol style="list-style-type: none"> <li>To provide training and education for workshop personnel in accordance with the relevant requirements in the management procedure for corrective and preventive control measures to increase the awareness of foreign matter risk.</li> <li>To check the damage of all walls and floors in the workshop. If any damage is found, repair it immediately.</li> <li>Co conduct GMP inspection on the workshop once a</li> </ol>	<ol style="list-style-type: none"> <li>The personnel in the workshop do not have strong awareness of foreign matter risk, and the implementation of prevention and control measures is not enough.</li> <li>During daily inspection, it was found that the wall damage was not repaired in time, and the corresponding damage signs were not posted.</li> </ol>	2021-09-22	Jay Jing

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F834 English Food Template v10, 26/07/2021

Page 9 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Minor							
				month, put forward rectification requirements in case of damage, clearly specify the responsible person and rectification period, track and verify the rectification effect, and ensure that the nonconformities are effectively improved.			
4	4.6.1	On site audited in the selection and packing zone 5/F, the rough welding spots were detected on the hopper which used in the auto-filling and seaming device.	Took down the hopper of the automatic packaging machine, polished and removed the welding spots.	<p>1. To provide training and education for workshop personnel in accordance with the relevant requirements in the management procedure for corrective and preventive control measures to increase the awareness of foreign matter risk.</p> <p>2. To check all tools, instruments and equipment in the workshop. If any abnormality is found,</p>	<p>1. The personnel in the workshop do not have strong awareness of foreign matter risk, and the implementation of prevention and control measures is not enough</p> <p>2. During daily inspection, it was found that the tools were damaged and the welding joints were not polished</p>	2021-09-22	Jay Jing

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F834 English Food Template v10, 26/07/2021

Page 10 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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				immediately improve it. 3. Daily spot inspection of equipment, tools and instruments, put forward rectification requirements in case of abnormalities, clearly specify the responsible person and rectification period, track and verify the rectification effect, and ensure that the nonconformities are effectively improved.	and removed in time.		
5	4.7.2	Audited in frozen vegetable packing zone, the rotation shaft which beside the product exit on the 2# auto-filling and seaming device wasn't protected against the contamination of foreign material and condensate water.	Protective devices have been installed at the blanking port of the automatic packaging machine to prevent condensate and foreign matters from falling.	1. To provide training and education for workshop personnel in accordance with the relevant requirements in the management procedure for corrective and preventive control measures to increase the awareness of foreign matter risk.	1. The personnel in the workshop do not have strong awareness of foreign matter risk, and the implementation of prevention and control measures is not enough 2. During daily inspection, it was found that there	2021-09-22	Jay Jing

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F834 English Food Template v10, 26/07/2021

Page 11 of 70

Report No. AF/SZH-01738

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Minor							
				<p>2. To check all equipment in the workshop and install protective devices immediately if there is a risk of condensate or foreign matter falling.</p> <p>3. Daily spot inspection of equipment, tools and instruments, put forward rectification requirements in case of abnormalities, clearly specify the responsible person and rectification period, track and verify the rectification effect, and ensure that the nonconformities are effectively improved.</p>	were unreasonable places, which were not improved in time.		
6	4.8.6	Audited in the 3/F cold storage zone, some cigarette ends were detected in the ashtray which stored in the forklift for vegetable material transportation.	Cleaned the cigarette butts on the forklift, we criticized and educated the forklift operators.	1. To provide training and education to workshop personnel on relevant requirements of management procedure for	1. The awareness of foreign matter risk and safety production of workshop personnel is not strong, and the	2021-09-22	Jay Jing

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F834 English Food Template v10, 26/07/2021

Page 12 of 70

Report No. AF/SZH-01738

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				corrective and preventive control measures and safety production to enhance risk awareness 2. To specify the designated smoking points and prohibit smoking in any area of the plant 3. To emphasized at the daily class meeting that smoking is not allowed at non designated smoking points.	implementation of prevention and control measures is not enough 2. No daily training for relevant personnel 3. Management personnel did not supervise in place.		
7	4.9.2.1	Two snap-off blades were detected in the worktable during on-site audited in the plastic bag coding zone.	Took back the art knife, issued the special knife for removing the inner bag and outer packaging, and criticized and educated the personnel in the coding workshop. It was forbidden to use the art knife in the future.	1. To carry out training and education on the relevant contents of the regulations on the management and use of cutting tools for the personnel of the packaging material warehouse, and the use of art knives in the workshop is prohibited	1. The personnel in the packaging material warehouse have weak awareness of foreign matter risk and safety production, and the implementation of prevention and control measures is not enough	2021-09-22	Jay Jing

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F834 English Food Template v10, 26/07/2021

Page 13 of 70

Report No. AF/SZH-01738

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				2. The marking workshop shall post the sign prohibiting the use of art knife, and only the special knife for unpacking is allowed.	2. No daily training for relevant personnel 3. Management personnel did not supervise in place.		
8	4.10.3.3	Metal detection was required to test and monitor hourly, but on site audited at 14:35 on September 06, 2021, the record after 12:40 wasn't completed.	Criticized and educated the on-site quality control, and completed the records immediately after verification to ensure that the verification results are consistent with the records.	1. To carry out training and education for all quality control in the workshop, and timely record the inspection and verification contents in strict accordance with the system requirements 2. The quality control director shall confirm the verification actions and records during daily patrol inspection, and often remind to complete the verification and records in time.	1. After the on-site quality control monitored and verified the gold probe, it was not recorded in time. 2. Management personnel did not supervise in place.	2021-09-22	Jay Jing
9	4.11.1	Audited in selection and packing zone 5/F, the mould spots were found in the bottom of the protective	Cleaned and dealt with 2# mildew at the bottom of the protective plate of automatic packaging equipment.	1. To clean thoroughly after work every day. Wash with clean water first, then	The daily cleaning was not carried out thoroughly, but it was washed	2021-09-22	Jay Jing

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F834 English Food Template v10, 26/07/2021

Page 14 of 70

Report No. AF/SZH-01738

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		board of 2# auto-packing device.		brush with detergent, rinse with 100ppm sodium hypochlorite after washing with clean water, and finally rinse with clean water. 2. 2. Some parts that are not easy to clean shall be disassembled and thoroughly cleaned every 7 days. 3. To check after daily hygiene and cleaning. If mildew is found, inform the health worker to clean thoroughly after disassembly.	with ordinary water, and mildew appeared after long-term accumulation. Management personnel did not supervise in place.		

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F834 English Food Template v10, 26/07/2021

Page 15 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Comments on non-conformities

None

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F834 English Food Template v10, 26/07/2021

Page 16 of 70

Report No. AF/SZH-01738

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## Additional Modules / Head Office Non-Conformity Summary Sheet

Critical			
No	Clause	Detail	Re-audit due date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

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F834 English Food Template v10, 26/07/2021	Page 17 of 70	Report No. AF/SZH-01738	Auditor: Jay JING Hao



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Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	13.1.3	On site audited in the selection and packing zone 5/F, the rough welding spots were detected on the hopper which used in the auto-filling and seaming device.	Took down the hopper of the automatic packaging machine, polished and removed the welding spots.	1. To provide training and education for workshop personnel in accordance with the relevant requirements in the management procedure for corrective and preventive control measures to increase the awareness of foreign matter risk. 2. To check all tools, instruments and equipment in the workshop. If any abnormality is found, immediately improve it. 3. Daily spot inspection of equipment, tools and instruments, put forward rectification requirements in case of abnormalities, clearly specify the responsible person and rectification period, track and verify the rectification effect, and ensure that the nonconformities are effectively improved.	1. The personnel in the workshop do not have strong awareness of foreign matter risk, and the implementation of prevention and control measures is not enough 2. During daily inspection, it was found that the tools were damaged, and the welding joints were not polished and removed in time.	2021-09-22	Jay Jing

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F834 English Food Template v10, 26/07/2021	Page 18 of 70	Report No. AF/SZH-01738	Auditor: Jay JING Hao



*Claudio Innocenti*

# Detailed Audit Report

## 1. Senior management commitment

### 1.1 Senior management commitment and continual improvement

Documented Food Quality and Safety Policy was signed by GM- Mr. Qian J.D and is displayed at the site entrance and defined in Food Quality and Safety Manual (TY-QM-01 A/8) issue date on 2019-12-30.

Detail as below,

- Assure raw material fresh,
- Technology keep improving,
- Management fastidiously
- Guarantee quality.

The food safety and quality objectives are established, documented, monitored and reviewed,

- Product qualified 99% when at first time inspected by local regulator.
- Customer satisfaction rate 98%.
- Food safety issue -Serious food safety incident is 0.

The targets were disassembled to each department with detailed objectives of each department, each department will review and communicate the detailed objective of own department at least quarterly, the review records dated 2021-04-01 and 2021-07-01 were reviewed.

Company food safety and quality culture scheme and plan TY-QP-BG-08 was developed, the actives were detailed including the employee training and management training, the employee award day about the food safety, the questionnaire on the food safety, outward-bound training and top management interview with the employee, the review of the effectiveness of completed activities was performed on 2021-06-20.

The management review control and management procedure has been developed; the frequency of the management review is planned to be at least once per year.

The last management review was conducted on 2020-12-30. General Manager attended the management review meeting to demonstrate his responsibility for the review process. The management review records were provided. And total 3 decisions and action were raised: to recruit the middle management in the packing zone, to add one new metal detector and to purchase 200pcs shelves.

Monthly meeting on food safety, legality and quality is required, and the meeting record is in place, sampled the records dated 2021-06-05, 2021-07-03, 2021-08-07 and 2021-09-03.

The most senior production/operations manager on site was Mr. Q.J.D, he attended the opening and closing meetings. Relevant departmental managers were available during the audit process.

QC department in charge of collecting and updating the regulations and laws from local government departments, clients and Internet and the list (revised date 2020-08-23) is available, for example, Japanese Positive List, EU 852/2004, EU No 10/2011, GB2762, GB2763, GB5749-2006 and GB29921-2013.

The confidential reporting system (TY-QP-BG-09 A/8) relating to product safety, integrity, quality and legality has been established, and trained to all employees, the mechanism of the appointed fixed-line telephone and letter box for reporting concerns also has been posted in the personnel channel wall of the production building.

An electronic version BRCGS Food V8 was present and it was Chinese version.

Total 1 Major and 9 Minor CARs which raised in the last BRCGS audit have been effectively corrected. BRCGS logo and references to certification status were used in accordance with the conditions of use detailed in the audit protocol section (Part III, section 5.6) of the Standard, not found to use on the label or package of the product.

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F834 English Food Template v10, 26/07/2021

Page 19 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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**1.2 Organisational structure, responsibilities and management authority**

Experienced management team includes General Manager- Mr. Qian J.D, Vice General Manager and QA manager- Mrs. M.X.H, Sales Manager- Mrs. W.Q.Y, Vice GM and Production Manager- Mr. J.H.L, MT director- Mr. F.J, Quality Director- Mrs. Z.J.F and Material Plant Manager- Mr. Q.J.Z.  
 Documented clear organisational structure is in place. Appropriate documented arrangements in place to cover for the absence of key staff.  
 The responsibilities for the management of activities which ensure food safety, legality and quality were clearly allocated and defined in documented Quality Manual.

**Details of non-applicable clauses with justification**

Clause/Section Ref	Justification
None	

**2 The Food Safety Plan – HACCP**

HACCP approaching refer to CAC/RCP1-2003. HACCP manual (TY-QM-02, A/8) was developed. HACCP plans were established and maintained based on the codex Alimentarius HACCP principles. The multi-disciplinary team comprises members from the following departments: Production department, Technical department, QA department, Administration department, the maintenance, Sales department and lab.  
 HACCP team director, Mrs. Mao X.H, Vice General Manager and Quality Manager  
 Vice team leader is Mr. Qiu J.Z, Material purchasing director and MR.  
 Total other 13 members were appointed.  
 HACCP Team Leader is Mrs. Mao X.H and has the following HACCP training and experience: more than 25 years working experience on quality and technical management of frozen vegetable products production, and trained on HACCP system and BRCGS, and the certificates were reviewed.  
 Other persons had received in-house HACCP training and the relevant certificates and training records were available for review.  
 Document prerequisite program was established including SSOP, allergen control, training, transport management and so on.  
 Relevant information such as scientific literature, historical and known hazard, regulations of destination countries were used as reference for HACCP analysis.  
 Products are frozen vegetables, such as soybean, broccoli, cauliflower, green beans, shiitake mushroom, rape flower, green asparagus, sweet corns, pea pods, sugar snap pea, and so on.  
 Soybean and nut (Chinese chestnut) were the allergen product.  
 Intended use for frozen vegetable products was defined: eat after cooked / fully heated to general consumer, or as ingredients of further processing manufacturers, exclude allergen suffers of soybean.  
 Stored below -18°C with the longest shelf life 24 months.  
 The following flow diagrams are in place,

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 20 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Raw material inspection, storage, manual selection, magnet selection, weighing, frozen if required, packing and seaming, metal detection, storage (-18°C) and delivery.

The flow diagram of frozen soybean was verified on site by HACCP team and were signed off on 2021-08-23, the verification records were provided.

Hazard analysis has been completed from raw material, processing to the finished frozen vegetable products, including of biological, chemical, physical hazards and other hazards.

Likely occurrence of hazard (1~3) and severity of the effects (1~3) considered fully during the hazard analysis. Suitable control measures for each kind of potential hazard were documented.

Hazard analysis was conducted covering all potential hazards including metal piece, broken glass, salmonella, Listeria monocytogenes, Shigella, heavy metal and pesticide residue. For the significant hazards (6~9), decision tree will be used to decide the hazard controls at each process step to be CCP or not, the results are documented.

A decision tree has been used to assess the hazard controls at each process step and the results were documented.

Total 2 CCPs for each product:

CCP1: raw material receiving for pesticide control.

CL: Materials must be delivered with food safety certificate from the approved suppliers. The monitoring frequency is per batch.

CCP2: metal detection for physical hazard control.

CL: Fe 1.5 mm, Non-Fe 2.0mm and SUS 2.5mm; The monitoring frequency was hourly

CCP1 raw material testing report was reviewed, for example, raw frozen soybean testing report form Yantai J.K Inspection Service Co., Ltd was reviewed, report number 21W071004101, issue date 2021-07-12, total 205 pesticide residue was tested, and the testing result N.D. The rape flowers testing report 21W030511101, issue date 2021-03-09, total 187 pesticide residue was tested, and the testing result N.D

CCP2 monitoring records on May 2021 and 2021-09-07~08 were sampled and reviewed.

The corrective action for each CCP was defined in HACCP plan, including refuse incoming goods, supplier assessment, separate and assess the affected products, device repair.

All critical limits were based on objective data and regulations, such as CL of CCP1 based on regulations of national & domestic countries (GB2762, GB2763) and FDA regulation.

No internal problem was raised related to CCPs control at presents through records verifying and review of monthly meeting programs.

No external customer complaint was raised related to CCPs deviation at presents through reports review of customer feedback in October 2020 to date.

PRP review was performed on 2021-03-12, the annual HACCP plan was conducted on 2021-03-21 with all inputs included.

**MINOR CAR is raised hereunder against clause 2.4.1,**  
**The allergy sufferers for the nut wasn't described in the intended use of the product by the customer of HACCP plan.**

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
None	

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 21 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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### 3. Food safety and quality management system

#### 3.1 Food safety and quality manual

Food safety and quality manual as TY-QM-01 A/8,  
 Edited – QA- Mr. H.J;  
 Reviewed- Vice General Manager & Quality Manager–Mrs. M.X.H;  
 Approved –GM- Mr. Q.J.Z.  
 Issued date: 2019-12-30  
 Implemented date 2020-01-01  
 Food safety and quality management system was established based on the requirements of ISO9001, ISO22000, HACCP, BRCGS Food, other relevant reference and regulatory requirements, the manual was issued with Chinese language and readily available to relevant staffs.  
 The necessary procedures, WI and practices were collated in the form of printed quality system.

#### 3.2 Document Control

Working methods and practices are documented within food safety and quality control system. The manual was comprehensive and covered all BRCGS Food Standard requirements.  
 Document control procedure (TY-QP-BG-01 A/8) was developed. Where documents are maintained electronically, the site were required to ensure that they are stored securely and cannot be amended by unauthorised person.  
 The controlled document list was established and indicated the latest version number.  
 The document replacing system was implemented, the document release and retire record TY-QR-BG-02 was completed, sampled the records dated 2021-01-05.

#### 3.3 Record completion and maintenance

Documented record control procedure TY-QP-BG-02 is established and implemented,  
 The requirement of collation, review, maintenance, storage and retrieval of records were defined. The electronic form is stored with authorised access, control of amendments and password protection, it is backed up to prevent loss.  
 Records regarding product requirements of shelf life (24 months) and the record shall be maintained for 3 years at least.

#### 3.4 Internal audits

Documented internal audit procedure (TY-QP-BG-05) is established and implemented.  
 The internal audits must be done at least once a year and scheduled throughout the whole year (at least four different audit date duration per year), and the last internal audit was done on 2021-08-20.  
 Total 8 internal audit team members are appointed, Mr. Q.J.Z was appointed as team director.  
 Internal auditors are competent, internal auditor training records are retained on file.  
 Internal audit plan and checklist showed that cross audit conducted. The internal audit report dated 2021-06-16, 2021-07-21 and 2021-08-20 were reviewed.  
 The internal audit records as following:  
 Internal audit plan TY-QR-BG-08  
 Internal audit check list TY-QR-BG-09  
 Non-conformity Corrective action report TY-QR-BG-11  
 Internal audit report TY-QR-BG-10  
 Signature record of the internal audit meeting  
 Total 3 minor CAR was raised in the internal audit from January to August 2021.  
 The responsible person and deadline for corrective action were defined and implemented, the performance of the corrective actions was monitored by internal audit team, and they have been verified.

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 22 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Monthly GMP is implemented and included the inspection for factory hygiene, housekeeping and fabrication conditions, sampled the GMP inspection records dated 2021-07-29 and 2021-08-30.

3.5 Supplier and raw material approval and performance monitoring

3.5.1 Management of suppliers of raw material and packaging

The documented risk assessment of each raw materials including allergen contamination, foreign body risks, microbiological, chemical contamination, substitution and the significance of a raw material to the quality of the final product were in place in the facility and it was updated and reviewed annually. The last assessment was conducted 2021-03-10 and the record TY-OR-BG-16 was maintained.

The documented supplier assessment procedure and purchase control procedure based on risk assessment was in place. The supplier review was carried out by purchase department and quality department effectively. The grades of suppliers were defined, the assessment and approved method was defined including GFSI certificate review, or onsite audit or questionnaire investigation.

All suppliers of the materials, ingredient, packing products and services have to be approved at the first and then entered into the system before they can be used.

Approved supplier list TY-QR-MY-01 was in place.

Raw frozen vegetable material supplier – Jiangsu H.D Co., Ltd, CIQ registered certificate (3200/08051), production license (SC11132092200527, valid date until 2022-11-05) and BRCGS Food certificate (grade B, certificate valid date until 2022-01-06) were collected

Packing material supplier, for example, plastic inner bag supplier:

Hangzhou Z.W Package Co., Ltd, production license (XK16-204-00534), ISO9001, ISO14001 and questionnaire dated 2020-09-09 were in place

Anhui T.H Co., Ltd, production license (XK16-204-01037, valid date until 2024-06-30), the testing report and the supplier questionnaire investigation dated 2020-08-25 were reviewed. Yuyao C.D Package Co., Ltd, Production license (XK16-204-00167) and the supplier questionnaire investigation dated 2021-08-20 were reviewed.

Traceability system of most suppliers approved via questionnaires is verified via mock practice or via the certificate review once per three years or any major changes, sampled: the traceability testing report dated 2021-08-21 for the package supplier- Zhangzhou R.M Co., Ltd was reviewed.

The agents and brokers which alcohol were purchased, were evaluated based on same procedure.

Manufacturer's approval certificates, for example, the business license, QS/SC cert or CIQ cert, were collected via the agents and brokers.

All suppliers' subject yearly assessment of which items include the quality of the finished product, delivery timely, price and others. Approved supplier assessment record is in place.

3.5.2 Raw material and packaging acceptance, monitoring and management procedures

Raw material and packaging material inspection and test procedure is established and implemented. The parameters for acceptance and frequency of testing are clearly defined in it.

And the raw material and package material inspection records inspected during audit.

On site verified green bean material batch number 20F2101E. The material inspection record was in place, the inspection items include visual inspection, size, the foreign material, insect.

The plastic bag with batch number 20210511 inspection record was reviewed.

The received materials were verified by authorized person such as QA prior receiving.

3.5.3 Management of suppliers of services

Documented service supplier procedure was established.

The service suppliers list including lab testing, waste control, pest consultation and transportation were established, and the assessment records and contracts were in place, sampled the service contract of shipment service supplier- Shanghai J.L Company was available, signed on 2021-08-27. Service exceptions are included in the contract or when placing order.

Product testing supplier- Yantai J.K Co., Ltd, business license, CMA certificate (161500340284, valid date until 2022-07-12) and CNAS (L1198, valid date until 2024-05-27) were collected and reviewed.

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 23 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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3.5.4 Management of Out sourced processing

3.5.4 NA due to no processes are outsourced.

3.6 Specifications

The specifications of raw materials, ingredients and packaging materials and the specifications of the finished frozen vegetable products are established, based on the relevant safety and legislative requirements as well as customer requirements. Sampled:

Raw Soybean specification TY-WI-SJ-11, the visual inspection requirement, insect requirement, the foreign material, microbe requirement and limit, pesticide residue, storage temperature, packing requirement were detailed.

The package material specification, TY-WI-QA-04, the relative requirement and limit were detailed (for example, material type, chemical requirement, microbe requirement).

Quality department is responsible to review all documents including specifications at least once per 3 years or any changes.

3.7 Corrective and preventive actions

The company had established corrective/ preventative action procedure (TY-QP-QA-06) to ensure investigation of the root cause of non-conformity would be performed and corrective actions would be taken.

3.8 Control of non-conforming product

Documented non-conformity control procedure (TY-QP-QA-05) was established, and the responsibility for decision making on the use or disposal of products was defined, and QA manager was responsible for it and GM could make final decision.

The designated separated storage room for non-conforming products were identified and marked with labels, and the clear process was understood by staff interviewed during the audit.

The non-conforming product record (TY-QR-QA-05) was completed, sampled the record dated 2021-04-21 and 2021-08-11.

3.9 Traceability

The company had in place the product label and trace procedure which made the company able to trace materials from raw material source to finished product and vice versa.

The internal batch number was registered and marked; the supplier batch number of the ingredient and raw material were registered in the raw material inspection record.

Batch number of raw material- production date + farm code+ plot number of the frozen vegetable.

Plastic bags: incoming date or production date

Finished products coding: Customs registered number + expired date or production code according as client's requirement.

Traceability test carried out to cover both directions (raw material to finished product and vice versa) at least once per year.

The last product traceability was tested on 2021-04-01

Time from 11:00 to 12:30

Mock based on frozen green bean: 20G05J2D (production date 2020-07-05)

Raw material quantity: 37530 kg

Traced to the final product: ZIQ3021063

Traced to the packing material: plastic bag- 20210108

All concerned products are located within 1.5 hours.

On-site traceability:

A test initiated by the auditor on the day of the audit involved the following.

Product name: IQF green bean,

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 24 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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 If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com

Finished Customs batch number: ZIQ3021184  
 Production batch number of the final product: 20230516 LOT 58 F20F2101-03  
 Selection and packing date: 2021-05-16  
 Quantity of the finished product: 300carton, 3000kg  
 Batch number and quantity of the raw material: 20F2101E, 33930kg  
 Using quantity: 3250kg  
 Batch number of plastic bags: 20210511  
 Loading date: 2021-05-31  
 Production yield 92.3%  
 All concerned products are located within 2 hours.

Rework only for the broken package of the frozen vegetable and defective sensory product, or size of the product, the batch number of those re-work product was registered and reviewed.

**MINOR CAR is raised hereunder against clause 3.9.2, In the cold storage zone, the batch number of one pallet of the frozen semi-finished vegetable wasn't marked.**

**3.10 Complaint-handling**

Documented customer compliant handling procedure (TY-QP-MY-02) is established and implemented. Sales department collected complaints from clients, then delivered it to QA department. The root of cause is analysed by QA. And related person will take the action. The complaints from customer are registered, the investigated and the results of the investigation are recorded. Sales department was responsible for collection, QA department was responsible for analysis. All complaints records and results of the investigation are reviewed regularly. Sampled the customer complaint report on 2021: dated 2021-06-01 of the defective seaming of the cauliflower product, dated 2021-07-21 of the rope in the green bean. Total 38 pcs customer complaints were received and dealt in 2020, it was focused on the foreign material (39.5%), the vegetable quality (34.2%) and broken package (26.3%). Complaint data were analysed annually for significant trends and used to implement on-going improvements to product safety, legality and quality, and the trending analysis report on 2020 was reviewed.

**3.11 Management of incidents, product withdrawal and product recall**

Manage procedure of incident (TY-QP-SJ-06) had been established to manage incidents and potential emergency situations, including the disruption to key services such as water, power, transport, staff availability and communications; events such as fire, wind, flood or natural disaster; malicious contamination or sabotage. The power failure testing dated 2020-12-11 with records retained and sampled. The epidemic situation for COVID-19 pandemic management and control procedure was developed and implemented, the special guarder checked the temperature and the travel map for every personal who will enter the factory. Documented products withdraw and recall control procedure was developed and tested annually. It was defined in the procedure that in the event of a product recall, SGS shall be informed within three working days of the decision to issue a recall. No actual recall or withdrawal has occurred. Mock recall for frozen green bean (500g/package) with batch number ZIQ3021205 (based on the major product quality issue, quantity of the shipment product 7000kg, the production date 2021-01-01) was tested on 2021-07-20, timings of key activities were recorded, all concerned products are reached and the mock recall testing report was completed. On site, the mock recall was tested by auditor on site combined with the product traceability testing, detailed in the section 3.9.

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 25 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
3.5.1.7	No this specific exceptions.
3.5.2.3	No living animal in receipt.
3.5.4	No outsourced processing and packing

## 4. Site standards

### 4.1 External standards

The owner was Jinhua Nanji Frozen Food Co., Ltd and it is specializing in the production of ice and storage of the frozen food, the building was founded on 2003. The rented building which for the frozen vegetable processing and storage was rebuilt in Feb 2019.

The boundary of factory is clearly defined.

The site environment has no potential bad impact on product and production, the possible contamination was prevented, no dust and odour on site.

No local activities around the factory that would risk product contamination (only one ice manufacturer located in other separated building at this address).

The dormitories, canteens and power plants are segregated from working areas of workshop and storages, there are no any pollution to products.

New building for the canteen and office which located at this address is building and not polluted to the frozen vegetable processing.

### 4.2 Site security and food defence

Documented site security and food defence control measure (TY-GF-BG-08) was established.

Visitors e.g. auditors shall make a declaration when entering their workshop and warehouse.

One hygiene management person is in each changing room at the entrance of workshop.

Production license SC11133070102182, valid date until 2024-05-05

Custom register No. is 3300/08043, valid date until 2024-05-05

FDA registered number: 16041118242.

Package materials and finished products kept separately. And chemicals kept in one special room and locked. Procedure is in place to ensure that finished product is held under secure storage and transportation conditions. Training on food defence was completed on 2021-08-16.

Identified security arrangements and food defence plan were implemented and reviewed and the assessment report (TY-GF-BG-08) was provided, review date 2021-01-05; the control measurement was checked monthly, and the last was checked 2021-08-31; the food defence was tested on 2021-03-17, the testing report TY-OR-GF-27 was provided.

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 26 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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4.3 Layout, product flow and segregation

The building for the frozen vegetable processing and storage was rented, 3/F cold storage for the raw material, semi-finished and finished frozen product; 5/F processing zone, internal package storage and coding zone.

Detailed plan of the site including access points for personnel and travel routes, location of staff facilities and routes to the facilities from places of work, production process flow, routes for the removal of waste was in place.

Working space and storage is sufficient to enable operations to be carried out properly under safe hygienic conditions. In the frozen vegetable selection & packing workshop, the coolers are fixed, the temperature is controlled under 14.5C, the temperature check record is in place.

4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas

The production zone located in 5/ F of No.1 building, and the facility was used from Feb 2019.

Drainages are properly designed, and made of the stainless steel board.

The ceilings were made of PVC board and maintained in the acceptable manner.

The wall was made of PVC plate and ceramic tile and the floor is made of terrazzo in the vegetable production area and the packing room.

In the selection and packing zone, the pillar was coated with the stainless steel board.

The windows of the buildings were closed to prevent pest entry, and the window screen was fixed.

During site audit, all doors were maintained in good condition.

Existing glass windows were protected with plastic film against breakage.

Suitable and sufficient lighting were provided in the production and storage areas, and the lights were covered with shields.

Fans and air conditioners were used as ventilation in processing area and they were maintained in normal condition.

The ozone generators were fixed in the frozen vegetable selection & packing zone, the package coding zone.

**MINOR CAR is raised hereunder against clause 4.4.1, In the selection and packing zone 5/F, the wall which beside the material movement zone has been broken.**

4.5 Utilities – water, ice, air and other gases

The municipal water was used for equipment or plant cleaning, and some used in the production of the frozen vegetable such as glazing if required.

Up-to-date plan was available of the water distribution system on site including holding tanks and water treatment, the water sampled and tested was based it.

The municipal water would be tested by government lab or qualified third-party lab at least annually. Water testing report from Jinhua CDS (CMA-151100100387) is in place, issue date 2021-03-24, report no.:

21020075, total 30 testing items including PH, colour, visual matter, Coli form, TPC, Fe, Cu, Hg and Mn.

The testing result complied with GB5749-2006.

The municipal water was tested for microbe requirement by internal lab weekly, the testing items including TCP and Coli form, sampled the record 2021-08-17, 2021-08-24 and 2021-08-31.

The chlorine residue, PH, visual foreign material and sell was inspected daily, the water inspection record TY-QR-QA-09 is in place, and 1pc water tap was sampled and tested per one time.

Only use potable water.

No steam, ice, air and other gases were used in the processing of the frozen vegetable.

4.6 Equipment

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 27 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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The equipment list is in place including vibration sieve, filling and packing device, coding device, seaming device and metal detection device.

Equipment is positioned well to facilitate cleaning and service. Evidence is available for the equipment in direct contact with frozen vegetable.

Most of its equipment and tools are stainless or plastic, all are suitable for frozen vegetable contact.

**MINOR CAR is raised hereunder against clause 4.6.1,**

**On site audited in the selection and packing zone 5/F, the rough welding spots were detected on the hopper which used in the auto-filling and seaming device.**

4.7 Maintenance

In-house engineers reported to maintenance supervisor who operated documented maintenance plan of 2021 (TY-OR-SJ-10). The equipment and device maintenance record were in place.

If temporary repairs were necessary, safety of product would be protected.

Tools and parts into workshop were count and collected at beginning and finishing, relevant maintenance record TY-OR-SJ-02 and repair records TY-OR-SJ-03 were in place, and sampled: dated 2021-06-11 for the auto-filling and seaming device.

No major breakdowns in last 12 months.

Food grade grease FM100 was used in the workshop (H1 grade), MSDS was reviewed and the allergen information was checked, no allergen was contained.

Documented hygiene inspection on start- up completed by production managers.

**MINOR CAR is raised hereunder against clause 4.7.2,**

**Audited in frozen vegetable packing zone, the rotation shaft which beside the product exit on the 2# auto-filling and seaming device wasn't protected against the contamination of foreign material and condensate water.**

4.8 Staff facilities

The enough hand-washing facilities are provided at the entrance of the frozen vegetable product workshops.

- Taps are hand-free and 6 pcs water taps for the hand washing were provide in the 5/F workshop
- Tempered running water is provided
- Liquid soap
- Hand disinfection is realized 100ppm chlorine disinfectant
- Shoes were disinfected via 200ppm chlorine disinfectant
- 75% alcohol in the packing workshop and the hand will be tested via swab testing weekly for disinfection result verification
- Hand drying device (2 pcs hand dryers fixed in the entrance of 5/F workshop)
- Hand washing policy is defined and posted
- The hair stick brush was used before into the processing zone

Changing rooms were provided to staff, visitor or contractor.

The changing facilities were sited at the entrance of the production areas.

The detailed clothing changing procedure was posted.

Separated cabinets/shelve were provided for outdoor clothing and the protective clothing.

Work shoes and private shoes were separately stored too.

Man and woman toilets are adequately segregated and do not open directly into storage.

Personal items are stored in small closet in changing- room, no food is permitted in production and store area. Food is provided in mess outside production area and storage area.

It was prohibited to smoke in the production and storage area, smoking is only allowed in the office building.

**MINOR CAR is raised hereunder against clause 4.8.6,**

**Audited in the 3/F cold storage zone, some cigarette ends were detected in the ashtray which stored in the forklift for vegetable material transportation.**

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 28 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas

4.9.1 Chemical control

Documented chemical control procedure was defined and implemented, it managed the using, storage and handling of chemicals, and the chemicals were stored in separated room (1/F chemical storage zone), storage and using records were in place.  
 Relevant staffs were trained, and training record was available for review.  
 MSDS of the chemical (such as alcohol, Sodium Hypochlorite) was collected and reviewed.  
 The employee training on chemical control was performed on 2021-08-16.

4.9.2 Metal control

Documented policy for the control of the use of sharp metal implements including knives, cutting blades on equipment and wires was inspected by a special staff for damage and the investigation of any lost items. Staples were not allowed in the production area.  
 The snap-off knife blades weren't required to use in the processing zone and storage zone, but one CAR was raised.  
**MINOR CAR is raised hereunder against clause 4.9.2.1, Two snap-off blades were detected in the worktable during on-site audited in the plastic bag coding zone.**

4.9.3 Glass, brittle plastic, ceramics and similar materials

Documented glass and brittle material control procedure TY-GF-SJ-05 was available.  
 The list of all glass is compiled, including object name and location.  
 Inspections for evidence of breakage, deterioration, or damage is conducted at specified frequencies based on potential product risks, at least monthly. Sampled the records TY-QR-QA-01 from June to August 2021 were reviewed.  
 Documented procedures are in place detailing the actions to be taken in case of breakage of glass are in place. The measures include the following: identifying the scope of goods to be isolated. Authorized personnel clearing the production area and releasing the production line for the continued production.  
 Interviewed staff, they showed competency of handling process.

4.9.4 Products packed into glass or other brittle containers

NA. The glass jars, cans and other rigid containers weren't used, only plastic bag was used in the frozen vegetable product.

4.9.5 Wood

Documented wooden control procedure is developed and implemented, the wooden tools were prohibited to use in the product processing and packing zone, in the cold storage zone, the wooden pallets were used, but it was checked by appointed employee.

4.9.6 Other physical contaminants

Documented other physical contaminants was established.  
 Other physical contaminants included raw material outer-packaging and control of pens.  
 Prior to packaged raw materials being taken into open product or processing areas, the outer-packaging was required to remove, and the internal package was visually checked for any potential sources of contamination and cleaned if necessary.  
 All of pens which used in the opening area are designed without small parts and detectable by foreign-body detection equipment.

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 29 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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4.10 Foreign-body detection and removal equipment

4.10.1 Selection and operation of foreign-body detection and removal equipment

Documented foreign material hazard assessment in association with the HACCP study was in place and conducted on 2021-03-21, the semi-final product was selected by employee in the workshop; at last the finished products are tested by the metal detector one by one, and it is identified as CCP.

4.10.2 Filters and sieves

Neither filter nor sieve is used as foreign matter removal equipment. Vibration sieve is only used for sorting products for the size and the frozen vegetable crumbs, not foreign material control, and the check record TY-OR-LS-27 was provided.

4.10.3 Metal detectors and X-ray equipment

The company has the metal detector, which is used in the packing, usually used after primary packing for the consumer packed vegetable; For bulk frozen vegetable products, metal detector is used before primary packing.

The sensitivity of metal detector is verified every 1 hour throughout the production, and at the start and end of the production. The testing pieces used refer to comment of the section 2 about CCP2.

Metal detector demonstrated effectively by staffs that were aware of failure process – isolation of stock and retesting.

No historical failed test.

**MINOR CAR is raised hereunder against clause 4.10.3.3, Metal detection was required to test and monitor hourly, but on site audited at 14:35 on September 06, 2021, the record after 12:40 wasn't completed.**

4.10.4 Magnets

The magnets are used and fixed on the production line, such as at the outlet of vibration sieve.

The magnets are daily inspected for the materials retained with records TY-OR-SJ-21 kept (dated 2021-09-05 and 2021-09-06 were reviewed), the record TY-QR-SJ-21 were in provided. The strength is defined to be 11,000 Gauss minimum and required to be tested biannually, records TY-OR-SJ-38 dated 2021-01-16 and 2021-07-24 were in place.

4.10.5 Optical sorting equipment

4.10.5 NA. Optical sorting device wasn't applied.

4.10.6 Container cleanliness – glass jars, cans and other rigid containers

NA. The glass jars, cans and other rigid containers weren't used, only plastic bag was used in the frozen vegetable product.

4.11 Housekeeping and hygiene

Documented cleaning and disinfection procedures and the housekeeping plan are developed and detailed the following requirements:

- Cleaning is done by appointed operator.
- at the start and end of production
- 100ppm disinfectant and / or 75% alcohol was used in the food contact surface; in the processing duration, 100ppm chlorine disinfectant and 75% alcohol were applied; 200ppm NaClO was used in the wall and floor of the workshop (non-food contact surface) as the disinfectant;
- Verification of the cleaning and disinfection by visually check and daily swabbing testing was demonstrated: daily cleaning visually check by QC, weekly swabbing testing against rotating schedule sent to laboratory for testing Coli form, the testing record was provided;

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 30 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com

- Cleaning check records TY-QR-QA-36 are in place and reviewed; check items include food contact surface such as the worktable, processing belt, plastic container and wall.
- The stainless steel ball was forbidden in the workshop and warehouse, and during audit on site, the stainless steel ball wasn't founded;

The different colour plastic brush was applied for the food processing device and wall, those were separately stored and clearly marked.

During audit on site, most equipment, tools, the surface of the contract food and floor are in the cleaning manner.

**MINOR CAR is raised hereunder against clause 4.11.1, Audited in selection and packing zone 5/F, the mould spots were found in the bottom of the protective board of 2# auto-packing device.**

#### 4.11.7 Cleaning in place (CIP)

4.11.7 NA due to CIP cleaning system isn't required for this frozen vegetable products processing.

#### 4.11.8 Environmental monitoring

Documented environmental monitoring procedure (TY-QP-SJ-12) was developed.

The aim of the environmental monitoring was to identify any potential risks in the production and open-product areas so that they can be appropriately managed and prevented from becoming the source of product contamination. These were based on risk and considered sampling protocol, identification of locations, frequency of tests (weekly or monthly based on the different zones), target organism, test methods and recoding and evaluation of result: monitoring indicator organism (TPC, Listeria) for the environment including food contact surface (such as the tool and worktable) monthly.

Test reports dated 2021-07-07 and 2021-08-19 were reviewed and conformed.

Control limits were defined environmental monitoring, and the actions to be taken if these were exceeded or when there was a trend towards increasingly positive results, such as all potential non-safety production will be assessed and then taken corrective actions.

Review of the environmental monitoring program was conducted annually and reported in the annual management review meeting.

#### 4.12 Waste

Waste disposal procedure was established and implemented.

The wastes were stored in designated area and containers, and removed and handled from the facility by local waste dealing company and the contract were maintained.

The waste storage area was clean and external waste collection containers were well managed to minimise risk.

Some waste material such as the waste machine oil were stored separately, and disposed by the designated local authority.

#### 4.13 Management of surplus food and products for animal feed

For client's brand product, the production plan was developed according as the client's order, and if the customer doesn't have any requirement of surplus food, the surplus customer branded products were handled following the defined procedure and the customer name or logo on the package were removed before surplus products disposed.

The products which do not meet the specification will be stored in a designated room and treated as non-conformity, and the disposal method such as for animal feed, down grading or rework will be followed the requirements of non-conforming product control procedure and the customer name and logo will not be

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 31 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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showed on the products. Some downgraded products were sold for animal feed and they were stored with protection separately from the waste.

**4.14 Pest management**

A preventive pest control programme (TY-GF-QA-14) is maintained covering all areas of the site to minimise pest infestation.  
 The control pest: rodent, fly, cockroach and culex.  
 The pest control was done by internal pest control operator, the training certificate of the pest operators – Mrs. H.J from SGS was reviewed, the certificate number SGS/CN/CZX-PT202004/651.  
 Total 7pcs rat-traps, 5pcs EFKs and 10 glue boards were fixed in the exterior of workshop and facility. The EFKs weekly check record TY-QR-QA-22 and rat device daily check record TY-QR-QA-20 were provided.  
 The pesticide wasn't used in the workshop and warehouse.  
 The analysis for the rat hazard and insect hazard was required to conduct to catch the trend yearly; the trending analysis report of the insect hazard and rat hazard was in place. Currently it was done on 2021-01-05. There was not pest infestation found on site at last year and no relevant records.  
 The control procedure was developed for the pest activity is identified by staff, actions will be taken to ensure the risk of contamination of products, raw materials or packaging is avoided. This will include identifying and quarantining any potentially affected product so that it can be evaluated in accordance with the site's non-conforming product procedures.  
 The in-depth investigation was conducted on 2020-12-21, the report issue on 2020-12-30.  
 The pest increasing has been taken the action plan and recorded on record.  
 Pest control awareness training for employees was conducted on 2021-05-27.

**4.15 Storage facilities**

The finished frozen vegetable products were stored in the cold storage separately 3/F and identified clearly.  
 Finished frozen product is in cold storage is controlled under -18C, the temperature check record is in place, check frequency once per 2 hours. On site audit, the temperature of the cold storage was -18.2C. The temperature check record is in place.  
 The batch numbers with receiving dates were marked on the onsite labels when materials and products storing. On-site verification found the stock rotation system was established.

**4.16 Dispatch and transport**

Document transportation control procedure was in place and during the audit, the loading area was in the cleaning manner and the condition was followed the transportation requirements.  
 The transportation condition of finish frozen vegetable products was loaded in the cold containers and the contracts with transportation subcontractor were maintained and compliant with the requirement.  
 The temperature before loading and after loading was checked by QC, and the temperature check result was registered in the finished product loading record, and dispatch date, product name, P.O No. and vehicle number and security seal number were recorded to ensure traceability, sampled the loading record dated 2021-05-31, final product name frozen green bean, production batch number of the final product: 20230516 LOT 58 F20F2101-03 , seal number CM367099, container number OTPU6152969.  
 Raw material and packaging transport arranged by suppliers.  
 No loading process was observed during audit as no loading was scheduled, but the loading zone was in cleaning manner, and interviewed with the operator, he understood the requirement of the loading.

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 32 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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 If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
4.4.6	No elevated walkways are adjacent to or pass over production lines.
4.5.3	No air, other gasses or steam used in direct contact, or as ingredient in, products. No compressed air used directly in contact with the product.
4.9.4	No products packed into glass or other brittle containers
4.10.5.1	No optical sorting equipment in place.
4.10.6	No products packed into glass jars, cans or other rigid containers
4.11.7	No CIP
4.12.1	Licensing for the removal of waste isn't required by law
4.12.3	No unsafe products or substandard trademarked materials are transferred to a third party for destruction or disposal.
4.15.4	No controlled atmosphere is required
4.15.5	No outside storage

## 5. Product control

### 5.1 Product design/development

Little new product variations other than change of raw materials. Products design and development procedure was well established and had transferred from the site. The manufacturing processes had been trialled and product extensively tested to ensure compliance with agreed customer specifications. The updated hazards analysis and HACCP plan was conducted and accomplished for new products before production, and verified by HACCP team. Shelf life data was viewed at the time of the audit. Test item: sensory and taste, TPC and E. Coli form. No new products were processed since last BRCGS audit.

### 5.2 Product labelling

The content of label was reviewed by customer and the facility together and the law including national GB7718 and export countries were obeyed.

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 33 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Some labels' information were provided by customer, and the content of labels included name, production date or/ and expired date, origin or product, producer were reviewed by the facility before contract signed. The label review record for one Japanese client was maintained. Nutrition component test reports for frozen cauliflower and corn sampled were seen. No cooking instruction on the label during on site audit.

**5.3 Management of allergens**

Allergen control and management procedure (TY-QP-SJ-09) defined how to control allergen. The allergen ingredient list is collected, and the allergen containing material has been identified includes soybean and nut product based on, FDA, EU and Japanese legal on the allergen. The cross-contamination risk has been assessed in the HACCP study and the control method is described. The scheduling of production was considered and implemented to reduce changes between products containing an allergen and products not containing the allergen. In the cold storage, the bean products were separately stored and clearly marked. All relative ingredients are printed on the label of the product. Allergens involved in canteen are shrimp, peanut, sesame, egg, wheat, milk, fish and soybean. The canteen was physically separated from the processing zone and storage zone. The allergen control policy on 2021-06-15. The glute free claim is made on one type package of frozen soybean product. **MAJOR CAR is raised hereunder against clause 5.3.7, Gluten free was claimed on the product package of the soybean for one client, but the documented validation evidence to meet the stated claim wasn't provided.**

**5.4 Product authenticity, claims and chain of custody**

The facility established the processes (TY-QP-QA-08) to access information on threats to supply chain and implemented documented vulnerability assessment, through considering of historical evidence, economic factors, complexity of access and testing, and nature of raw materials. The assessment was conducted on the material from 2021-03-15, the assessment report TY-OR-BG-15 was completed, all materials were identified as low risk material. The raw materials and package material were monitored and checked every batch and the checking records were maintained. Kosher certificate was in place, issued by OK Kosher Certification, certificate number KC# 6633391-2, valid date until 2022-07-31. Organic certificate (based on USDA organic regulation 7 CFR Part 205), issue date 2020-09-14. Documented IP product dealing and management procedure (QP/HK15-2020) was developed and well implemented. Non-GMO of the green bean product testing report from Sino Sillier is in place, report number 1357245, issue date 2021-06-29, the testing result: Foreign Gene CP4-EPSPS, foreign gene pCaMV35S, and foreign gene tNOS- N.D. Kosher certificate was collected and reviewed, valid date until 2022-07-31. The balance check was performed from raw material to the finished product per material big batch and at least twice per year.

**5.5 Product packaging**

Product packaging (plastic bag) is appropriate for the intended use of the finished frozen vegetable product. Effective control measure as following:

- COA received each batch
- Test report is provided every year (sampled: the plastic bag testing report from National Polymer Material Quality Supervision and Inspection Centre was reviewed, report number 2021-SL-0496, issue date 2021-03-19, the testing result complied with GB4806.7-2016; BOPP/LDPE plastic bag testing report (report number ZJDPCP-200950, issue date 2020-12-24) from Zhejiang D.P Co., Ltd

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 34 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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(CMA-151112050823) was collected, the testing result complied with GB/T 10004, GB31604.2, GB31604.23 and specification; plastic bag testing report from National Plastics Product Quality Supervision and Testing Centre was reviewed, report number 2021-GSJ-B0531, the testing result complied with GB/T 10004-2008 and specification).

- The packaging materials were checked by visual one by one before used
- Visual check after filling one by one.

Inner packaging including returned material and outer packaging were stored separately. The inner packaging materials were protected and labelled properly in the warehouse.

## 5.6 Product inspection and laboratory testing

### 5.6.1 Product inspection and testing

Raw materials acceptance standards and packaging materials acceptance standards were in place and materials were assessed on receipt by COA inspection or in-house checks.

The pesticide residue testing report of raw material was in place.

Finished product was not released unless all agreed procedures have been followed and signed by QA manager. Finished frozen vegetable product on-line inspection record was in place, inspection items include insect, net weight, colour, smell, seaming status, the taste, TPC, coli form and listeria.

The company had an in-house laboratory to undertake analyses or mandatory inspection by custom lab or subcontracted labs to confirm product safety, legality and quality, using appropriate procedures, facilities and standards. Sub-contracted test items included pesticide residues, TPC, coliform, heavy metal and pathogen. Sampled:

Edamame testing report from SGS was reviewed, report number QDF21-039731-02, issue date 2021-08-10, the testing items include Listeria Monocytogenes, Salmonella, STEC/EHEC and 287 pesticide residue testing items, the testing result complied with specification and legal requirement.

The testing report of the IQF sugar snap pea from Yantai J.K Co., Ltd was reviewed, report number 21W082906701, issue date 2021-09-05, total 205 pesticide residue testing items, the testing result N.D. Frozen bamboo shoot testing report from Sino Silliker was reviewed, report number 1313976, issue date 2021-04-21, the testing items include sense, Mercury, Cadmium, Lead, Arsenic, Coli form, E. coli, TPC, Salmonella, S.aureus, net quantity.the testing result: pass.

The trend analysis was performed for testing result annually.

The on-going shelf-life assessment for the finished frozen vegetable was developed and done.

### 5.6.2 Laboratory testing

Lab manual is in place for all materials and environment.

The lab and inspection zone of the company are separated from the frozen vegetable and warehouse products workshop and warehouse (located in 5/F office building), visitor can't access until visitor is permitted, there is no potential hazard from lab. Only TPC, Coli form, E. coli and Salmonella, staphylococcus aureus and physical inspection was done in owner lab, other subcontracted by CIQ or subcontracted labs (Sino lab).

There is 2 lab technicians, the training certificates were in place. Sampled, Ms. Jin L.Q, training cert. no. JZ16-024.

The proficiency testing record on 2021-06-12 for TPC, Coliform, E. coli were completed and provided.

## 5.7 Product release

Documented product release procedure TY-GF-BG-02 is established and implemented.

QA/QC report will be checked, and results are compliance with the specification until product release. Finished products normally approved by its QA manager of the factory before the loading. Warehouse must receive the QA result then conduct product dispatch.

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 35 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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5.8 Pet Food

Not Applicable, as no pet food.

Details of non-applicable clauses with justification

Clause/Section Ref	Justification
5.1.3	Trials are not necessary for the product(s) produced
5.2.5	No cooking instructions on the label.
5.3.7	No claims made regarding suitability for allergy or food sensitivity sufferers
5.8	No pet food

6. Process control

6.1 Control of operations

Documented work instruction and HACCP plan were developed. Process monitoring checks conducted include the selection control, the metal detector sensitivity checks (hourly), scale tare checks, weight control (as below), label checks (every batch), and date coding checks. The processing monitor records are retained in place, for example, the semi-finished and finished product on-line inspection record, on-line quality control record, freeze control record, metal detection records, Packing control and check record. The documented production procedure was in place to identify the safety status and quality of product to determine which actions to be taken, when equipment failure or deviation.

6.2 Labelling and pack control

The content of label is validated by QA and production staffs in first and will be checked by designated staffs before using, and the directors and monitors of production will double check the using of packaging materials onsite. Records of labels using are maintained on file. All package materials will be removed from the production area when product change over, and the production director will check and confirm. The label, material and documents of previous batch are removed, and the items of next batch are prepared during change over. When change over happened, cleaning is performed, change over record TY-QR-AQ-43 is established, and the record dated 2021-09-07 was reviewed.

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 36 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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On-site verification found the labels in using are compliant with the requirements and the checking records are maintained, and no others package materials are stored in the packaging room. The check result is filled in the processing confirmation record.

**6.3 Quantity, weight, volume and number control**

Documented weighing control procedure TY-GF-QA-01 was developed. On site QA checks the net weight of the frozen vegetable product per batch; on the auto-packing line, the net weight of the packed finished product is controlled by auto filling and packing device, and it was double checked by QA at least hourly (sampled 10 bags per hour by QC. Record was collected and reviewed.) and the product will be adjusted if the weight isn't in the required limit. The manual weighing and filling zone, the net weight was performed by employee one by one, and on-site QC hourly checked. The interviewed staff knew the net weight requirements well.

**6.4 Calibration and control of measuring and monitoring devices**

Documented calibration for the testing and measuring device control procedure (TY-QP-QA-04) is developed. The list of the measuring and monitoring devices was in place. Measuring and monitoring devices have been calibrated and records had been maintained in time in plant. Mandatory calibrate once per year: scale, thermometer, pressure meter. The verification certificates for the measuring devices are collected and reviewed, Sampled:  
 The standard thermometer was calibrated on 2021-08-13, certificate number JAA202105623  
 The electronic scale 05#, calibrated on 2021-07-26, certificate number JAA202124028  
 The electronic scale 611868#, calibrated on 2021-07-26, certificate number JAA202124047  
 Digital Temperature Indicating Controller 201784102566#, calibrated on 2021-08-09, certificate number JAA202124006  
 The internal calibration records of scale TY-QR-QA-03 were in place.

**Details of non-applicable clauses with justification**

Clause/Section Ref	Justification
6.2.4	No on-line vision equipment used to check product labels and printing
6.3.2	No bulk quantities packed

**7. Personnel**

**7.1 Training: raw material handling, preparation, processing, packing and storage areas**

Documented employee training management procedure (TY-QP-GB-04) is developed. The employee training plan on 2021 year was developed, and the employee training items include new employee training, non-conformity product dealing, supplier control, cleaning and sanitizing, testing, GMP, SSOP, CCP, chemical control, food defence, quality control, working instruction and allergen control. The training records (TY-OR-GF-13) were sampled,

SGS United Kingdom Limited 217-221 London Road, Camberley, GU15 3EY, Tel 01276 697854 E-mail globalbro@sgs.com

F834 English Food Template v10, 26/07/2021

Page 37 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Dated 2021-02-27, new employee and refresher training  
 Dated 2021-03-17 training on non-conformity dealing policy  
 Dated 2021-06-15 training on allergen control  
 Dated 2021-08-29 training on non-conformity dealing and company object review  
 Dated 2021-03-09 training on product testing  
 Dated 2021-09-03 training on supplier control and purchasing requirement  
 Dated 2021-09-03 training on HACCP and CCP control  
 Dated 2021-08-16 training on GMP and foreign material control  
 Dated 2021-08-15 training on packing and labelling  
 Evaluation for staff is conducted through site operation, examination or discussion. Monitoring training effectiveness is retained.

**7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas**

Documented personal hygiene control procedure is developed and implemented.  
 Hand cleaning is performed at a reasonable frequency and the effectiveness of hygiene procedure is checked periodically.  
 No watch, jewellery, rings were worn by the employees and managements during on site audit. And it was checked and monitored by the appointed employee before into the workshop.  
 The company had established the personal hygiene control procedure including the control of personal medicine in SSOP, and personal medicine was forbade to take and store in the production and storage areas. Blue plaster with metal strip was in place, and the testing record of the plaster sample through metal detector was completed.

**7.3 Medical screening**

The medical screening procedure is in place for all employees or visit who will work in or visiting area where product safety could be compromised.  
 The health check for relative employee is carried out by local hospital at least once per year and the licenses are retained on file and reviewed. For example, Mrs. Z.Y.L, Mrs. X.X.F, Mrs. D.D.Z and Mr. L.J.Y, issue date 2021-03-17.  
 Visitors and contractors such as auditors are required to complete the health questionnaire prior to entering the workshop and storage areas.

**7.4 Protective clothing: employees or visitors to production areas**

Each employee had at least 2 work uniforms including caps, hairnets, coats and work shoes according to different risk grade. Protective clothing must be changed in changing room before to toilet and use of canteen and smoking areas outside workshop.  
 Hands washed and sanitized before entering production area. Laundering management procedure was developed.  
 Laundering of protective clothing is taken place by in-house laundry. Uniform cleaning and disinfection WI were in place. And there was an adequate capability washing room, the washed working clothes were disinfected by UV light daily. The verification of the protective cloth was conducted by QA via daily visual inspection and monthly swab testing.  
 The blue nitril gloves were used, and checked hourly, the check record TY-OR-SJ-20 was provided.  
 The aprons and over sleeves were cleaned and disinfected before and end of the production by operators themselves and hung on the shelves designated.  
 Mask is disposable and changed/cleaned every day.

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F834 English Food Template v10, 26/07/2021

Page 38 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
None	

<b>Template control</b>	Food	<b>Version</b>	1.0
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F834 English Food Template v10, 26/07/2021

Page **39** of **70**

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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**8. High-Risk, High-Care and Ambient High-Care Production Risk Zones**

8.1 Layout product flow and segregation in high-risk, high-care and ambient high-care zones

There is effective segregation in place to minimise the risk of frozen vegetable product contamination and it was identified as low risk area due to eating after cooking, the plan of the site which designates areas where product is at different levels of risk from contamination is defined in GMP,

- the semi-finished product inspection and packing zone, -- low risk area; high cleaning requirement.
- packing material coding workshop- low risk area
- the semi-finished cold storage;- enclosed product area
- the chemical warehouse- separated from the workshop and warehouse- enclosed product zone
- the finished product cold storage. – enclosed product area

8.1.2~8.1.4 NA due to no high risk, high-care and ambient high-care zones. Only selection, frozen if required and packing for the frozen vegetable product, the product site do not have high care or high-risk care or ambient high-care production risk zones.

8.2 Building fabric in high-risk and high-care zones

Not Applicable, only selection, frozen if required and packing for the frozen vegetable product, the product site do not have high care or high-risk care or ambient high-care production risk zones.

8.3 Maintenance in high-risk and high-care zones

Not Applicable, only selection, frozen if required and packing for the frozen vegetable product, the product site do not have high care or high-risk care or ambient high-care production risk zones.

8.4 Staff facilities for high-risk and high-care zones

Not Applicable, only selection, frozen if required and packing for the frozen vegetable product, the product site do not have high care or high-risk care or ambient high-care production risk zones.

8.5 Housekeeping and hygiene in the high-risk high-care zones

Not Applicable, only selection, frozen if required and packing for the frozen vegetable product, the product site do not have high care or high-risk care or ambient high-care production risk zones.

8.6 Waste/Waste disposal in high risk, high care zones

Not Applicable, only selection, frozen if required and packing for the frozen vegetable product, the product site do not have high care or high-risk care or ambient high-care production risk zones.

8.7 Protective clothing in the high-risk high-care zones

Not Applicable, only selection, frozen if required and packing for the frozen vegetable product, the product site do not have high care or high-risk care or ambient high-care production risk zones.

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F834 English Food Template v10, 26/07/2021

Page 40 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
8.1.2~8.7	No high risk, high-care and ambient high-care zones

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F834 English Food Template v10, 26/07/2021

Page 41 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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<b>9 - Traded Products</b>
<b>9.1 Approval and performance monitoring of manufacturers/packers of traded food products</b>
Section 9 is Not Applicable, as no trade products.
<b>9.2 Specifications</b>
Section 9 is Not Applicable, as no trade products.
<b>9.3 Product inspection and laboratory testing</b>
Section 9 is Not Applicable, as no trade products.
<b>9.4 Product legality</b>
Section 9 is Not Applicable, as no trade products.
<b>9.5 Traceability</b>
Section 9 is Not Applicable, as no trade products.

<b>Module 11: Meat supply chain assurance</b>	
<b>Scope</b>	Click or tap here to enter text.
<b>11.1 Traceability</b>	
Click or tap here to enter text.	
<b>11.2 Approval of meat supply chain</b>	
Click or tap here to enter text.	
<b>11.3 Raw material receipt and inspection</b>	
Click or tap here to enter text.	

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F834 English Food Template v10, 26/07/2021	Page 42 of 70	Report No. AF/SZH-01738	Auditor: Jay JING Hao



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**11.4 Management of cross-contamination between species**

Click or tap here to enter text.

**11.5 Product testing**

Click or tap here to enter text.

**11.6 Training**

Click or tap here to enter text.

**Module 12: AO ECS Gluten-free Foods**

**Scope** Click or tap here to enter text.

**12.1 Senior management**

Click or tap here to enter text.

**12.2 Management of suppliers of raw materials and packaging**

Click or tap here to enter text.

**12.3 Outsourced production**

Click or tap here to enter text.

**12.4 Specifications**

Click or tap here to enter text.

**12.5 Management of gluten cross-contamination**

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F834 English Food Template v10, 26/07/2021

Page 43 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Click or tap here to enter text.

**12.6 Management of incidents, product withdrawal and product recall**

Click or tap here to enter text.

**12.7 Labelling**

Click or tap here to enter text.

**12.8 Product inspection and laboratory testing**

Click or tap here to enter text.

**Additional Specifier requirements**

**14.1 Traceability**

Click or tap here to enter text.

**14.2 Finished goods microbial test and hold program**

Click or tap here to enter text.

**14.3 Gloves**

Click or tap here to enter text.

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F834 English Food Template v10, 26/07/2021

Page 44 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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Module 13 FSMA Preventive Controls Preparedness Module			
Version 2 July 2018			
Clause	Module item	Conforms Y/N	Comments
13.1.1	Handwashing areas, dressing and locker rooms, and toilet rooms must have adequate lighting.	Y	On-site verification, the lightings are adequate in the handwashing areas, dressing and locker rooms; the bathrooms for the employees located in the dormitory.
13.1.2	Water distribution system must prevent backflow from, or cross-connection between, piping systems that discharge waste water or sewage.	Y	Water distribution map was available, and the piping systems in the facility were clearly marked, no cross-connection found; the back-pressure valves in the piping systems were installed.
13.1.3	All food contact surfaces of plant equipment and utensils used in manufacturing, processing, packing, or holding food must be corrosion resistant.  Seams on food-contact surfaces must be smoothly bonded or maintained so as to minimize accumulation of food particles, dirt, and organic matter and thus minimize the opportunity for growth of microorganisms and allergen cross-contact.	N	Food contact surfaces are stainless steel (304# or 316#) or other appropriate materials (such as plastic), the materials can stand cleaning chemicals, and the materials are corrosion resistant, <b>but one CAR was raised as below:</b>  <b>On site audited in the selection and packing zone 5/F, the rough welding spots were detected on the hopper which used in the auto-filling and seaming device.</b>
13.1.4	Ice used in contact with food must be manufactured in	NA	No ice used.

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F834 English Food Template v10, 26/07/2021

Page 45 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	accordance with Good Manufacturing Practice (GMP) requirements of 21 CFR 117.		
13.1.5	Where defect action levels (DAL) are established for a food, quality control operations must reduce defects to the lowest level possible.  Defect levels rendering the food adulterated may not be reduced by mixing the food with another lot.	Y	DALs have been established in specifications, especially the pesticide residue (ND) and heavy metal, and SOPs have been established and implemented to reduce defects to the lowest level possible.  Base on risk assessment, food adulterated risk considered, and prevent measures established and implemented.
13.1.6	The hazard analysis must additionally identify and evaluate the following known or reasonably foreseeable hazards, which are associated with the food or facility: <ul style="list-style-type: none"> <li>• Economic adulterants which affect food safety</li> <li>• Environmental pathogens where ready-to-eat (RTE) food is exposed to the environment prior to packaging and the packaged food does not receive a kill step</li> <li>• Radiological hazards</li> <li>• Unintentional adulterants which affect food safety</li> </ul>	Y	Detail HACCP plans were developed. Hazard analysis worksheet has been detailed including biological, chemical, physical hazards, radiological contamination, economic adulterants which affect food safety, and unintentional adulterants that affect food safety.

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F834 English Food Template v10, 26/07/2021

Page 46 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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13.1.7	All identified known or reasonably foreseeable hazards must be evaluated to determine “hazards requiring a preventive control” (i.e., significant hazards).	Y	Hazard analysis has been completed from raw material, processing to the finished products, including of biological, chemical, physical hazards and other hazards. Likely occurrence (1~3) of hazard considered fully during the hazard analysis. Suitable control measures for each kind of potential hazard were documented. Hazard analysis was conducted covering all potential hazards including metal piece, broken glass, pesticide residue, heavy metal and pathogenic bacteria. The hazard is defined as significant hazard and controlled by CCP, allergen control, supplier chain control, processing surrounding control and recall plan.
13.1.8	Establish one or more preventive control(s) for each identified “hazard requiring a preventive control” (i.e., significant hazard) such that the control significantly minimizes or prevents the food manufactured, processed, packed, or held by the facility from being adulterated under section 402 of the Federal Food, Drug, and Cosmetic Act or misbranded under section 403(w) of the Federal Food, Drug and Cosmetic Act.	Y	For identified hazards, more preventive control measures have been developed, documented and implemented, such as supplier chain control, processing environment control, CCP and recall plan.
13.1.9	Evaluate and update the recall and withdrawal procedure as necessary to ensure it contains procedures and responsibility for the following: <ul style="list-style-type: none"> <li>• Notifying consignees of how to return or dispose of recalled product</li> </ul>	Y	The product withdrawal and recall procedure was in place. Different classes an incident or emergency’s situation of were clearly defined in product recall procedure. Recall team was established, the up-to-date list of key contacts and responsibility were collected, and the team director is General Manager. The product recall procedure is tested annually. Mock recall report initialled by the factory on 2021-07-20, frozen green bean (500g/package) with batch number ZIQ3021205 (based on the major

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F834 English Food Template v10, 26/07/2021

Page 47 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	<ul style="list-style-type: none"> <li>Conducting effectiveness checks to verify recall is carried out</li> <li>Appropriate disposal (i.e., destroy, divert, repurpose) of recalled product</li> </ul>		product quality issue, quantity of the shipment product 7000kg, the production date 2021-01-01) was sampled, timings of key activities were recorded, all concerned products are reached and the mock recall testing report was completed.
13.1.10	Establish monitoring activities and a written procedure for each preventive control consistent with the requirements of BRC section 2.10.	Y	Monitoring activities for CCP and OPRP were established and implemented, detailed in section 2.0 of BRCGS food report. Monitoring of other preventive control measurement was defined in each procedure of control measurement.
13.1.11	<p>Establish corrective action procedures when preventive controls are not implemented consistent with the requirements of BRC sections 2.11 and 3.7.</p> <p>Corrective action procedures must be established and implemented when the presence of a pathogen (or indicator organism) is detected as a part of verification activities (i.e., product testing and/or environmental monitoring).</p>	Y	Corrective action procedures for CCP deviation was detailed, for example, if non-conformity, product will be rejected, and the machine shall be adjusted; and the documented corrective & preventive action procedure to ensure investigation of the root cause of non-conformity would be performed.
13.1.12	Validate all established process controls prior to implementation of the food safety plan, upon changes requiring re-validation or within 90 calendar days of the first food production.	Y	CCPs have been validated through evaluation of the published data or industry best practice and FDA regulation. Process controls have been validated within 90 calendar days of the first food production, or after changed.

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F834 English Food Template v10, 26/07/2021

Page 48 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	Validate allergen, sanitation and supply-chain controls as appropriate to the nature of the hazard, control and facility.		
13.1.13	<p>The PCQI (or authorized designee) reviews monitoring and corrective action records within 7 days. Where an alternate timeframe exceeding 7 days is used, the PCQI must document justification.</p> <p>The PCQI (or authorized designee) reviews verification records for all preventive controls (e.g., calibration records, product testing, supply-chain audits) within a reasonable timeframe after the record is created.</p>	Y	<p>The PCQI (Mr. J.L Wu- #3b395c27) plan to review monitoring and corrective action records within 7 days.</p> <p>The planned to be reviewed verification records including calibration records, product testing, and supply-chain audits, the timeframe is within 7 days. For CCP and processing monitor record, it was required to review at least weekly.</p>
13.1.14	<p>Where product testing for a pathogen (or indicator organism) or other hazard is used as a verification activity, a scientifically valid and written testing procedure must identify the following:</p> <ul style="list-style-type: none"> <li>• Sampling procedure to include method, quantity, frequency, and number of samples</li> <li>• Analytical method</li> <li>• Laboratory conducting analysis</li> </ul>	Y	<p>The specification of finished products was established and based on the standard and client's specification.</p> <p>E. coli, S. aureus, salmonella and Listeria were tested as the product testing and environmental monitoring (for example, the food contact surface-tools, devices, hand of the employee, or non-food contact), the analytical method, sampling size and the corrective action were detailed.</p> <p>Test final products refer relevant regulations by government lab, or other 3rd party lab. Sampled reports:</p> <p>Edamame testing report from SGS was reviewed, report number QDF21-039731-02, issue date 2021-08-10, the testing items include Listeria Monocytogenes, Salmonella, STEC/EHEC and 287 pesticide residue testing items, the testing result complied with specification and legal requirement.</p>

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F834 English Food Template v10, 26/07/2021

Page 49 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	<ul style="list-style-type: none"> <li>Corrective action procedure where pathogen is detected</li> </ul>		<p>The testing report of the IQF sugar snap pea from Yantai J.K Co., Ltd was reviewed, report number 21W082906701, issue date 2021-09-05, total 205 pesticide residue testing items, the testing result N.D.</p> <p>Frozen bamboo shoot testing report from Sino Silliker was reviewed, report number 1313976, issue date 2021-04-21, the testing items include sense, Mercury, Cadmium, Lead, Arsenic, Coli form, E. coli, TPC, Salmonella, S.aureus, net quantity, and the testing result: pass.</p>
13.1.15	<p>Where environmental monitoring for a pathogen (or indicator organism) is used as a verification activity, a scientifically valid and written testing procedure must identify the following:</p> <ul style="list-style-type: none"> <li>Adequate number and location of sample sites</li> <li>Timing and frequency of sampling</li> <li>Analytical method</li> <li>Laboratory conducting analysis</li> <li>Corrective action procedure where pathogen is detected</li> </ul>	Y	<p>Documented environmental monitoring procedure (TY-QP-SJ-12) was developed.</p> <p>The aim of the environmental monitoring was to identify any potential risks in the production and open-product areas so that they can be appropriately managed and prevented from becoming the source of product contamination. These were based on risk and considered sampling protocol, identification of locations, frequency of tests (weekly or monthly based on the different zones), target organism, test methods and recoding and evaluation of result: monitoring indicator organism (TPC, Listeria) for the environment including food contact surface (such as the tool and worktable) monthly.</p> <p>Test reports dated 2021-07-07 and 2021-08-19 were reviewed and conformed.</p> <p>Control limits were defined environmental monitoring, and the actions to be taken if these were exceeded or when there was a trend towards increasingly positive results, such as all potential non-safety production will be assessed and then taken corrective actions.</p>
13.1.16	<p>Devices used to verify preventive controls must be calibrated.</p>	Y	<p>Documented calibration for the testing and measuring device control procedure (TY-QP-QA-04) is developed. The list of the measuring and monitoring devices was in place. Measuring and monitoring devices have been calibrated and records had been maintained in time in plant.</p>

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F834 English Food Template v10, 26/07/2021

Page 50 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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			The annual calibration certificates were collected and reviewed.
13.1.17	Identify a Preventive Controls Qualified Individual (PCQI) responsible for developing the food safety plan, validating preventing controls, review of records, and reanalysis of the plan.  Document the PCQI's training and qualification via job experience.	Y	PCQI certificates (FSPCA PC for human food) were reviewed, sampled, Mr. J.L Wu- #3b395c27.
13.1.18	All records required by 21 CFR § 117 must include: <ul style="list-style-type: none"> <li>• Date and time of activity being documented</li> <li>• Signature/ initials of individual performing activity or conducting record review</li> <li>• Information to identify the facility (e.g., name and location)</li> <li>• Identity of the product and lot code where applicable</li> </ul>	Y	On-site sampling and reviewing the records found, the necessary information (e.g. date, time, signature, materials information, process) included.
13.1.19	The owner, operator or agent in charge of facility must sign and date the written food safety plan initially and then upon any changes following reanalysis.	Y	Food safety plans and HACCP plan of the product have been approved and signed by GM- Mr. Q.J.D.
13.1.20	All documents and records relating to the	Y	Documented record control procedure TY-QP-BG-02 is established and implemented.

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F834 English Food Template v10, 26/07/2021

Page 51 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	<p>food safety plan (i.e., all records required by 21 CFR § 117) must be retained at the facility for 2 years after the record is created. Where records are stored offsite, they must be retrievable within 24 hours with the exception of the food safety plan, which must remain onsite.</p>		<p>The retention of the quality record is required at least 3 years, the longest shelf life of the finished frozen vegetable product is 24 months.</p>
13.1.21	<p>Where a hazard requiring a supply-chain-applied control is identified in the hazard analysis, the receiving facility must establish and implement specific supplier approval and verification activities.</p> <p>Where a hazard requiring a supply-chain-applied control is identified AND the control is applied by an entity other than the receiving facility's supplier, the receiving facility is responsible for verifying implementation of the control.</p>	Y	<p>Some hazards (such as heavy metal, pesticide residue) are controlled by supply-chain, specific supplier approval and verification activities have been established, such as supplier selection, supplier evaluation, sampling, collecting COA/ COC.</p>
13.1.22	<p>Supplier approval must be documented before receiving and using raw materials and ingredients.</p> <p>Verification activities must be conducted before receiving and using raw materials and ingredients on a temporary basis from unapproved suppliers.</p>	Y	<p>Approved suppliers list is in place, all raw materials and packaging materials shall be from approved suppliers, QC check it for every receiving. QA/QC sampling / inspection (or testing) for every batch material. If QC dose not receive any necessary inspection (or test) result, the materials shall be temporary held in special area or refused.</p>

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F834 English Food Template v10, 26/07/2021

Page 52 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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13.1.23	One or more supplier verification activities (defined in § 117.410(b)) must be conducted for each supplier before using raw materials and ingredients AND periodically thereafter at an adequate frequency.	Y	The supplier approval was finished before receiving and using raw materials and ingredients, reviewed and assessed at least annually.
13.2.1	<p>Human food by-products held for distribution as animal food must be held under conditions that will protect against contamination, including the following:</p> <ul style="list-style-type: none"> <li>- During holding, human food by-products for use as animal food must be accurately identified.</li> <li>* Labeling that identifies the product by the common or usual name must be affixed to or accompany the human food by-products for use as animal food when distributed.</li> <li>* Shipping containers (e.g., totes, drums, and tubs) and bulk vehicles used to distribute human food by-products for use as animal food must be examined prior to use to protect against the contamination of animal food from the container or vehicle when the facility is responsible for</li> </ul>	Y	Waste food products intended to be supplied for animal feed are segregated from waste and managed in accordance with relevant legislative requirements.

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F834 English Food Template v10, 26/07/2021

Page 53 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	transporting the human food by-products for use as animal food itself or arranges with a third party to transport the human food by-products for use as animal food.		
13.3.1	<p>A Qualified Individual (QI) is responsible for developing the site's food defense plan, conducting a vulnerability assessment, identifying mitigation strategies, and conducting a reanalysis of the plan. The QI responsible for developing the food defense plan shall be identified on the site's organizational chart.</p> <p>One or more QI's shall be responsible for implementing mitigation strategies at actionable process steps.</p>	Y	The food defence plan was developed by QI named Mr. J.L Wu who trained with PCQI certificate. The responsibility of QI was identified on the site's organizational chart.
13.3.2	<p>The site shall have a written food defense plan, which includes the following:</p> <ul style="list-style-type: none"> <li>• A vulnerability assessment identifying significant vulnerabilities and actionable process steps</li> <li>• Mitigation strategies appropriate to reduce the vulnerability</li> <li>• Procedures for food defense monitoring,</li> </ul>	Y	Documented security control measures are established. Special security control staff is in place to ensure only authorised staff can access to production and storage areas via designated access points. The visitors and contractors must be accompanied with related responsibility staff, and they shall make a declaration when entering the workshop and warehouse. Identified security arrangements were implemented and reviewed at least annually.

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F834 English Food Template v10, 26/07/2021

Page 54 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	corrective action and verification		
13.3.3	<p>A written vulnerability assessment shall be prepared for each food type manufactured, processed, packed, or held, which evaluates the following key criteria (at a minimum):</p> <ul style="list-style-type: none"> <li>• Scale and severity of threat if a contaminant is added to product</li> <li>• Degree of physical access to the product</li> <li>• Ability of an attacker to successfully contaminate product—including consideration of an inside attacker</li> </ul> <p>A vulnerability assessment shall be documented for each food type regardless of the outcome and provide justification as to why each point, step or procedure in the operation was or was not identified as an actionable process step.</p>	Y	<p>The written vulnerability assessment was developed for the facility and processing step (such as HACCP plan).</p> <p>For the raw material vulnerability, the facility established the processes to access information on threats to supply chain and implemented documented vulnerability assessment, through considering of historical evidence, economic factors, complexity of access and testing, and nature of raw materials.</p> <p>The assessment was conducted for raw materials on 2021-03-15, the assessment report was completed.</p>
13.3.4	Written mitigation strategies shall be established and	Y	The mitigation strategies were established and implemented,

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F834 English Food Template v10, 26/07/2021

Page 55 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	<p>implemented for each actionable process step identified in the vulnerability assessment.</p> <p>Justification shall be documented explaining how the strategy significantly minimizes or prevents the vulnerability.</p>		<p>The appropriate assurance was developed to reduce the risk: visual inspection or testing and / or supplier review.</p>
13.3.5	<p>Written monitoring procedures shall be established and implemented to include the activity and frequency for monitoring food defense mitigation strategies.</p> <p>Procedures shall include recordkeeping requirements for all monitoring activities.</p>	Y	<p>Written monitoring procedures are defined in food security control measures are established: Visitors e.g. auditors shall make a declaration when entering their workshop and warehouse. One hygiene management person is in each changing room at the entrance of workshop. Package materials and finished products kept separately. And chemicals kept in one special room and locked. Procedure is in place to ensure that finished product is held under secure storage and transportation conditions. The questionnaire be registered before visitor goes to the factory. The monitors were fixed in plant area, production area and storage area for supervising the product security.</p>
13.3.6	<p>Written corrective action procedures shall be established and implemented when mitigation strategies are not properly implemented. The procedure shall include the following criteria:</p> <ul style="list-style-type: none"> <li>• Method for identifying and correcting a lack of implementation</li> <li>• Method for reducing the likelihood of recurrence</li> <li>• Recordkeeping requirements</li> </ul>	Y	<p>Documented corrective action procedures are established and implemented. For example, if any weak points on food security control, the assessment shall be conducted to assure the food defence system well developed.</p>

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F834 English Food Template v10, 26/07/2021

Page 56 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	for corrective actions		
13.3.7	<p>Written verification procedures shall be established and implemented to ensure that food defense monitoring and corrective action are performed according to procedures. Verification procedures shall describe activities to verify implementation of mitigation strategies.</p> <p>Verification procedures shall include:</p> <ul style="list-style-type: none"> <li>• A review of monitoring and corrective action records within an appropriate timeframe (e.g., 7 days)</li> <li>• Other verification activities as appropriate (e.g., internal audit)</li> <li>• Method for verifying that reanalysis of the food defense plan was conducted</li> <li>• Frequency for verification activities</li> <li>• Recordkeeping requirements of all verification activities</li> </ul>	Y	Verification procedures established, and Identified security arrangements were implemented and reviewed at least annually, the assessment report was provided, review date 2021-01-05.
13.3.8	Reanalysis of the food defense plan shall be documented and	Y	Reanalysis of the food defense plan was documented and performed every year, the last conducted on 2021-01-05.

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F834 English Food Template v10, 26/07/2021

Page 57 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	<p>performed every three years or whenever</p> <ul style="list-style-type: none"> <li>• A change in facility operations which creates a new significant vulnerability</li> <li>• Knowledge about a new threat applicable to the food or facility becomes known</li> <li>• Mitigation strategies are not implemented as intended</li> <li>• FDA requires reanalysis based on new threats or scientific evidence</li> </ul>		<p>So far no change in facility operations that creates a new significant vulnerability and new threats were identified. FDA Registered number was 16041118242, it was re-registered at least once per two years, and it was valid.</p>
13.3.9	<p>All records required by 21 CFR § 121 must include:</p> <ul style="list-style-type: none"> <li>• Date and time of activity being documented</li> <li>• Signature/ initials of individual performing activity or conducting record review</li> <li>• Information to identify the facility (e.g., name and location)</li> <li>• Identity of the product and lot code where applicable</li> </ul>	Y	<p>The food defense assessment and verification record were reviewed by PCQI.</p>

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F834 English Food Template v10, 26/07/2021

Page 58 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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13.3.10	The owner, operator or agent in charge of facility must sign and date the written food defense plan initially and then upon any changes following reanalysis.	Y	Documented food defence plan was approved by General Manage. If a significant change has occurred and the facility has determined that new revision was needed.
13.3.11	All documents and records relating to the food defense plan (i.e., all records required by 21 CFR § 121) must be retained at the facility for 2 years after the record is created. Where records are stored offsite, they must be retrievable within 24 hours with the exception of the food defense plan, which must remain onsite.	Y	All the records stored as per clients' requirements or at least 3 years.
13.4.1	Vehicles and transportation equipment must be maintained and stored in a sanitary condition appropriate for the intended use to prevent food from becoming unsafe during transportation. Where inspection reveals that vehicles or containers are not in a clean condition, they shall not be used.  A documented procedure shall describe cleaning and storage practices of all vehicles and transportation equipment maintained by the site whether leased or owned and	NA	No transport practices for food transported by motor or rail within US.

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F834 English Food Template v10, 26/07/2021

Page 59 of 70

Report No. AF/SZH-01738

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	as appropriate for the intended use. The procedures shall be fully implemented. Cleaning activities shall be recorded.		
13.4.2	<p>The site shall ensure that contracts with U.S. shippers, receivers, loaders, and carriers specify their responsibility for compliance with FSMA's Sanitary Transportation rule. Where the site acts as the shipper or receiver, it shall ensure compliance with the rule.</p> <p>Responsibilities shall ensure transportation operations are conducted in a manner to prevent food from becoming unsafe during transport (i.e., apply controls) and that responsibility for compliance with the regulation is assigned to competent supervisory personnel.</p>	NA	No transport practices for food transported by motor or rail within US.
13.4.3	<p>Where the site arranges transportation, it shall document sanitary design requirements and cleaning procedures of vehicles appropriate for the type of food to be transported. These requirements shall be communicated to the loader and carrier.</p> <p>Where the site does not arrange transportation, the</p>	NA	No transport practices for food transported by motor or rail within US.

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F834 English Food Template v10, 26/07/2021

Page 60 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	above provision shall be documented in the shipping service contract to ensure the shipper documents sanitary specifications of vehicles for the loader and carrier, which are appropriate for the type of food.		
13.4.4	Contracts with loaders shall specify that the loader is responsible for following sanitary specifications provided by shipper.	NA	No transport practices for food transported by motor or rail within US.
13.4.5	Where the site receives temperature controlled product immediately following transportation, it shall conduct an assessment to determine whether the food was subject to temperature abuse.	NA	No transport practices for food transported by motor or rail within US.
13.4.6	Contracts with carriers shall specify that the carrier is responsible for the following sanitary activities where agreed to in writing with shipper. <ul style="list-style-type: none"> <li>Sanitary condition of vehicles and transportation equipment</li> <li>Following shipper's sanitary specifications (including pre-cooling requirements where applicable)</li> <li>Recording compliance with operating temperature</li> </ul>	NA	No transport practices for food transported by motor or rail within US.

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F834 English Food Template v10, 26/07/2021

Page 61 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	<p>where critical to food safety</p> <ul style="list-style-type: none"> <li>Procedures for the use of bulk vehicles, which includes recording the previous cargo and most recent cleaning for the shipper</li> </ul>		
13.4.7	<p>Contracts with carriers shall specify that the carrier implements a training program for all personnel engaged in transportation activities, which covers</p> <ul style="list-style-type: none"> <li>Awareness of potential food safety problems that may occur during food transportation</li> <li>Basic sanitary transportation practices to address those potential problems</li> <li>Responsibilities of the carrier</li> </ul>	NA	No transport practices for food transported by motor or rail within US.
13.4.8	<p>The site shall keep all records related to U.S. transportation operations and transportation service contracts as original or electronic records for a minimum of 12 months beyond termination of the activity or contract. Offsite records shall be retrievable within 24 hours.</p>	NA	No transport practices for food transported by motor or rail within US.
13.4.9	<p>The recordkeeping policy shall ensure all sanitary design</p>	NA	No transport practices for food transported by motor or rail within US.

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F834 English Food Template v10, 26/07/2021

Page 62 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	requirements and cleaning procedures for vehicles are maintained onsite and all offsite records are retrievable within 24 hours.		
13.5.1	<p>Personnel (permanent and temporary) who handle produce or food contact surfaces must receive additional training on the following:</p> <ul style="list-style-type: none"> <li>Principles of food hygiene and food safety</li> </ul> <p>Produce safety standards applicable to an individual's job</p>	NA	Agricultural operation and harvest handling weren't available in the facility.
13.5.2	<p>Personnel (permanent and temporary) who conduct harvest activities (including washing and cooling) must receive additional training on the following:</p> <ul style="list-style-type: none"> <li>Recognizing produce contaminated with known or reasonably foreseeable hazards</li> <li>Inspecting harvest containers and equipment to ensure that they are clean, maintained and do not contaminate produce with hazards</li> <li>Correcting problems with</li> </ul>	NA	Agricultural operation and harvest handling weren't available in the facility.

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F834 English Food Template v10, 26/07/2021

Page 63 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	harvest containers or equipment		
13.5.3	One or more supervisors or individuals responsible for the operation must have successfully completed food safety training equivalent to standardized curriculum recognized by the FDA.	NA	Agricultural operation and harvest handling weren't available in the facility.
13.5.4	A supervisor shall be identified with responsibility for the operation and ensuring compliance with Produce Safety regulation. This individual shall be identified on the site's organizational chart.	NA	Agricultural operation and harvest handling weren't available in the facility.
13.5.5	Personnel (permanent and temporary) shall avoid contact with animals or take measures such as hand washing and protective clothing to prevent contamination of produce and food contact surfaces following contact with worker animals.	NA	Agricultural operation and harvest handling weren't available in the facility.
13.5.6	The water distribution system supplying agricultural water used for harvest, packing, holding—and associated equipment—shall be maintained, regularly inspected and equipment properly stored to prevent the system from being a source of contamination to produce and food contact surfaces. The system shall be	NA	Agricultural operation and harvest handling weren't available in the facility.

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F834 English Food Template v10, 26/07/2021

Page 64 of 70

Report No. AF/SZH-01738

Auditor: Jay JING Hao



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	<p>inspected for conditions, which could introduce known or foreseeable hazards into or onto produce.</p> <p>Where testing of the water source or system inspection reveals contamination, deficiencies shall be corrected such as the repair of well caps or sanitary seals.</p>		
13.5.7	<p>Agricultural water treatment must be delivered and monitored at a frequency that ensures water is safe, of adequate sanitary quality, and meets the microbial quality criteria of no detectable generic Escherichia coli (E. coli) in 100mL.</p>	NA	<p>Agricultural operation and harvest handling weren't available in the facility.</p>
13.5.8	<p>Potable water quality standards used shall ensure the microbial quality criterion is met, which is no detectable generic E. coli in 100 mL.</p>	NA	<p>Agricultural operation and harvest handling weren't available in the facility.</p>
13.5.9	<p>Where agricultural water does not meet microbial quality criteria or is determined to be unsafe and not of adequate sanitary quality, water use must be discontinued along with treatment or other correction that reestablishes sanitary quality and microbial criteria.</p> <p>Where water treatment is not performed, re-inspection of the entire affected agricultural water system shall be conducted followed by</p>	NA	<p>Agricultural operation and harvest handling weren't available in the facility.</p>

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F834 English Food Template v10, 26/07/2021

Page 65 of 70

Report No. AF/SZH-01738

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	the identification of conditions leading to the introduction of hazards into or onto produce or food contact surfaces, correction, and verification of correction to ensure water meets microbial quality criteria.		
13.5.10	<p>Agricultural water testing may be performed by the site (or site representative) or by a third party provided representative samples of the site's water source is secured.</p> <p>Aseptic water sampling must be performed. The method of analysis for water testing is U.S. Environmental Protection Agency (EPA), "Method 1603: Escherichia coli (E. coli) in Water by Membrane Filtration Using Modified membrane-Thermotolerant Escherichia coli Agar (Modified mTEC), EPA-821-R-09-007," December, 2009 or equivalent method.</p>	NA	Agricultural operation and harvest handling weren't available in the facility.
13.5.11	During harvest, packing and holding operations (e.g., hydrocooling, washing), manage water to maintain its safety and sanitary quality and prevent contamination of produce to include establishing and following a water-change schedule for recirculated water.	NA	Agricultural operation and harvest handling weren't available in the facility.

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F834 English Food Template v10, 26/07/2021

Page 66 of 70

Report No. AF/SZH-01738

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	<p>Visually monitor the water quality of water used for harvest, packing, and holding activities for organic build-up (e.g., soil, plant debris).</p> <p>Maintain and monitor the temperature of water used for harvest, packing, and holding activities as appropriate to the commodity and operation to minimize infiltration of pathogens into produce.</p>		
13.5.12	<p>Dropped produce (i.e., produce that comes in contact with the ground prior to harvest) where the produce would not normally touch the ground as a part of growing and harvest (e.g., cantaloupe, almonds, etc.) shall not be distributed.</p>	NA	<p>Agricultural operation and harvest handling weren't available in the facility.</p>
13.5.13	<p>Sewage disposal and septic systems shall be controlled and appropriate for the site to prevent the contamination of produce and food contact surfaces.</p>	NA	<p>Agricultural operation and harvest handling weren't available in the facility.</p>
13.5.14	<p>Plumbing shall not allow backflow or cross-connection between waste and potable water lines.</p>	NA	<p>Agricultural operation and harvest handling weren't available in the facility.</p>
13.5.15	<p>All produce safety related records must be reviewed, dated, and signed within a reasonable timeframe after being made by the supervisor or responsible party.</p>	NA	<p>Agricultural operation and harvest handling weren't available in the facility.</p>

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F834 English Food Template v10, 26/07/2021

Page 67 of 70

Report No. AF/SZH-01738

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13.5.16	<p>All produce safety documents and records must be retained at the site for 2 years after the record is created.</p> <p>Where records are stored offsite, they must be retrievable within 24 hours.</p> <p>Records related to equipment or processes used by the site for analyses, sampling, or action plans—including the results of scientific studies, tests, and evaluations—shall be retained at the site for at least 2 years after their use is discontinued.</p>	NA	Agricultural operation and harvest handling weren't available in the facility.
13.5.17	<p>Specific additional requirements for the harvesting, packing, and holding of sprouts.</p> <p>Establish and implement a written Environmental Monitoring plan for the testing of <i>Listeria</i> spp or <i>Listeria monocytogenes</i>.</p> <p>The environmental monitoring plan shall include the following criteria:</p> <ul style="list-style-type: none"> <li>• Target test (i.e., <i>Listeria</i> spp. or <i>L. mono</i>)</li> <li>• Sample frequency (no less monthly)</li> <li>• Sample timing (i.e., when in the process are samples collected)</li> </ul>	NA	Agricultural operation and harvest handling weren't available in the facility.

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F834 English Food Template v10, 26/07/2021

Page 68 of 70

Report No. AF/SZH-01738

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	<ul style="list-style-type: none"> <li>Sample sites where the number of samples and location are sufficient to determine the efficacy of controls (includes food contact and non-food contact surfaces)</li> </ul> <p>The plan shall describe aseptic methods for sample collection and testing according to FDA's "Testing Methodology for Listeria species or L. monocytogenes in Environmental Samples," Version 1, October 2015 (or equivalent).</p>		
13.5.18	<p>Specific additional requirements for the harvesting, packing, and holding of sprouts.</p> <p>The environmental monitoring plan shall include a corrective action plan if any samples are positive for Listeria spp. or L. mono.</p> <p>If Listeria spp. or L. mono are identified in the harvesting, packing, holding area, the following activities shall occur as a part of the corrective action process:</p> <ul style="list-style-type: none"> <li>Resample positive surfaces and the surrounding area to determine the</li> </ul>	NA	Agricultural operation and harvest handling weren't available in the facility.

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F834 English Food Template v10, 26/07/2021

Page 69 of 70

Report No. AF/SZH-01738

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	<p>extent of contamination</p> <ul style="list-style-type: none"> <li>• Clean and sanitize the affected and surrounding areas</li> <li>• Resample and re-test to confirm the elimination of <i>Listeria</i> spp. or <i>L. mono</i></li> <li>• Conduct finished product testing as appropriate</li> <li>• Take additional action to prevent recurrence and to prevent adulterated food from entering commerce</li> </ul>		
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F834 English Food Template v10, 26/07/2021

Page 70 of 70

Report No. AF/SZH-01738

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Certificate CN19/21042

This is to certify that

# Jinhua Tianyuan Foods Co., Ltd.

No.1 Building, Lingxiazhu Industrial Zone, Jindong District, Jinhua City,  
Zhejiang Province, 321042, P. R. China

**SITE CODE 4195430**

has been assessed and certified as meeting the requirements of

## FSMA Preventative Controls Preparedness Module



**Achieved Grade PASSED**

For the following activities

**Selection and packing of frozen vegetables,  
into plastic bags in consumer pack or bulk pack.**

**Exclusions from scope: None**

Date of Evaluation 06 September 2021

Certificate Issue Date 07 October 2021

Re-Evaluation Due Date 19 September 2022

Certificate Expiry Date 31 October 2022

This certificate supersedes all other certificates bearing this certificate number with earlier certificate issue dates.

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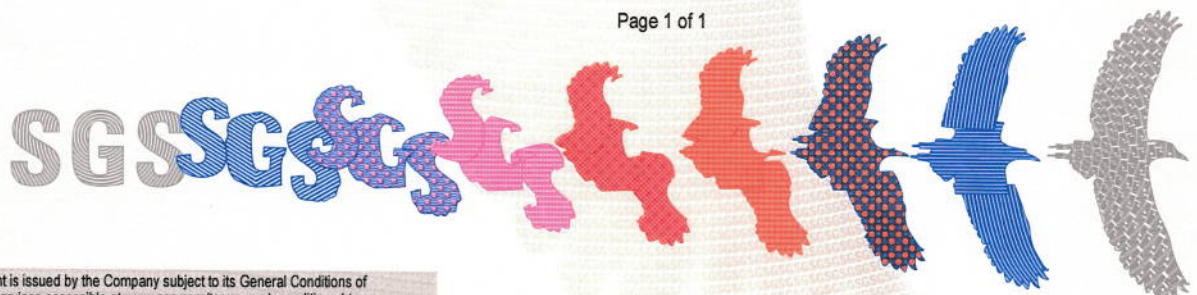
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21HC BRCGS AVM FPCP 0421

Page 1 of 1



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Certificate CN19/21042

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## FSMA Preventative Controls Preparedness Module



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Food Safety

**CERTIFICATED**

AUDITOR NUMBER  
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Page 1 of 1



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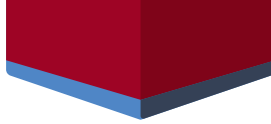
# SUPPLIER QUESTIONNAIRE

*for*

U.S. IMPORT ENTRY  
UNDER FSVP



- 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: Jinhua Tianyuan Foods Co., Ltd. Today's Date: 3.DEC,2021  
Factory Address: No.1 Building, Lingxiazhu Industrial Zone  
City: Jindong District, Jinhua City Province: Zhejiang, 321042 Country: P.R. China  
Office Address: No.1 Building, Lingxiazhu Industrial Zone  
City: Jindong District, Jinhua City Province: Zhejiang,321042 Country: P.R.China  
FDA Registration No.: 16041118242 DUNS No.: \_\_\_\_\_  
FDA Establishment Id.: \_\_\_\_\_ Phone No.: 13339978903  
QC/QA's Name: Xiehong Mao E-mail: pinbao@jhtyfood.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: IQF Edamame (Organic) Product Code: 7152

No. 02, Product Name: \_\_\_\_\_ Product Code: \_\_\_\_\_

No. 03, Product Name: \_\_\_\_\_ Product Code: \_\_\_\_\_

No. 04, Product Name: \_\_\_\_\_ Product Code: \_\_\_\_\_

No. 05, Product Name: \_\_\_\_\_ Product Code: \_\_\_\_\_

No. 06, Product Name: \_\_\_\_\_ Product Code: \_\_\_\_\_

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 type="checkbox"/> S. aureus     |
| <input checked="" 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

Please list and fully describe each / every Supply Chain, Preventative, or Critical Control used to manage each of the above cited FDA-identified hazard(s):

START: Blanching(≥96 90" )

### FREQUENCY of VALIDATION

At what frequency are the above control(s) validated? (ex: per shift, month, annually)

START: Every Batch.

### U. S. FDA HAZARD PROFILE

Category Name: Frozen  
Category Number: 3  
Subcategory Name: Vegetables Ready-to-Eat (RTE)  
Storage Type: Frozen

Resource

U.S. FDA Product Category Hazard Profiles – Appendix 1

## 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

Please list and fully describe each / every Supply Chain, Preventative, or Critical Control used to manage each of the above cited FDA-identified hazard(s):

START: The use of pesticides is prohibited from base selection to sowing.

### FREQUENCY of VALIDATION

At what frequency are the above control(s) validated? (ex: per shift, month, annually)

START: every Batch.

### U. S. F D A H A Z A R D P R O F I L E

Category Name: Frozen  
Category Number: 3  
Subcategory Name: Vegetables Ready-to-Eat (RTE)  
Storage Type: Frozen

Resource

U.S. FDA Product Category Hazard Profiles – Appendix 1

## FDA - IDENTIFIED ENVIRONMENTAL / PROCESS HAZARDS

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

- |   |   |
|---|---|
| <input type="checkbox"/> Recontamination with environmental pathogens.                                      | <input type="checkbox"/> Bacterial pathogen survival of a lethal treatment.                       |
| <input type="checkbox"/> Bacterial growth and/or toxin formation due to lack of time / temperature control. | <input type="checkbox"/> Recontamination due to lack of container integrity.                      |
| <input type="checkbox"/> Bacterial growth and/or toxin formation due to reduced oxygen packaging.           | <input type="checkbox"/> 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

Please list and fully describe each / every Supply Chain, Preventative, or Critical Control used to manage each of the above cited FDA-identified hazard(s):

START: Control the temperature of the packaging workshop below 15 . All personnel, tools and instruments shall be disinfected in place.

### FREQUENCY of VALIDATION

At what frequency are the above control(s) validated? (ex: per shift, month, annually)

START: Every Batch

### U. S. FDA HAZARD PROFILE

Category Name: Frozen  
 Category Number: 3  
 Subcategory Name: Vegetables Ready-to-Eat (RTE)  
 Storage Type: Frozen

Resource

U.S. FDA Product Category Hazard Profiles – Appendix 1

## FDA - IDENTIFIED PHYSICAL HAZARDS

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

- |   |                                |  |                                   |
|---|--------------------------------|--|-----------------------------------|
| <input checked="" 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

Please list and fully describe each / every Supply Chain, Preventative, or Critical Control used to manage each of the above cited FDA-identified hazard(s):

START: Metal detector and X-ray machine are used in the product packaging process.  
 X-ray CCP3-1 Foreign body residue removal  
 CeramicsΦ4mm  
 SusΦ0.8mm  
 QuartzΦ6mm  
 Metal detector CCP3-2 Metal residue removal  
 FeΦ1.5mm  
 SusΦ2.5mm  
 NonFeΦ2.0mm

### FREQUENCY of VALIDATION

At what frequency are the above control(s) validated? (ex: per shift, month, annually)

START: Every Batch

### U. S. FDA HAZARD PROFILE

Category Name: Frozen  
 Category Number: 3  
 Subcategory Name: Vegetables Ready-to-Eat (RTE)  
 Storage Type: Frozen

**Metal detection standards**

Ferrous: <u>1.5</u> mm
Non-Ferrous: <u>2.0</u> mm
Stainless Steel: <u>2.5</u> mm

Resource

U.S. FDA

Hazard Profile – Appendix 1

**ALLERGEN & CROSS-CONTAMINATION CONTROLS**

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

**DESCRIPTION of ALLERGENIC CONTROLS**

1 purposes

Effective control of allergen products produced by the company to prevent cross-adulteration, resulting in harm to sensitive populations.

2 scope of application

Suitable for the company's production, packaging, shipment process of allergen product control.

3 main responsibilities

3.1 The Raw Materials Department is responsible for the procurement of allergen substances and the investigation of supplier allergens.

3.2 Quality Control Department is responsible for the acceptance of allergen substances and the inspection after cleaning.

3.3 The warehouse is responsible for the identification and isolation of allergens.

## 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? British Retailers Association Global Food Standards

**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:

Sodium hypochlorite and 75% alcohol

## 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: ZIQ

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? 200-300

## PEST CONTROL

Is a pest control contractor employed?  Yes  No

If yes, please provide: Name of contractor used: \_\_\_\_\_

Number of yearly visits: \_\_\_\_\_

If no, by what means is pest prevention carried out? Automatic control, Pest control shall be carried out by the p

## 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: Move away from the production site.*

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

*Please provide details: Product quality and safety and supply capacity.*

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

*Please provide details: A third-party inspection is carried out once a year.*

## 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: Lot No. Best before date and batch No.

## 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:

Evaluate suppliers annually according to relevant requirements of BRC.

## 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:

## CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist?  Yes  No

Please describe your customer complaint procedure.

Feed back to relevant quality departments for investigation, analysis and rectification measures at the first time. Summarize and update every year.

## 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.

**CERTIFICATION**

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.

**CONFIRMATION - REQUIRED**

**Representative's Name:** Qunying Wu \_\_\_\_\_

**Title:** Sales manager \_\_\_\_\_

**Today's Date:** 12/3/21 \_\_\_\_\_



Madame Edamame

# Organic EDAMAME

MICROWAVEABLE

Fully Cooked • Just Heat in the Steaming Bag and Eat

Premium Young 100% Organic Soybeans in the Pod



### Nutrition Facts

Serving Size: 1 bag (8 oz/226g) with pods; edible portion (8.88 oz./112g) beans without pods. Servings per container: 12

Amount per serving	Calories 168	Calories from Fat 61
% Daily Value*		
Total Fat 6g		9%
Saturated Fat 0.5g		3%
Trans Fat 0g		0%
Cholesterol 0mg		0%
Sodium 6mg		0%
Total Carbohydrate 12g		4%
Dietary Fiber 4g		16%
Sugars 2g		
Soybean Protein 19g		
Vitamin A 4%	Vitamin C 22%	
Calcium 9%	Iron 11%	

\*Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs.

	Calories 2,000	2,500
Total Fat	Less than 65g	85g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

**Allergy Information:**  
This product contains soybeans.

### How to Eat Edamame

Hold an Edamame pod with your fingers and gently squeeze the middle of the pod until the beans pop out.

**CAUTION: Pods are not edible**

### Heating Instructions

Instructions are for heating one bag. For heating more than one bag, adjust heating time.

No need to defrost Edamame before heating

**MICROWAVE:** Remove a single bag from the outer bag. There is no need to puncture holes in the small steam heating bag. Heat frozen Edamame in the bag up to 3 minutes or until desired temperature has been reached. Sprinkle Edamame with salt and enjoy.

**CAUTION: Avoid contact with the hot steam and hot water from the bag when opening Edamame.**

**BOILING WATER:** Bring one cup of water to boil in a medium pot. Remove a bag from the outer bag. Open the bag and add contents to boiling water. Cover pot and heat for 3 minutes. Cool Edamame with cool running water. Drain water and transfer to serving plate. Sprinkle with salt and enjoy.

**When heating, the pot must be covered to create steam on Edamame.**

**INGREDIENTS:** Organically Grown and Processed Soybeans in Pods.

Packed for Globalinx Foods, LLC  
Irvine, CA 92618  
(888) 315-5508

For inquiries, please send an email to:  
info@globalinxfoods.com

Certified Organic by QAI

12-9 oz  
Heat & Serve  
Bags



Product of China

Lot No.  
Sell By:



Fully Cooked • Just Heat in the Steaming Bag and Eat

# Organic EDAMAME

Madame Edamame

Net Weight 6.75 lbs. (3.07kg)

12-9 oz  
Heat & Serve  
Bags

Part of a  
Heart Healthy  
Diet



**Keep Frozen**

• Diets low in saturated fat and cholesterol that include 25 grams of soy protein a day may reduce the risk of heart disease. One serving of Madame Edamame soybeans provides 13 grams of soy protein.



Fully Cooked • Just Heat in the Steaming Bag and Eat

# Organic EDAMAME

Premium Young 100% Organic Soybeans in the Pod

# Organic EDAMAME

MICROWAVEABLE

Madame Edamame

正本



报告编号Report ID.: 21W072505901

## 检测报告Testing Report

委托单位Applicant: 金华天元食品有限公司  
地址Address: 金华市金东区岭下工业园釜阳街333号  
联系人Contacts: 吴群英  
收样日期Receiving Date: 2021. 07. 25  
检测日期Testing Date: 2021. 07. 26-2021. 07. 28

## 样品信息Sample Information:

样品名称 Sample name	样品描述 Sample Description	样品状态 Condition	样品编号 Sample ID
冷冻有机毛豆（江西万载）	生产日期:2021CROP	新鲜, 固态	21W0725059

## 检测要求Test requirements:

农药残留205项检测

## 报告批准人Authorized By:

郭建亮



报告日期Report Date: 2021-07-28

## 注Note:

- 样品名称、样品描述和客户信息由委托人提供，其真实性由委托人负责。The sample name, the sample descriptions and the sample descriptions are supplied by consignor and their authenticity is your responsibility.
- 如果没有其他特殊要求，所接收样品将在结果发放后两个月废弃，微生物样品在检测报告发出后废弃。If there are no other special requirements, The samples will be discarded in the 2 months after the results issue, Microbial samples will not be retained after the test report is issued.



烟台杰科检测服务有限公司

Yantai Jieke Inspection Service Co., Ltd.

地址：山东省烟台市莱阳市龙门东路1号 0027

邮箱：sales@jiekelabs.com 网站：www.jiekelabs.com

电话Tel: 86-535-7717020/7076

DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER &amp; PCQI) ON OR ABOUT FSVP PLAN'S NOTED REVIEW START/END DATES

CONFIDENTIAL TREATMENT REQUESTED

第1页 共7页

检测结果Test Results:

该样品检测结果均为ND。Results of this sample tested are all ND.

注Note:

1. ND或者(-)表示未发现高于定量限的检测项目。ND or (-) indicates that we find no items whose detection results were above LOQ.
2. NR表示质控结果不能满足要求, 本结果无法报告。NR indicates that the quality control results cannot meet the requirements, and this result cannot be reported.
3. 当检出结果为阳性时, 默认情况下, 只列出高于定量限的结果。应委托人要求可列出低于定量限的结果, 但仅供参考。When the test result(s) is positive, only the results above LOQ are listed by default. The results below LOQ can be listed at the request of the client, but the results are for reference only.
4. 本结果仅适用于收到的样品。除全文复制外, 未经本公司书面同意, 不得部分复制。若本报告未加盖CMA章, 则本报告不具有对社会的证明作用, 报告结果仅供委托单位用于科研、教学或内部质量控制, 本公司不承担由此引发的任何风险和法律责任。The results apply only to the samples as received. Partial copy of this CoA is not allowed except with the written consent of our company. If the report is not covered by the CMA chapter, it has no probative value for society, and the results of the report are only for scientific research, teaching or internal quality control. The company shall not be liable for any risks or liabilities arising therefrom.
5. ★此项目已通过CNAS认可。Note: "★" Item is accredited by CNAS.
6. \* 此项目是通过分包实现的。Note: "\*" Item is realized through the subpackage.

-----End of CoA-----



烟台杰科检测服务有限公司检测报告附件:  
 Yantai Jieke Inspection Service Co.,Ltd. Testing Report Appendix:

序号 No.	检测项目 Test Item(s)	定量限 LOQ	检测方法 Test Method	序号 No.	检测项目 Test Item(s)	定量限 LOQ	检测方法 Test Method
1	百菌清Chlorothalonil	0.01mg/kg	YTJK-III J-76	2	异稻瘟净Iprobenfos	0.01mg/kg	YTJK-III J-43
3	水胺硫磷Isocarbophos	0.01mg/kg	YTJK-III J-43	4	甲拌磷Phorate	0.01mg/kg	YTJK-III J-43
5	噁霜灵Oxadixyl	0.01mg/kg	YTJK-III J-43	6	乙草胺Acetochlor	0.01mg/kg	YTJK-III J-43
7	醚菌酯Kresoxim-methyl	0.01mg/kg	YTJK-III J-43	8	丙硫克百威Benfuracarb	0.01mg/kg	YTJK-III J-43
9	异噁草酮Clomazone	0.01mg/kg	YTJK-III J-43	10	乙嘧酚Ethirimol	0.01mg/kg	YTJK-III J-43
11	苯酰菌胺Zoxamide	0.01mg/kg	YTJK-III J-43	12	吡螨胺Tebufenpyrad	0.01mg/kg	YTJK-III J-43
13	四氯虫酰胺 Tetrachlorantraniliprole	0.01mg/kg	YTJK-III J-43	14	唑虫酰胺Tolfenpyrad	0.01mg/kg	YTJK-III J-43
15	仲丁威Fenobucarb	0.01mg/kg	YTJK-III J-43	16	仲丁灵Butralin	0.01mg/kg	YTJK-III J-43
17	增效醚Piperonyl butoxide	0.01mg/kg	YTJK-III J-43	18	莠去津Atrazine	0.01mg/kg	YTJK-III J-43
19	莠灭净Ametryn	0.01mg/kg	YTJK-III J-43	20	茚虫威Indoxacarb	0.01mg/kg	YTJK-III J-43
21	抑霉唑Imazalil	0.01mg/kg	YTJK-III J-43	22	异菌脲Iprodione	0.01mg/kg	YTJK-III J-43
23	异丙威Isoprocarb	0.01mg/kg	YTJK-III J-43	24	异丙隆Isoproturon	0.01mg/kg	YTJK-III J-43
25	异丙甲草胺Metolachlor	0.01mg/kg	YTJK-III J-43	26	乙酰甲胺磷Acephate	0.01mg/kg	YTJK-III J-43
27	乙嘧酚磺酸酯Bupirimate	0.01mg/kg	YTJK-III J-43	28	乙霉威Diethofencarb	0.01mg/kg	YTJK-III J-43
29	乙硫磷Ethion	0.01mg/kg	YTJK-III J-43	30	乙基多杀菌素Spinetoram	0.01mg/kg	YTJK-III J-43
31	叶菌唑Metconazole	0.01mg/kg	YTJK-III J-43	32	氧乐果Omethoate	0.01mg/kg	YTJK-III J-43
33	亚胺硫磷Phosmet	0.01mg/kg	YTJK-III J-43	34	溴氰虫酰胺 Cyantraniliprole	0.01mg/kg	YTJK-III J-43
35	辛硫磷Phoxim	0.01mg/kg	YTJK-III J-43	36	稀禾啶Sethoxydim	0.01mg/kg	YTJK-III J-43
37	烯唑醇Diniconazole	0.01mg/kg	YTJK-III J-43	38	烯酰吗啉Dimethomorph	0.01mg/kg	YTJK-III J-43
39	戊唑醇Tebuconazole	0.01mg/kg	YTJK-III J-43	40	肟菌酯Trifloxystrobin	0.01mg/kg	YTJK-III J-43
41	脱乙基阿特拉津Atrazine- desethyl	0.01mg/kg	YTJK-III J-43	42	涕灭威亚砷Aldicarb- Sulfoxide	0.01mg/kg	YTJK-III J-43


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Yantai Jieke Inspection Service Co., Ltd.

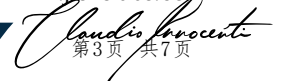
地址: 山东省烟台市莱阳市龙门东路1号 0027

邮箱: sales@jiekelabs.com 网站: www.jiekelabs.com

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烟台杰科检测服务有限公司检测报告附件:  
 Yantai Jieke Inspection Service Co.,Ltd. Testing Report Appendix:

序号 No.	检测项目 Test Item(s)	定量限 LOQ	检测方法 Test Method	序号 No.	检测项目 Test Item(s)	定量限 LOQ	检测方法 Test Method
43	涕灭威砒Aldicarb-Sulfone	0.01mg/kg	YTJK-III J-43	44	涕灭威Aldicarb	0.01mg/kg	YTJK-III J-43
45	四氟醚唑Tetraconazole	0.01mg/kg	YTJK-III J-43	46	霜脲氰Cymoxanil	0.01mg/kg	YTJK-III J-43
47	霜霉威Propamocarb	0.01mg/kg	YTJK-III J-43	48	双氟磺草胺Florasulam	0.01mg/kg	YTJK-III J-43
49	十三吗啉Tridemorph	0.01mg/kg	YTJK-III J-43	50	杀螟丹Cartap	0.01mg/kg	YTJK-III J-43
51	杀铃脲Triflumuron	0.01mg/kg	YTJK-III J-43	52	三唑酮Triadimefon	0.01mg/kg	YTJK-III J-43
53	三唑磷Triazophos	0.01mg/kg	YTJK-III J-43	54	三环唑Tricyclazole	0.01mg/kg	YTJK-III J-43
55	噻唑磷Fosthiazate	0.01mg/kg	YTJK-III J-43	56	噻嗪酮Buprofezin	0.01mg/kg	YTJK-III J-43
57	噻螨酮Hexythiazox	0.01mg/kg	YTJK-III J-43	58	噻菌灵Thiabendazole	0.01mg/kg	YTJK-III J-43
59	噻虫嗪Thiamethoxam	0.01mg/kg	YTJK-III J-43	60	噻虫啉Thiacloprid	0.01mg/kg	YTJK-III J-43
61	噻虫胺Clothianidin	0.01mg/kg	YTJK-III J-43	62	炔螨特Propargite	0.01mg/kg	YTJK-III J-43
63	炔草酯Clodinafop-propargyl	0.01mg/kg	YTJK-III J-43	64	氰霜唑Cyazofamid	0.01mg/kg	YTJK-III J-43
65	噻草酮Metribuzin	0.01mg/kg	YTJK-III J-43	66	扑草净Prometryn	0.01mg/kg	YTJK-III J-43
67	灭幼脲Chlorbenzuron	0.01mg/kg	YTJK-III J-43	68	灭蝇胺Cyromazine	0.01mg/kg	YTJK-III J-43
69	灭多威Methomyl	0.01mg/kg	YTJK-III J-43	70	啉霉胺Pyrimethanil	0.01mg/kg	YTJK-III J-43
71	啉菌酯Azoxystrobin	0.01mg/kg	YTJK-III J-43	72	啉菌环胺Cyprodinil	0.01mg/kg	YTJK-III J-43
73	咪鲜胺Prochloraz	0.01mg/kg	YTJK-III J-43	74	马拉硫磷Malathion	0.01mg/kg	YTJK-III J-43
75	螺螨酯Spirodiclofen	0.01mg/kg	YTJK-III J-43	76	氯虫苯甲酰胺 Chlorantraniliprole	0.01mg/kg	YTJK-III J-43
77	氯苯胺灵Chlorpropham	0.01mg/kg	YTJK-III J-43	78	联苯肼酯Bifenazate	0.01mg/kg	YTJK-III J-43
79	乐果Dimethoate	0.01mg/kg	YTJK-III J-43	80	克百威Carbofuran	0.01mg/kg	YTJK-III J-43
81	精喹禾灵Quizalofop-P-ethyl	0.01mg/kg	YTJK-III J-43	82	腈菌唑Myclobutanil	0.01mg/kg	YTJK-III J-43
83	腈苯唑Fenbuconazole	0.01mg/kg	YTJK-III J-43	84	甲氧虫酰肼 Methoxyfenozide	0.01mg/kg	YTJK-III J-43


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Yantai Jieke Inspection Service Co., Ltd.

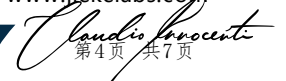
地址: 山东省烟台市莱阳市龙门东路1号 0027

邮箱: sales@jiekelabs.com 网站: www.jiekelabs.com

电话Tel: 86-535-7717020/7076

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烟台杰科检测服务有限公司检测报告附件:  
 Yantai Jieke Inspection Service Co.,Ltd. Testing Report Appendix:

序号 No.	检测项目 Test Item(s)	定量限 LOQ	检测方法 Test Method	序号 No.	检测项目 Test Item(s)	定量限 LOQ	检测方法 Test Method
85	甲霜灵Metalaxyl	0.01mg/kg	YTJK-III J-43	86	甲哌鎓Mepiquat-chloride	0.01mg/kg	YTJK-III J-43
87	甲萘威Carbaryl	0.01mg/kg	YTJK-III J-43	88	甲基嘧啶磷Pirimiphos-methyl	0.01mg/kg	YTJK-III J-43
89	甲基硫菌灵Thiophanate-methyl	0.01mg/kg	YTJK-III J-43	90	甲拌磷亚砷Phorate-sulfoxide	0.01mg/kg	YTJK-III J-43
91	甲拌磷砷Phorate-sulfone	0.01mg/kg	YTJK-III J-43	92	甲胺磷Methamidophos	0.01mg/kg	YTJK-III J-43
93	甲氨基阿维菌素苯甲酸盐Emamectin benzoate	0.01mg/kg	YTJK-III J-43	94	己唑醇Hexaconazole	0.01mg/kg	YTJK-III J-43
95	环酰菌胺Fenhexamid	0.01mg/kg	YTJK-III J-43	96	氟唑菌酰胺Fluxapyroxad	0.01mg/kg	YTJK-III J-43
97	氟菌唑Triflumizole	0.01mg/kg	YTJK-III J-43	98	氟环唑Epoiconazole	0.01mg/kg	YTJK-III J-43
99	氟硅唑Flusilazole	0.01mg/kg	YTJK-III J-43	100	氟啶脲Chlorfluazuron	0.01mg/kg	YTJK-III J-43
101	氟啶虫酰胺Flonicamid	0.01mg/kg	YTJK-III J-43	102	氟啶胺Fluazinam	0.01mg/kg	YTJK-III J-43
103	氟虫脲Flufenoxuron	0.01mg/kg	YTJK-III J-43	104	氟吡菌胺Fluopicolide	0.01mg/kg	YTJK-III J-43
105	氟吡甲禾灵Haloxypop-methyl	0.01mg/kg	YTJK-III J-43	106	呋虫胺Dinotefuran	0.01mg/kg	YTJK-III J-43
107	粉唑醇Flutriafol	0.01mg/kg	YTJK-III J-43	108	二嗪磷Diazinon	0.01mg/kg	YTJK-III J-43
109	噁霉灵Hymexazol	0.01mg/kg	YTJK-III J-43	110	噁虫威Bendiocarb	0.01mg/kg	YTJK-III J-43
111	多效唑Paclobutrazol	0.01mg/kg	YTJK-III J-43	112	多杀霉素Spinosad	0.01mg/kg	YTJK-III J-43
113	多菌灵Carbendazim	0.01mg/kg	YTJK-III J-43	114	啶酰菌胺Boscalid	0.01mg/kg	YTJK-III J-43
115	啶虫脒Acetamiprid	0.01mg/kg	YTJK-III J-43	116	丁硫克百威Carbosulfan	0.01mg/kg	YTJK-III J-43
117	敌草隆Diuron	0.01mg/kg	YTJK-III J-43	118	敌百虫Trichlorfon	0.01mg/kg	YTJK-III J-43
119	稻瘟灵Isoprothiolane	0.01mg/kg	YTJK-III J-43	120	啞螨灵Pyridaben	0.01mg/kg	YTJK-III J-43
121	除虫脲Diflubenzuron	0.01mg/kg	YTJK-III J-43	122	虫酰肼Tebufenozide	0.01mg/kg	YTJK-III J-43
123	残杀威Propoxur	0.01mg/kg	YTJK-III J-43	124	丙溴磷Profenofos	0.01mg/kg	YTJK-III J-43
125	丙环唑Propiconazole	0.01mg/kg	YTJK-III J-43	126	苄嘧磺隆Bensulfuron-methyl	0.01mg/kg	YTJK-III J-43


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Yantai Jieke Inspection Service Co., Ltd.

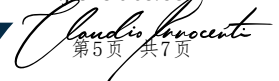
地址: 山东省烟台市莱阳市龙门东路1号 0027

邮箱: sales@jiekelabs.com 网站: www.jiekelabs.com

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 第5页 共7页

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 Yantai Jieke Inspection Service Co.,Ltd. Testing Report Appendix:

序号 No.	检测项目 Test Item(s)	定量限 LOQ	检测方法 Test Method	序号 No.	检测项目 Test Item(s)	定量限 LOQ	检测方法 Test Method
127	吡唑醚菌酯 Pyraclostrobin	0.01mg/kg	YTJK-III J-43	128	吡氟禾草灵&精吡氟禾草灵 Fluazifop-P-butyl& Fluazifop-butyl	0.01mg/kg	YTJK-III J-43
129	吡虫啉Imidacloprid	0.01mg/kg	YTJK-III J-43	130	苯醚甲环唑 Difenoconazole	0.01mg/kg	YTJK-III J-43
131	苯磺隆Tribenuron- methyl	0.01mg/kg	YTJK-III J-43	132	苯胺灵Propham	0.01mg/kg	YTJK-III J-43
133	矮壮素Chlormequat chloride	0.01mg/kg	YTJK-III J-43	134	3-羟基咪喃丹3- Hydroxycarbofuran	0.01mg/kg	YTJK-III J-43
135	呋线威Furathiocarb	0.01mg/kg	YTJK-III J-43	136	环氟菌胺Cyflufenamid	0.01mg/kg	YTJK-III J-43
137	四螨嗪Clofentezine	0.01mg/kg	YTJK-III J-43	138	咯嗉酮Pyroquilon	0.01mg/kg	YTJK-III J-43
139	氟虫唑啉 Pyrifluquinazon	0.01mg/kg	YTJK-III J-43	140	氟噻唑吡乙酮 Oxathiapiprolin	0.01mg/kg	YTJK-III J-43
141	联苯吡菌胺Bixafen	0.01mg/kg	YTJK-III J-43	142	丁氟螨酯Cyflumetofen	0.01mg/kg	YTJK-III J-43
143	芸苔素内酯Brassinolide	0.01mg/kg	YTJK-III J-43	144	异戊烯腺嘌呤N6-(delta 2-Isopentenyl)-adenine	0.01mg/kg	YTJK-III J-43
145	氟唑菌苯胺Penflufen	0.01mg/kg	YTJK-III J-43	146	吡噻菌胺Penthiopyrad	0.01mg/kg	YTJK-III J-43
147	苯噻菌胺 Benthiavali carb Isopropy	0.01mg/kg	YTJK-III J-43	148	啶氧菌酯Picoxystrobin	0.01mg/kg	YTJK-III J-43
149	氟吡禾灵Haloxypop	0.01mg/kg	YTJK-III J-43	150	烯啶虫胺Nitenpyram	0.01mg/kg	YTJK-III J-43
151	2,4-滴丁酯2,4-D- butylate	0.01mg/kg	YTJK-III J-43	152	唑草酮Carfentrazone- ethyl	0.01mg/kg	YTJK-III J-43
153	异狄氏剂Endrin	0.01mg/kg	YTJK-III J-43	154	乙氧氟草醚Oxyfluorfen	0.01mg/kg	YTJK-III J-43
155	乙烯菌核利Vinclozolin	0.01mg/kg	YTJK-III J-43	156	乙螨唑Etoxazole	0.01mg/kg	YTJK-III J-43
157	溴氰菊酯和四溴菊酯 Deltamethrin& Tralomethrin	0.02mg/kg	YTJK-III J-43	158	五氯硝基苯Quintozene	0.01mg/kg	YTJK-III J-43
159	特丁硫磷Terbufos	0.005mg/ kg	YTJK-III J-43	160	杀螟硫磷Fenitrothion	0.01mg/kg	YTJK-III J-43
161	三唑醇Triadimenol	0.01mg/kg	YTJK-III J-43	162	三氯杀螨醇Dicofol	0.02mg/kg	YTJK-III J-43
163	噻呋酰胺Thifluzamide	0.01mg/kg	YTJK-III J-43	164	氰戊菊酯Fenvalerate	0.01mg/kg	YTJK-III J-43
165	氯氰菊酯Cypermethrin	0.01mg/kg	YTJK-III J-43	166	氯菊酯Permethrin	0.02mg/kg	YTJK-III J-43



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167	氯氟氰菊酯Cyhalothrin	0.01mg/kg	YTJK-III J-43	168	氯氟吡氧乙酸异辛酯 Fluroxypyr-1-methylheptylester	0.01mg/kg	YTJK-III J-43
169	氯丹Chlordane	0.02mg/kg	YTJK-III J-43	170	咯菌腈Fludioxonil	0.02mg/kg	YTJK-III J-43
171	六氯苯 Hexachlorobenzene	0.01mg/kg	YTJK-III J-43	172	硫丹硫酸酯Endosulfan sulfate	0.01mg/kg	YTJK-III J-43
173	联苯菊酯Bifenthrin	0.01mg/kg	YTJK-III J-43	174	菌核净Dimetachlone	0.01mg/kg	YTJK-III J-43
175	甲氧滴滴涕Methoxychlor	0.01mg/kg	YTJK-III J-43	176	甲氰菊酯Fenpropathrin	0.01mg/kg	YTJK-III J-43
177	甲基异柳磷Isafenphos-methyl	0.01mg/kg	YTJK-III J-43	178	甲基对硫磷Parathion-methyl	0.01mg/kg	YTJK-III J-43
179	甲草胺Alachlor	0.01mg/kg	YTJK-III J-43	180	腐霉利Procymidone	0.01mg/kg	YTJK-III J-43
181	氟氯氰菊酯Cyfluthrin	0.02mg/kg	YTJK-III J-43	182	氟乐灵Trifluralin	0.01mg/kg	YTJK-III J-43
183	氟虫腈Fipronil	0.002mg/kg	YTJK-III J-43	184	二甲戊灵Pendimethalin	0.01mg/kg	YTJK-III J-43
185	噁草酮Oxadiazon	0.01mg/kg	YTJK-III J-43	186	毒死蜱Chlorpyrifos	0.005mg/kg	YTJK-III J-43
187	啶虫丙醚Pyridalyl	0.01mg/kg	YTJK-III J-43	188	敌敌畏Dichlorvos	0.01mg/kg	YTJK-III J-43
189	狄氏剂Dieldrin	0.01mg/kg	YTJK-III J-43	190	虫螨腈Chlorfenapyr	0.01mg/kg	YTJK-III J-43
191	吡丙醚Pyriproxyfen	0.01mg/kg	YTJK-III J-43	192	苯硫磷EPN	0.01mg/kg	YTJK-III J-43
193	艾氏剂Aldrin	0.01mg/kg	YTJK-III J-43	194	δ-六六六δ-BHC	0.01mg/kg	YTJK-III J-43
195	γ-六六六γ-BHC	0.01mg/kg	YTJK-III J-43	196	β-六六六β-BHC	0.01mg/kg	YTJK-III J-43
197	β-硫丹β-Endosulfan	0.01mg/kg	YTJK-III J-43	198	α-六六六α-BHC	0.01mg/kg	YTJK-III J-43
199	α-硫丹α-Endosulfan	0.01mg/kg	YTJK-III J-43	200	pp'-滴滴伊pp'-DDE	0.01mg/kg	YTJK-III J-43
201	pp'-滴滴涕pp'-DDT	0.01mg/kg	YTJK-III J-43	202	pp'-滴滴滴pp'-DDD	0.01mg/kg	YTJK-III J-43
203	op'-滴滴涕op'-DDT	0.01mg/kg	YTJK-III J-43	204	丙硫磷Prothiofos	0.01mg/kg	YTJK-III J-43
205	氟菌胺Fenoxanil	0.01mg/kg	YTJK-III J-43				





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CNAS L1512

Sino Silliker Testing Services (Qingdao) Co., Ltd.  
诺安实力可商品检验(青岛)有限公司  
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地址 : 中国青岛市华贯路819号 6-105/106 邮编 266111  
Tel 电话 + 86 532 838 16633



## Certificate of Analysis 分析证书 No.1447420



To 致 : *Jinhua Tianyuan Foods Co.,Ltd* 金华天元食品有限公司  
Address 地址: *No.1 Building - Lingxiazhu industrial zone, JinHua, ZheJiang, China* 中国浙江金华市金东区岭下朱工业园区1#厂房  
Date of Report 报告日期 ( yyyy/mm/dd): 2021/11/16

### Sample Information 样品信息

The following samples were supplied by/on behalf of the client 下列样品是客户或以客户的名义提供的:

Date of Receipt 接样日期 (yyyy/mm/dd): 2021/11/10

Sample Description 样品描述	Condition on Receipt 接收时状态	Sample ID 样品编号
<i>FROZEN COOKED ORGANIC EDAMAME ( LOT NO: TYOGME6001 )</i>	Plastic bag packaged/塑料袋包装, By express/快递	LR804779-001

Results apply only to the samples as received. The information in italics are supplied by the client and the client takes responsibility for their authenticity. Without the written permission of the company, any party is prohibited from using the test results and the official CoA for undue publicity.

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Edited By 编制人 : Jennifer 刘兰兰

刘兰兰

Authorised Signatory 授权签字人 :



Chloe Wang 王永春  
Residue Team Supervisor 残留组主管

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**Pesticide List 农残列表**

**Start Test Date 检测开始日期 : 2021/11/11 End Test Date 检测结束日期 : 2021/11/16**

Sections 部门	Analytes (Units) 分析物 (单位)	Methods 方法	Rpt Lmt 报告限	Results 结果
<b>Sample ID 样品编号 : LR804779-001</b>				
<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals 原料类果蔬粮谷多农残监控列表270+</b>				
Q2 LC	001 Acephate 乙酰甲胺磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	002 Acetamiprid 啉虫脒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	003 Acetochlor 乙草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	004 Alachlor 甲草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	005 Aldicarb 涕灭威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	006 Aldicarb-sulfone (Aldoxycarb) 涕灭砒威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	007 Aldicarb-sulfoxide 涕灭威亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	008 Aldrin 艾氏剂 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	009 Ametryn 莠灭净 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	010 Atrazine 莠去津 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	011 Azamethiphos 甲基吡啶磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	012 Azinphos-methyl 保棉磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	013 Azoxystrobin 啞菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	014 Benalaxyl 苯霜灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	015 Bendiocarb 啞虫威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	016 Benfluralin 乙丁氟灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	017 Benoxacor 解草嗪 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	018 Bensulfuron-methyl 苜嘧磺隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	019 Bensulide 地散磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	020 Benzoximate 苯螬特 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	021 Bifenazate 联苯肼酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	022 Bifenthrin 联苯菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	023 Boscalid 啞酰菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	024 Bromophos-ethyl 乙基溴硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	025 Bromopropylate 溴螬酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	026 Bupirimate 乙啞酚磺酸酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	027 Buprofezin 啞嗪酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	028 Butachlor 丁草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	029 Butralin 仲丁灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	030 Cadusafos 硫线磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	031 Carbaryl 甲萘威 (mg/kg)	EN 15662:2018	0.01	<0.01

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Sections 部门	Analytes (Units) 分析物 (单位)	Methods 方法	Rpt Lmt 报告限	Results 结果
<b>Sample ID 样品编号 : LR804779-001</b>				
<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals</b> <b>原料类果蔬粮谷多农残监控列表270+</b>				
Q2 LC	032 Carbendazim 多菌灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	033 Carbofuran 克百威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	034 Carbofuran-3-hydroxy 3-羟基克百威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	035 Carboxin 萎锈灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	036 Carfentrazone-ethyl 唑草酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	037 Chlorantraniliprole 氯虫苯甲酰胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	038 Chlorbenzuron 灭幼脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	039 Chlordimeform 杀虫脒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	040 Chlorfenapyr 虫螨腈 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	041 Chlorfenson 杀螨酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	042 Chlorfenvinphos 毒虫畏 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	043 Chlorobenzilate 乙酯杀螨醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	044 Chloroxuron 枯草隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	045 Chlorpyrifos 毒死蜱 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	046 Chlorpyrifos-methyl 甲基毒死蜱 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	047 Chlorsulfuron 氯磺隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	048 Chlozolinate 乙菌利 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	049 Clethodim-sulfone 烯草酮磺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	050 Clethodim-sulfoxide 烯草酮亚磺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	051 Clodinafop-propargyl 炔草酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	052 Clofentezine 四螨嗪 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	053 Clothianidin 噻虫胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	054 Coumaphos 蝇毒磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	055 Cyanazine 氰草津 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	056 Cyazofamid 氟霜唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	057 Cycloxydim 噻草酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	058 Cyflufenamid 环氟菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	059 Cyfluthrin 氟氯氰菊酯 (mg/kg) ☆2	EN 15662:2018	0.01	<0.01
Q2 GC	060 Cyhalothrin & lambda-Cyhalothrin 氯氟氰菊酯和高效氯氟氰菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	061 Cymoxanil 霜脲氰 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	062 Cyproconazole 环丙唑醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	063 Cyprodinil 啉菌环胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	064 Cyromazine 灭蝇胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	065 DDD(o,p') o,p'-滴滴滴 (mg/kg)	EN 15662:2018	0.01	<0.01

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Q2 GC	066 DDD(p,p') p,p'-滴滴滴 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	067 DDE(o,p') o,p'-滴滴伊 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	068 DDE(p,p') p,p'-滴滴伊 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	069 DDT(o,p') o,p'-滴滴涕 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	070 DDT(p,p') p,p'-滴滴涕 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	071 Demeton-S-methyl 甲基内吸磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	072 Demeton-S-methyl sulphone 砒吸磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	073 Diazinon 二嗪磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	074 Dichlofenthion 除线磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	075 Dichlorvos 敌敌畏 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	076 Diclofop-methyl 禾草灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	077 Dicloran 氯硝胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	078 Dicofol 三氯杀螨醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	079 Dieldrin 狄氏剂 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	080 Diethofencarb 乙霉威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	081 Difenoconazole 苯醚甲环唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	082 Diflubenzuron 除虫脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	083 Diflufenican 吡氟酰草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	084 Dimepiperate 嘧草丹 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	085 Dimethenamid & Dimethenamid-P 二甲吩草胺和二甲吩草胺-P (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	086 Dimethoate 乐果 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	087 Dimethomorph 烯酰吗啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	088 Dimethylvinphos (E) 甲基毒虫畏 (E) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	089 Dimethylvinphos (Z) 甲基毒虫畏 (Z) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	090 Dinotefuran 呋虫胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	091 Diphenamid 双苯酰草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	092 Diuron 敌草隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	093 Emamectin benzoate 甲氨基阿维菌素苯甲酸盐 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	094 alpha-Endosulfan 硫丹(α) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	095 beta-Endosulfan 硫丹(β) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	096 Endosulfan sulfate 硫丹硫酸酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	097 Endrin 异狄氏剂 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	098 EPN 苯硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01

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Q2 GC	099 Esprocarb 戊草丹 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	100 Ethalfuralin 乙丁烯氟灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	101 Ethiofencarb 乙硫苯威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	102 Ethion 乙硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	103 Ethiprole 乙虫腈 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	104 Ethofumesate 乙氧呋草黄 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	105 Ethoprophos 灭线磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	106 Etofenprox 醚菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	107 Etoxazole 乙螨唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	108 Etrimfos (Etrimphos) 乙噻硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	109 Fenamiphos 苯线磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	110 Fenamiphos-sulfone 苯线磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	111 Fenamiphos-sulfoxide 苯线磷亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	112 Fenarimol 氟苯吡啶醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	113 Fenbuconazole 腈苯唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	114 Fenchlorphos 皮蝇磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	115 Fenhexamid 环酰菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	116 Fenitrothion 杀螟硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	117 Fenoxycarb 苯氧威 (双氧威) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	118 Fenpropathrin 甲氰菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	119 Fenpropidin 苯锈啶 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	120 Fenpropimorph 丁苯吗啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	121 Fenpyroximate 唑螨酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	122 Fensulfothion 丰索磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	123 Fensulfothion-oxon 丰索磷氧 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	124 Fensulfothion-oxonsulfon 丰索磷氧砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	125 Fensulfothion-sulfon 丰索磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	126 Fenthion 倍硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	127 Fenthion-sulfone 倍硫磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	128 Fenthion-sulfoxide 倍硫磷亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	129 Fenvalerate & Esfenvalerate 氟戊菊酯和S-氟戊菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	130 Fipronil 氟虫腈 (mg/kg)	EN 15662:2018	0.005	<0.005
Q2 LC	131 Fipronil sulfide 氟虫腈硫醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	132 Fipronil sulfone 氟虫腈砒 (mg/kg)	EN 15662:2018	0.01	<0.01

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Sections 部门	Analytes (Units) 分析物 (单位)	Methods 方法	Rpt Lmt 报告限	Results 结果
<b>Sample ID 样品编号 : LR804779-001</b>				
<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals</b> <b>原料类果蔬粮谷多农残监控列表270+</b>				
Q2 LC	133 Fipronil desulfinyl 氟甲腈 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	134 Fluazifop-butyl & Fluazifop-p-butyl 吡氟禾草灵和精吡氟禾草灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	135 Flubendiamide 氟虫双酰胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	136 Flufenoxuron 氟虫脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	137 Flusilazole 氟硅唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	138 Forchlorfenuron 氯吡脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	139 Furalaxyl 呋霜灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	140 Halfenprox 苜蓿醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	141 Haloxyfop-etotyl 氟吡乙禾灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	142 Haloxyfop-methyl & Haloxyfop-P-methyl 氟吡甲禾灵和高效氟吡甲禾灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	143 alpha-HCH (alpha-BHC) α-六六六 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	144 beta-HCH (beta-BHC) β-六六六 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	145 gamma-HCH (gamma-BHC or Lindane) γ-六六六 (林丹) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	146 delta-HCH (delta-BHC) δ-六六六 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	147 Heptenophos 庚烯磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	148 Hexaconazole 己唑醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	149 Hexaflumuron 氟铃脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	150 Hexythiazox 噻螨酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	151 Imazalil 抑霉唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	152 Imidacloprid 吡虫啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	153 Indoxacarb 茚虫威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	154 Iprobenfos 异稻瘟净 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	155 Iprovalicarb 缙霉威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	156 Isazofos 氯唑磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	157 Isocarbophos 水胺硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	158 Isufenphos 异柳磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	159 Isoprocarb 异丙威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	160 Isoprothiolane 稻瘟灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	161 Isoproturon 异丙隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	162 Kresoxim-Methyl 醚菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	163 Linuron 利谷隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	164 Malaaxon 马拉氧磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	165 Malathion 马拉硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01

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<b>Sample ID 样品编号 : LR804779-001</b>				
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Q2 LC	166 Mandipropamid 双炔酰菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	167 Mepronil 灭锈胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	168 Metalaxyl & Mefenoxam 甲霜灵和精甲霜灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	169 Methamidophos 甲胺磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	170 Methidathion 杀扑磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	171 Methiocarb 甲硫威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	172 Methiocarb-sulfone 甲硫威砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	173 Methiocarb-sulfoxide 甲硫威亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	174 Methomyl 灭多威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	175 Methoxyfenozide 甲氧虫酰肼 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	176 Metolachlor & s-metolachlor 异丙甲草胺和精异丙甲草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	177 Metolcarb 速灭威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	178 Mevinphos 速灭磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	179 Molinate 禾草敌 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	180 Monolinuron 绿谷隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	181 Myclobutanil 腈菌唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	182 Napropamide 敌草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	183 Nitenpyram 烯啶虫胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	184 Nitrothal-isopropyl 酞菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	185 Omethoate 氧乐果 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	186 Oxadixyl 噁霜灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	187 Oxamyl 杀线威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	188 Oxyfluorfen 乙氧氟草醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	189 Paclobutrazol 多效唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	190 Paraoxon-ethyl 对氧磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	191 Paraoxon-methyl 甲基对氧磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	192 Parathion 对硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	193 Parathion-methyl 甲基对硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	194 Penconazole 戊菌唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	195 Pendimethalin 二甲戊灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	196 Permethrin 氯菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	197 Phenthoate 稻丰散 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	198 Phorate 甲拌磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	199 Phorate-sulfone 甲拌磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01

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Q2 LC	200 Phorate-sulfoxide 甲拌磷亚砷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	201 Phosalone 伏杀硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	202 Phosfolan 硫环磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	203 Phosmet 亚胺硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	204 Phosphamidon 磷胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	205 Phoxim 辛硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	206 Picoxystrobin 啉氧菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	207 Piperonyl Butoxide 增效醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	208 Pirimicarb 抗蚜威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	209 Pirimiphos-ethyl 嘧啶磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	210 Pirimiphos-methyl 甲基嘧啶磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	211 Prochloraz 咪鲜胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	212 Procymidone 腐霉利 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	213 Profenofos 丙溴磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	214 Promecarb 猛杀威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	215 Prometryn 扑草净 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	216 Propamocarb 霜霉威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	217 Propaquizafop 噁草酸 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	218 Propham 苯胺灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	219 Propiconazole 丙环唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	220 Propoxur 残杀威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	221 Propyzamide 炔苯酰草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	222 Pyraclostrobin 吡唑醚菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	223 Pyraflufen-ethyl 吡草醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	224 Pyrazophos 吡菌磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	225 Pyridaben 啉螨灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	226 Pyridaphenthion 啉啉硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	227 Pyrimethanil 啉霉胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	228 Pyriproxyfen 吡丙醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	229 Quinoxifen 苯氧喹啉 (啉氧灵) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	230 Quizalofop-ethyl & Quizalofop-p-ethyl 喹禾灵和精喹禾灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	231 Simetryn 西草净 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	232 Spinetoram 乙基多杀菌素 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	233 Spinosad 多杀霉素 (mg/kg)	EN 15662:2018	0.01	<0.01

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Q2 GC	234 Spirodiclofen 螺螨酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	235 Spiromesifen 螺甲螨酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	236 Spirotetramat 螺虫乙酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	237 Spiroxamine 螺环菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	238 Sulfotep 治螟磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	239 Sulfoxaflor 氟啟虫胺腈 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	240 Tebuconazole 戊唑醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	241 Tebufenozide 虫酰肼 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	242 Tebufenpyrad 吡螨胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	243 Tebuthiuron 丁噻隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	244 Tefluthrin 七氟菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	245 Terbufos 特丁硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	246 Terbufos-sulfone 特丁硫磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	247 Terbufos-sulfoxide 特丁硫磷亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	248 Tetrachlorvinphos 杀虫畏 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	249 Tetradifon 三氯杀螨砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	250 Thiabendazole 噻菌灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	251 Thiacloprid 噻虫啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	252 Thiamethoxam 噻虫嗪 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	253 Thidiazuron 噻苯隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	254 Thiobencarb 禾草丹 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	255 Thiofanox 久效威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	256 Thiofanox-sulfone 久效威砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	257 Thiofanox-sulfoxide 久效威亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	258 Tolclofos-methyl 甲基立枯磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	259 Triadimefon 三唑酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	260 Triadimenol 三唑醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	261 Triasulfuron 醚苯磺隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	262 Triazophos 三唑磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	263 Tricyclazole 三环唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	264 Tridemorph 十三吗啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	265 Trifloxystrobin 肟菌酯 (三氟敏) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	266 Triflumizole 氟菌唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	267 Triflumuron 杀铃脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	268 Trifluralin 氟乐灵 (mg/kg)	EN 15662:2018	0.01	<0.01

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Sections 部门	Analytes (Units) 分析物 (单位)	Methods 方法	Rpt Lmt 报告限	Results 结果
<b>Sample ID 样品编号 : LR804779-001</b>				
<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals</b> <b>原料类果蔬粮谷多农残监控列表270+</b>				
Q2 LC	269 Triflurosulfuron-methyl 氟胺磺隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	270 Vamidothion 蚜灭磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	271 Vinclozolin 乙烯菌核利 (mg/kg)	EN 15662:2018	0.01	<0.01

☆2 - outside of CNAS accreditation. 在CNAS认可范围外。

-----End of CoA 分析证书结束-----

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Sino Silliker Testing Services (Qingdao) Co., Ltd.  
诺安实力可商品检验 (青岛) 有限公司  
Q2 Address : 6-105/106, 819 Hua Guan Road, Qingdao, China  
地址 : 中国青岛市华贯路819号 6-105/106 邮编 266111  
Tel 电话 + 86 532 838 16633



## Certificate of Analysis 分析证书 No.1447419



To 致 : *Jinhua Tianyuan Foods Co.,Ltd* 金华天元食品有限公司  
Address 地址: *No.1 Building - Lingxiazhu industrial zone, JinHua, ZheJiang, China* 中国浙江金华市金东区岭下朱工业园区1#厂房  
Date of Report 报告日期 ( yyyy/mm/dd): 2021/11/16

### Sample Information 样品信息

The following samples were supplied by/on behalf of the client 下列样品是客户或以客户的名义提供的:

Date of Receipt 接样日期 (yyyy/mm/dd): 2021/11/10

Sample Description 样品描述	Condition on Receipt 接收时状态	Sample ID 样品编号
<i>FROZEN COOKED ORGANIC EDAMAME ( LOT NO: TYOGME6002 )</i>	Plastic bag packaged/塑料袋包装, By express/快递	LR804780-001

Results apply only to the samples as received. The information in italics are supplied by the client and the client takes responsibility for their authenticity. Without the written permission of the company, any party is prohibited from using the test results and the official CoA for undue publicity.

本结果仅适用于到样。以斜体字显示的信息由客户提供，其真实性由客户负责。未经我公司书面批准，不得擅自使用检验结果及证书进行不当宣传。

Edited By 编制人 : Jennifer 刘兰兰

刘兰兰

Authorised Signatory 授权签字人 :



Chloe Wang 王永春  
Residue Team Supervisor 残留组主管

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**Pesticide List 农残列表**

**Start Test Date 检测开始日期 : 2021/11/11 End Test Date 检测结束日期 : 2021/11/16**

Sections 部门	Analytes (Units) 分析物 (单位)	Methods 方法	Rpt Lmt 报告限	Results 结果
<b>Sample ID 样品编号 : LR804780-001</b>				
<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals 原料类果蔬粮谷多农残监控列表270+</b>				
Q2 LC	001 Acephate 乙酰甲胺磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	002 Acetamiprid 啉虫脒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	003 Acetochlor 乙草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	004 Alachlor 甲草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	005 Aldicarb 涕灭威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	006 Aldicarb-sulfone (Aldoxycarb) 涕灭砒威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	007 Aldicarb-sulfoxide 涕灭威亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	008 Aldrin 艾氏剂 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	009 Ametryn 莠灭净 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	010 Atrazine 莠去津 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	011 Azamethiphos 甲基吡啶磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	012 Azinphos-methyl 保棉磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	013 Azoxystrobin 啉菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	014 Benalaxyl 苯霜灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	015 Bendiocarb 噁虫威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	016 Benfluralin 乙丁氟灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	017 Benoxacor 解草嗪 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	018 Bensulfuron-methyl 苄嘧磺隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	019 Bensulide 地散磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	020 Benzoximate 苯螨特 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	021 Bifenazate 联苯肼酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	022 Bifenthrin 联苯菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	023 Boscalid 啉酰菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	024 Bromophos-ethyl 乙基溴硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	025 Bromopropylate 溴螨酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	026 Bupirimate 乙噁酚磺酸酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	027 Buprofezin 噁嗪酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	028 Butachlor 丁草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	029 Butralin 仲丁灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	030 Cadusafos 硫线磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	031 Carbaryl 甲萘威 (mg/kg)	EN 15662:2018	0.01	<0.01

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Sections 部门	Analytes (Units) 分析物 (单位)	Methods 方法	Rpt Lmt 报告限	Results 结果
<b>Sample ID 样品编号 : LR804780-001</b>				
<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals</b> <b>原料类果蔬粮谷多农残监控列表270+</b>				
Q2 LC	032 Carbendazim 多菌灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	033 Carbofuran 克百威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	034 Carbofuran-3-hydroxy 3-羟基克百威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	035 Carboxin 萎锈灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	036 Carfentrazone-ethyl 唑草酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	037 Chlorantraniliprole 氯虫苯甲酰胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	038 Chlorbenzuron 灭幼脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	039 Chlordimeform 杀虫脒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	040 Chlorfenapyr 虫螨腈 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	041 Chlorfenson 杀螨酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	042 Chlorfenvinphos 毒虫畏 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	043 Chlorobenzilate 乙酯杀螨醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	044 Chloroxuron 枯草隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	045 Chlorpyrifos 毒死蜱 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	046 Chlorpyrifos-methyl 甲基毒死蜱 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	047 Chlorsulfuron 氯磺隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	048 Chlozolate 乙菌利 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	049 Clethodim-sulfone 烯草酮磺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	050 Clethodim-sulfoxide 烯草酮亚磺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	051 Clodinafop-propargyl 炔草酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	052 Clofentezine 四螨嗪 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	053 Clothianidin 噻虫胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	054 Coumaphos 蝇毒磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	055 Cyanazine 氰草津 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	056 Cyazofamid 氟霜唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	057 Cycloxydim 噻草酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	058 Cyflufenamid 环氟菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	059 Cyfluthrin 氟氯氰菊酯 (mg/kg) ☆2	EN 15662:2018	0.01	<0.01
Q2 GC	060 Cyhalothrin & lambda-Cyhalothrin 氯氟氰菊酯和高效氯氟氰菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	061 Cymoxanil 霜脲氰 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	062 Cyproconazole 环丙唑醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	063 Cyprodinil 啉菌环胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	064 Cyromazine 灭蝇胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	065 DDD(o,p') o,p'-滴滴滴 (mg/kg)	EN 15662:2018	0.01	<0.01

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<b>Sample ID 样品编号 : LR804780-001</b>				
<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals</b> <b>原料类果蔬粮谷多农残监控列表270+</b>				
Q2 GC	066 DDD(p,p') p,p'-滴滴滴 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	067 DDE(o,p') o,p'-滴滴伊 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	068 DDE(p,p') p,p'-滴滴伊 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	069 DDT(o,p') o,p'-滴滴涕 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	070 DDT(p,p') p,p'-滴滴涕 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	071 Demeton-S-methyl 甲基内吸磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	072 Demeton-S-methyl sulphone 砒吸磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	073 Diazinon 二嗪磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	074 Dichlofenthion 除线磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	075 Dichlorvos 敌敌畏 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	076 Diclofop-methyl 禾草灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	077 Dicloran 氯硝胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	078 Dicofol 三氯杀螨醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	079 Dieldrin 狄氏剂 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	080 Diethofencarb 乙霉威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	081 Difenoconazole 苯醚甲环唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	082 Diflubenzuron 除虫脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	083 Diflufenican 吡氟酰草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	084 Dimepiperate 嘧草丹 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	085 Dimethenamid & Dimethenamid-P 二甲吩草胺和二甲吩草胺-P (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	086 Dimethoate 乐果 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	087 Dimethomorph 烯酰吗啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	088 Dimethylvinphos (E) 甲基毒虫畏 (E) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	089 Dimethylvinphos (Z) 甲基毒虫畏 (Z) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	090 Dinotefuran 呋虫胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	091 Diphenamid 双苯酰草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	092 Diuron 敌草隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	093 Emamectin benzoate 甲氨基阿维菌素苯甲酸盐 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	094 alpha-Endosulfan 硫丹(α) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	095 beta-Endosulfan 硫丹(β) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	096 Endosulfan sulfate 硫丹硫酸酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	097 Endrin 异狄氏剂 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	098 EPN 苯硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01

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Sections 部门	Analytes (Units) 分析物 (单位)	Methods 方法	Rpt Lmt 报告限	Results 结果
<b>Sample ID 样品编号 : LR804780-001</b>				
<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals</b> <b>原料类果蔬粮谷多农残监控列表270+</b>				
Q2 GC	099 Esprocarb 戊草丹 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	100 Ethalfuralin 乙丁烯氟灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	101 Ethiofencarb 乙硫苯威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	102 Ethion 乙硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	103 Ethiprole 乙虫腈 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	104 Ethofumesate 乙氧呋草黄 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	105 Ethoprophos 灭线磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	106 Etofenprox 醚菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	107 Etoxazole 乙螨唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	108 Etrimfos (Etrimphos) 乙嘧硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	109 Fenamiphos 苯线磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	110 Fenamiphos-sulfone 苯线磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	111 Fenamiphos-sulfoxide 苯线磷亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	112 Fenarimol 氟苯吡啶醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	113 Fenbuconazole 腈苯唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	114 Fenchlorphos 皮蝇磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	115 Fenhexamid 环酰菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	116 Fenitrothion 杀螟硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	117 Fenoxycarb 苯氧威 (双氧威) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	118 Fenpropathrin 甲氰菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	119 Fenpropidin 苯锈啶 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	120 Fenpropimorph 丁苯吗啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	121 Fenpyroximate 唑螨酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	122 Fensulfothion 丰索磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	123 Fensulfothion-oxon 丰索磷氧 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	124 Fensulfothion-oxonsulfon 丰索磷氧砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	125 Fensulfothion-sulfon 丰索磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	126 Fenthion 倍硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	127 Fenthion-sulfone 倍硫磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	128 Fenthion-sulfoxide 倍硫磷亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	129 Fenvalerate & Esfenvalerate 氟戊菊酯和S-氟戊菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	130 Fipronil 氟虫腈 (mg/kg)	EN 15662:2018	0.005	<0.005
Q2 LC	131 Fipronil sulfide 氟虫腈硫醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	132 Fipronil sulfone 氟虫腈砒 (mg/kg)	EN 15662:2018	0.01	<0.01

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Q2 LC	133 Fipronil desulfinyl 氟甲腈 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	134 Fluazifop-butyl & Fluazifop-p-butyl 吡氟禾草灵和精吡氟禾草灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	135 Flubendiamide 氟虫双酰胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	136 Flufenoxuron 氟虫脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	137 Flusilazole 氟硅唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	138 Forchlorfenuron 氯吡脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	139 Furalaxyl 呋霜灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	140 Halfenprox 苜蓿醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	141 Haloxyfop-etotyl 氟吡乙禾灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	142 Haloxyfop-methyl & Haloxyfop-P-methyl 氟吡甲禾灵和高效氟吡甲禾灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	143 alpha-HCH (alpha-BHC) α-六六六 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	144 beta-HCH (beta-BHC) β-六六六 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	145 gamma-HCH (gamma-BHC or Lindane) γ-六六六 (林丹) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	146 delta-HCH (delta-BHC) δ-六六六 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	147 Heptenophos 庚烯磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	148 Hexaconazole 己唑醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	149 Hexaflumuron 氟铃脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	150 Hexythiazox 噻螨酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	151 Imazalil 抑霉唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	152 Imidacloprid 吡虫啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	153 Indoxacarb 茚虫威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	154 Iprobenfos 异稻瘟净 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	155 Iprovalicarb 缙霉威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	156 Isazofos 氯唑磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	157 Isocarbophos 水胺硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	158 Isufenphos 异柳磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	159 Isoprocarb 异丙威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	160 Isoprothiolane 稻瘟灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	161 Isoproturon 异丙隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	162 Kresoxim-Methyl 醚菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	163 Linuron 利谷隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	164 Malaaxon 马拉氧磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	165 Malathion 马拉硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01

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Q2 LC	166 Mandipropamid 双炔酰菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	167 Mepronil 灭锈胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	168 Metalaxyl & Mefenoxam 甲霜灵和精甲霜灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	169 Methamidophos 甲胺磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	170 Methidathion 杀扑磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	171 Methiocarb 甲硫威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	172 Methiocarb-sulfone 甲硫威砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	173 Methiocarb-sulfoxide 甲硫威亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	174 Methomyl 灭多威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	175 Methoxyfenozide 甲氧虫酰肼 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	176 Metolachlor & s-metolachlor 异丙甲草胺和精异丙甲草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	177 Metolcarb 速灭威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	178 Mevinphos 速灭磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	179 Molinate 禾草敌 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	180 Monolinuron 绿谷隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	181 Myclobutanil 腈菌唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	182 Napropamide 敌草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	183 Nitenpyram 烯啶虫胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	184 Nitrothal-isopropyl 酞菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	185 Omethoate 氧乐果 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	186 Oxadixyl 噁霜灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	187 Oxamyl 杀线威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	188 Oxyfluorfen 乙氧氟草醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	189 Paclobutrazol 多效唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	190 Paraoxon-ethyl 对氧磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	191 Paraoxon-methyl 甲基对氧磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	192 Parathion 对硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	193 Parathion-methyl 甲基对硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	194 Penconazole 戊菌唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	195 Pendimethalin 二甲戊灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	196 Permethrin 氯菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	197 Phenthoate 稻丰散 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	198 Phorate 甲拌磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	199 Phorate-sulfone 甲拌磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01

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Q2 LC	200 Phorate-sulfoxide 甲拌磷亚砷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	201 Phosalone 伏杀硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	202 Phosfolan 硫环磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	203 Phosmet 亚胺硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	204 Phosphamidon 磷胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	205 Phoxim 辛硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	206 Picoxystrobin 啉氧菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	207 Piperonyl Butoxide 增效醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	208 Pirimicarb 抗蚜威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	209 Pirimiphos-ethyl 嘧啶磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	210 Pirimiphos-methyl 甲基嘧啶磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	211 Prochloraz 咪鲜胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	212 Procymidone 腐霉利 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	213 Profenofos 丙溴磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	214 Promecarb 猛杀威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	215 Prometryn 扑草净 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	216 Propamocarb 霜霉威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	217 Propaquizafop 噁草酸 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	218 Propham 苯胺灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	219 Propiconazole 丙环唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	220 Propoxur 残杀威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	221 Propyzamide 炔苯酰草胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	222 Pyraclostrobin 吡唑醚菌酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	223 Pyraflufen-ethyl 吡草醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	224 Pyrazophos 吡菌磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	225 Pyridaben 啉螨灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	226 Pyridaphenthion 啉啉硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	227 Pyrimethanil 啉霉胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	228 Pyriproxyfen 吡丙醚 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	229 Quinoxifen 苯氧喹啉 (啉氧灵) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	230 Quizalofop-ethyl & Quizalofop-p-ethyl 喹禾灵和精喹禾灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	231 Simetryn 西草净 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	232 Spinetoram 乙基多杀菌素 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	233 Spinosad 多杀霉素 (mg/kg)	EN 15662:2018	0.01	<0.01

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Sections 部门	Analytes (Units) 分析物 (单位)	Methods 方法	Rpt Lmt 报告限	Results 结果
<b>Sample ID 样品编号 : LR804780-001</b>				
<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals</b> <b>原料类果蔬粮谷多农残监控列表270+</b>				
Q2 GC	234 Spirodiclofen 螺螨酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	235 Spiromesifen 螺甲螨酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	236 Spirotetramat 螺虫乙酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	237 Spiroxamine 螺环菌胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	238 Sulfotep 治螟磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	239 Sulfoxaflor 氟啟虫胺腈 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	240 Tebuconazole 戊唑醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	241 Tebufenozide 虫酰肼 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	242 Tebufenpyrad 吡螨胺 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	243 Tebuthiuron 丁噻隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	244 Tefluthrin 七氟菊酯 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	245 Terbufos 特丁硫磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	246 Terbufos-sulfone 特丁硫磷砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	247 Terbufos-sulfoxide 特丁硫磷亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	248 Tetrachlorvinphos 杀虫畏 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	249 Tetradifon 三氯杀螨砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	250 Thiabendazole 噻菌灵 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	251 Thiacloprid 噻虫啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	252 Thiamethoxam 噻虫嗪 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	253 Thidiazuron 噻苯隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	254 Thiobencarb 禾草丹 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	255 Thiofanox 久效威 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	256 Thiofanox-sulfone 久效威砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	257 Thiofanox-sulfoxide 久效威亚砒 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	258 Tolclofos-methyl 甲基立枯磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	259 Triadimefon 三唑酮 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	260 Triadimenol 三唑醇 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	261 Triasulfuron 醚苯磺隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	262 Triazophos 三唑磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	263 Tricyclazole 三环唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	264 Tridemorph 十三吗啉 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	265 Trifloxystrobin 肟菌酯 (三氟敏) (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	266 Triflumizole 氟菌唑 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	267 Triflumuron 杀铃脲 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	268 Trifluralin 氟乐灵 (mg/kg)	EN 15662:2018	0.01	<0.01

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Sections 部门	Analytes (Units) 分析物 (单位)	Methods 方法	Rpt Lmt 报告限	Results 结果
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<b>Multi-pesticide monitoring suite 270+ items for Raw Fruits, Vegetables and Cereals</b> <b>原料类果蔬粮谷多农残监控列表270+</b>				
Q2 LC	269 Triflurosulfuron-methyl 氟胺磺隆 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 LC	270 Vamidothion 蚜灭磷 (mg/kg)	EN 15662:2018	0.01	<0.01
Q2 GC	271 Vinclozolin 乙烯菌核利 (mg/kg)	EN 15662:2018	0.01	<0.01

☆2 - outside of CNAS accreditation. 在CNAS认可范围外。

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## Firm/Supplier Evaluation Resources

The FDA firm and supplier database available on this site includes data associated with inspections classification, inspections citations, compliance actions, recalls, and imports.

**Search by Firm Name or FEI Number**  Help

3017435040

No data found

Three FDA FSMA rules (Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals

(<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-foreign-supplier-verification-programs-fsvp-importers-food-humans-and-animals>)

; Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food

(<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-preventive-controls-human-food>)

; and Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals

(<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-preventive-controls-animal-food>)

) require that importers and facilities perform certain risk-based activities to verify that their suppliers are meeting applicable U.S. food safety standards. Under these rules, you must evaluate, among other things, the applicable FDA food safety regulations and information relevant to the supplier's compliance with those regulations, including whether the supplier is the subject of an FDA warning letter, import alert, or other FDA compliance action related to food safety, and document the evaluation.

Below is a list of publicly available resources that can be used to meet the requirement set out in these regulations as well as information on their use:

Collapse All | Expand All

- ▼ **Warning Letters**
- ▼ **Import Alerts**
- ▼ **Recalls**
- ▼ **Import Refusals**
- ▼ **Inspection Classifications**
- ▼ **Other Compliance Resources**

## Contact

Questions and comments pertaining to the FDA Data Dashboard and source data may be directed by email to:

**[FDADashboard@fda.hhs.gov](mailto:FDADashboard@fda.hhs.gov)**  
 (<mailto:FDADashboard@fda.hhs.gov>)

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 ([../cd/impsummary.htm](#))

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 ([index.htm](#))

[Firm/Supplier Evaluation Resources](#)  
 ([fser.htm](#))

[Approved VQIP Importers](#)  
 ([vqip.htm](#))

[TPP Participants](#)  
 ([tpp.htm](#))

## Resources

[How to Use the Dashboard](#)  
 ([../howto.htm](#))

[Glossary](#)  
 ([../glossary.htm](#))

[API](#)  
 ([../api/index.htm](#))

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- <https://www.fda.gov/about-fda/about-website/language-assistance-services#vietnamese>) | 한국어
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- <https://www.fda.gov/about-fda/about-website/language-assistance-services#creole>) | Français
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- [Website](https://www.fda.gov/about-fda/about-website/website-policies)  
(https://www.fda.gov/about-fda/about-website/policies)



## Search Results

<b>FEI Number</b>	<b>Firm Name</b>	<b>Physical Address</b>	<b>Mailing Address</b>
3017435040	JINHUA TIANYUAN FOODS CO., LTD	No. 1 Building, Lingxiazhu Industrial Zone Jindong District, Jinhua City, CN	Jindong District, No. 1 Building; Lingxiazhu Industrial Zone, Jinhua City, CN