



UNITED SAFETY AGENTS
F S V P
COMPLIANCE PLAN

FUSION GOURMET INCORPORATED

Name of FSVP Importer

PT. AGEL LANGGENG

Name of Foreign Supplier

COFFEE, TEA, AND BUTTER CANDY PRODUCTS | REGULAR & CENTERFILL

Name of Product

SEPTEMBER 08, 2020 / SEPTEMBER 09, 2021

Date of Initial Verification / Reverification

SEPTEMBER 10, 2022

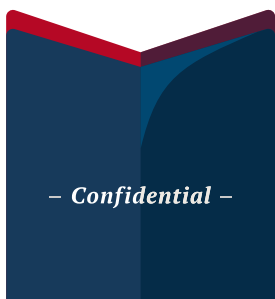
Date of FSVP Plan Expiration

VERIFICATION COMPLETE | APPROVED FOR IMPORT

Result of Verification

NUMBER 02

Version



– Confidential –



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

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OVERVIEW of FSVP PLAN

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

INSTRUCTIONS

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

TERMS & DEFINITIONS

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

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

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

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

RULES of USE

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

FOREIGN SUPPLIER VERIFICATION PROCEDURES

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



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



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



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



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

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FOREIGN SUPPLIER VERIFICATION PROCEDURES

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



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



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



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



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



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



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

Continued onto next page.

FOREIGN SUPPLIER VERIFICATION PROCEDURES

Continued from previous page.



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

FREQUENCY *of* VERIFICATION PROCEDURES

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

USE *of* APPROVED SUPPLIERS ONLY

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

CORRECTIVE ACTIONS

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

IDENTIFICATION *of* FSVP IMPORTER

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

Supplier: PT. Agel Langgeng

Product: Candy Product-line

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

Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

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: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

21 C.F.R. § 1.500 – § 1.514

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

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

NOTES & COMMENTS

FSVP 21 CFR §1.500–§1.514

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI, Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

DESIGNATION of ROLES & SUMMARY of REVIEW

FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER

Company Name: Fusion Gourmet, Incorporated FDA FEI: 3012239442

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

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

Mailing Address: 690 W. Manville Street

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

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

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

FOREIGN SUPPLIER &/OR MANUFACTURER as defined by §1.500

Company Name: PT. Agel Langgeng FDA FFR: 10715312574

Manufacturing Address: Km. 027, Pondok, Jl. Raya Sultan Agung FDA FEI: 3012014899

City: Bekasi Barat, 17132 Province/Territory: West Java Country: Indonesia

Office Address: Km. 027, Pondok, Jl. Raya Sultan Agung

City: Bekasi Barat, 17132 Province/Territory: West Java Country: Indonesia

Phone Number: +6221 8854456 Email Address: yusuf@agel.co.id

Name of Representative(s): Mr. Muhammad Yusuf Title: QC Manager

QUALIFIED INDIVIDUAL(s) & AGENT(s)

Agent/QI Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: Sept 09, 2021

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	
Coffee, Tea, and Butter Candy Products – Regular & Centerfill.	<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.
Candy Variantes: Coffee, Espresso, Latte, Green Tea, Iced Tea, Citrus Green Tea, Assorted, Caramel, Butterscotch.	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	See Addendum.
	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	
	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	

Preventive Control or Disclosure Req'd.: 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: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

REGISTER of SUBSTANTIATING DOCUMENTS



HAZARD ANALYSIS

Requested Required Received Reviewed

NOTES PT. Agel Langgeng's HACCP Plan for Center-fill and Regular candy received.
PT. Agel Langgeng's Flow Diagrams for Center-fill and Regular candy received.
PT. Agel Langgeng's Production Process overview for Center-fill and Regular candy received.

Note: We respectfully request that an unabridged copy of the supplier's HACCP/HARPC Plan be provided for evaluation.



ON-SITE AUDIT

Requested Required Received Reviewed

NOTES No substantiating information provided by the supplier.

We respectfully request recent results of supplier's complete, on-site audit report results (written in English, and preferably by a GFSI-accredited firm).



SAMPLING OR TESTING RESULTS

Requested Required Received Reviewed

NOTES Seven (7) Certificates of Analysis received from supplier.
Dated: July 17, 2019.
Tested for: Hg, Cd, Zinc, Copper, Pb, Sn, As, Mold, Staphylococcus aureus, Escherichia coli, Salmonella sp., Enterobacteriaceae, Coliform, Sulphite, Moisture content, etc.
Laboratory: PT. Saraswanti Indo Genetech.
Results: Acceptable.
Note: Results reflect an address of Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab. Pasuruan 67154 for PT. Agel Langgeng. Clarification needed.



OTHER FOOD SAFETY RECORDS

Requested Required Received Reviewed

NOTES Completed Foreign Supplier FSVP Questionnaire received.
Dated: April 14, 2020.
Completed by: Hari Junanto Slamet (Head Of Operations).
PT. Agel Langgeng's Recall Plan received.
Dated: August 16, 2016.



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.

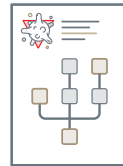
VERIFICATION FREQUENCY for UPDATED DOCUMENTS

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



Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

INITIAL VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control have been significantly minimized or prevented, the below enumerated activities were used to initially verify Coffee, Tea, and Butter Candy Products – Regular & Centerfill (“product” or “imported product”), supplied by PT. Agel Langgeng (“supplier” or “foreign supplier”), imported by Fusion Gourmet (“importer” or “FSVP importer”):

RELEVANT FOOD SAFETY RECORDS, including a review of the foreign supplier's relevant food safety records, including PT. Agel Langgeng's Hazard Analysis and Critical Control Plan (“HACCP Plan”); food safety plan/program; implementation records; and internal monitoring procedures. Per §1.506(d)(1)(ii)(C) and (e)(1)(iii), documentation of each record, including the dates of review, the general nature of the records reviewed, the conclusions of the review, and documentation that the review was conducted by a FSVP qualified individual were completed.

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

FOREIGN SUPPLIER FSVP QUESTIONNAIRE, including a review and assessment of the PT. Agel Langgeng's reported critical/process/supply-chain controls for biological, chemical, environmental, allergenic, and physical hazards; facility cleaning information; staff hygiene details; pest control procedures; HACCP, TACCP, and VACCP; traceability procedures; release procedures; packaging format; customer complaint handling procedures; and plans/information relating to a recall and/or food safety issue. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP qualified individual (“QI”) were completed.

OTHER APPROPRIATE SUPPLIER VERIFICATION ACTIVITIES, including a review of PT. Agel Langgeng's compliance history, including whether PT. Agel Langgeng is the subject of an FDA Warning Letters; Import Alerts; or other FDA compliance actions related to food safety. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a FSVP QI were completed.

NOTE

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

ONGOING VERIFICATION ACTIVITIES

To confirm that all relevant or identified food safety hazards requiring a control, for Coffee, Tea, and Butter Candy Products – Regular & Centerfill (“product” or “imported product”), supplied by PT. Agel Langgeng (“supplier” or “foreign supplier”), continue to be significantly minimized or prevented prior to public distribution, up-to-date versions of all documents used during the initial FSVP verification and approval processes will be re-acquired at least once every three years – or sooner, per the following document-specific requirements:

An updated version of PT. Agel Langgeng's FOOD SAFETY PLAN will be required if any change or update occurs. PT. Agel Langgeng has been informed of this ongoing requirement and USA will confirm annually that the version on file remains current and faithfully illustrates all processes, monitoring procedures, etc., or acquire and review PT. Agel Langgeng's most up-to-date copy.

An updated version of PT. Agel Langgeng's HACCP PLAN will be required if any change or update occurs. PT. Agel Langgeng has been informed of this ongoing requirement and USA will confirm annually that the HACCP Plan on file remains current and faithfully illustrates all supply chain controls and/or process/critical control procedures, or acquire and review PT. Agel Langgeng's most up-to-date copy.

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. PT. Agel Langgeng has been informed of this ongoing requirement and USA will acquire the results from the supplier annually.

Confirmation that PT. Agel Langgeng's FOOD FACILITY REGISTRATION remains active with FDA will be made annually by USA.

An updated version of PT. Agel Langgeng's RECALL PLAN/OTHER RELEVANT FOOD SAFETY RECORDS listed under the Initial Verification Activities will be required if any change or update occurs. PT. Agel Langgeng has been informed of this ongoing requirement and USA will confirm annually that the documents on file remain current and faithfully illustrates all process and procedures, or acquire and review PT. Agel Langgeng's most up-to-date copy or copies.

An updated copy of USA's FSVP SUPPLIER QUESTIONNAIRE will be required if any change or update occurs. PT. Agel Langgeng has been informed of this ongoing requirement and USA will confirm annually that the details relayed via the questionnaire on file remain current or acquire a newly completed version.

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

An updated version of the product's LABELING will be required if any change or update occurs. PT. Agel Langgeng has been informed of this ongoing requirement and USA will confirm annually that the label on file remains current.

NOTE

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

FREQUENCY of VERIFICATION ACTIVITIES

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

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

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: PT. Agel Langgeng

FEI: 3012014899

Date: Sept. 09, 2021

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

ANALYSIS & DETERMINATION of BIOLOGICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Bacillus cereus</i> <input type="checkbox"/> <i>Clostridium botulinum</i> <input type="checkbox"/> <i>C. perfringens</i> <input type="checkbox"/> <i>Brucella spp.</i> <input type="checkbox"/> <i>Campylobacter spp.</i> <input type="checkbox"/> <i>Pathogenic E. coli</i> <input checked="" type="checkbox"/> <i>Salmonella spp.</i> <input checked="" type="checkbox"/> <i>S. aureus</i> <input type="checkbox"/> <i>L. monocytogenes</i> <input type="checkbox"/> <i>Trichinella spiralis</i> <input type="checkbox"/> <i>Giardia lamblia</i> <input type="checkbox"/> <i>Shigella spp.</i> <input type="checkbox"/> <i>Other</i>	1	3	<p>Biological hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the application of a heat and/or chemical kill-step, implementing and following raw material supplier approval procedures, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier utilizes a thermal kill step to control hazards posed by biological agents.</p> <p>Details: Product is heated to at least 94°C and temperature is maintained.</p> <p>02. Supplier utilizes laboratory testing to confirm efficacy of kill step ever hour.</p> <p>Details: Certificates of Analysis received. Dated: July 17, 2019. Tested for: Hg, Cd, Zinc, Copper, Pb, Sn, As, Mold, Staphylococcus aureus, Escherichia coli, Salmonella sp., Enterobacteriaceae, Coliform, Sulphite, Moisture content, etc. Laboratory: PT. Saraswanti Indo Genetech. Results: Acceptable.</p> <p>03. Supplier utilizes raw material and raw material supplier approval procedures.</p> <p>04. All product is positively released.</p> <p>_____ NOTE _____</p> <p>We respectfully request recent testing results.</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>----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Chocolate and Confectionery Products. Category No.: 6. Subcategory: Sugar Confections. Storage: Shelf Stable.</p>

Legend for Hazard Analysis & Determination

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

Source

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

ANALYSIS & DETERMINATION of CHEMICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Drug residues</i> <input type="checkbox"/> <i>Heavy metals</i> <input type="checkbox"/> <i>Industrial chemicals</i> <input type="checkbox"/> <i>Pesticides</i> <input type="checkbox"/> <i>Mycotoxins/Toxins</i> <input type="checkbox"/> <i>Radiological</i> <input checked="" type="checkbox"/> <i>Unapproved colors & additives</i> <input checked="" type="checkbox"/> <i>Chemical hazards due to mis-formulation</i> <input type="checkbox"/> <i>Other</i>	1	2	<p>Chemical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – implementing and following appropriate raw material supplier approval procedures, and/or subjecting raw material(s) and/or finished product(s) to laboratory testing.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier utilizes laboratory testing to control hazards posed by chemical agents.</p> <p>Details: Certificates of Analysis received. Dated: July 17, 2019. Tested for: Hg, Cd, Zinc, Copper, Pb, Sn, As, Mold, Staphylococcus aureus, Escherichia coli, Salmonella sp., Enterobacteriaceae, Coliform, Sulphite, Moisture content, etc. Laboratory: PT. Saraswanti Indo Genetech. Results: Acceptable.</p> <p>Details: Unapproved colors & additives: Control certificate of analysis (COA) of receiving raw material from supplier.</p> <p>----- VALIDATION of CONTROL -----</p> <p>1. Validation for Unapproved colors and additive by analyzing finish product at accredited laboratory for new formulation, if there is formula changing, new ingredients, and new supplier ingredients.</p> <p>_____ NOTE _____</p> <p>We respectfully request recent testing results.</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: Chocolate and Confectionery Products. Category No.: 6. Subcategory: Sugar Confections. Storage: Shelf Stable.</p>

Legend for Hazard Analysis & Determination

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

Source

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

ANALYSIS & DETERMINATION of ALLERGENIC HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input checked="" type="checkbox"/> Undeclared allergens - Incorrect label <input checked="" type="checkbox"/> Undeclared allergens - Cross-contact ALLERGENS <input checked="" type="checkbox"/> Milk <input type="checkbox"/> Eggs <input type="checkbox"/> Fish <input type="checkbox"/> Shellfish (Crustacean) <input checked="" type="checkbox"/> Tree nuts <input type="checkbox"/> Peanuts <input type="checkbox"/> Wheat <input checked="" type="checkbox"/> Soybeans <input type="checkbox"/> Sesame*	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) milk & soy are in product and handled on site.</p> <p>B) a documented allergen control program is in use.</p> <p>C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination.</p> <p>D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.</p> <p>_____NOTE_____</p> <p>----- Labeling Requirements -----</p> <p>- Food Allergen Labeling and Consumer Protection Act -</p> <p>-----</p> <ul style="list-style-type: none"> - 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. 	<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&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: Chocolate and Confectionery Products. Category No.: 6. Subcategory: Sugar Confections. Storage: Shelf Stable.</p>

Legend for Hazard Analysis & Determination

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

Source

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

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

ANALYSIS & DETERMINATION of ENVIRONMENTAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input checked="" type="checkbox"/> Recontamination with environmental pathogens. <input type="checkbox"/> Bacterial pathogen survival of a lethal treatment. <input checked="" 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 poor formulation control. <input type="checkbox"/> Bacterial growth and/or toxin formation due to reduced oxygen packaging. <input type="checkbox"/> Other	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. Environmental and Process-related hazards is/are controlled – in part – through the supplier's utilization of Current Good Manufacturing Practices.</p> <p>02. Time/Temp is closely monitored during production.</p> <p>03. Supplier utilizes laboratory testing to confirm efficacy of kill step ever hour.</p> <p>Details: Certificates of Analysis received. Dated: July 17, 2019. Tested for: Hg, Cd, Zinc, Copper, Pb, Sn, As, Mold, Staphylococcus aureus, Escherichia coli, Salmonella sp., Enterobacteriaceae, Coliform, Sulphite, Moisture content, etc. Laboratory: PT. Saraswanti Indo Genetech. Results: Acceptable.</p> <p style="text-align: center;">———— NOTE ————</p> <p>Recent laboratory testing results for all FDA-identified biological hazards (preferably conducted by an ISO 17025-accredited laboratory) requested.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified environmental hazards.</p> <hr/> <p style="text-align: center;">----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Chocolate and Confectionery Products. Category No.: 6. Subcategory: Sugar Confections. Storage: Shelf Stable.</p>

Legend for Hazard Analysis & Determination

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

Source

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

ANALYSIS & DETERMINATION of PHYSICAL HAZARDS

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<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	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.</p> <p style="padding-left: 40px;">Metal Detector's Critical Limits Ferrous: 0.8 mm. Non Ferrous: 1.0 mm. Stainless Steel: 1.2 mm.</p> <p>02. Supplier sieves incoming ingredients and finished products.</p> <p>03. Supplier utilizes raw material and raw material supplier approval procedures.</p> <p>04. All product is positively released.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control physical hazards.</p>
				<p>----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Chocolate and Confectionery Products. Category No.: 6. Subcategory: Sugar Confections. Storage: Shelf Stable.</p>

Legend for Hazard Analysis & Determination

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

Source

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

ASSESSMENT of FOREIGN SUPPLIER

1.0 FOREIGN SUPPLIER INFORMATION

1.1. Supplier name: PT. Agel Langgeng 1.2. Supplier country: Indonesia

1.3. Products manufactured/supplied: Candy Product-line

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

Standard: _____

2.0 SUPPLIER PROCEDURES, PROCESSES & PRACTICES

2.1. Does supplier follow current GMPs? Yes No

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

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

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

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

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

3.0 SUPPLIER PERFORMANCE HISTORY

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

Yes No N/A

Description: No, Import Alert & Warning Letter search-

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

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

Yes No

Description: _____

4.0 SUPPLIER APPROVAL

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

Yes No

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

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

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

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

REVIEW of GENERAL FOOD SAFETY PROGRAM

Claims Made Against Product

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

Overview of Foreign Supplier's Commercial Operation

Company Profile:* Agel Langgeng was established in Bekasi in 1991. Our first product, Relaxa Candy, was launched in 1993. Not only did Relaxa become the first fragrant candy introduced to the market, but Agel also birthed an entirely new category and continues to be the market leader ever since. The increasing sales of Relaxa drove Agel to open a new factory in Pasuruan, East Java, to focus on the production and supply for the eastern Indonesia region.

* Note: information has not be independently corroborated.

Testing Program & Accreditation

Supplier appears to subject all products to a ISO 17025-accredited third-party laboratory.

Seven (7) Certificates of Analysis received from supplier. Dated: July 17, 2019. Tested for: Hg, Cd, Zinc, Copper, Pb, Sn, As, Mold, Staphylococcus aureus, Escherichia coli, Salmonella sp., Enterobacteriaceae, Coliform, Sulphite, Moisture content, etc. Results are acceptable. Laboratory: PT. Saraswanti Indo Genetech.

Note: Results reflect an address of Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab. Pasuruan 67154 for PT. Agel Langgeng. Clarification needed.

Supplier & Product Allergen Information

Supplier certifies that: A) there are several major allergens handled on site and 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.

IMPORTANT: FSVP Importer should create and utilize SOPs to confirm that all labeling clearly identifies all present allergens and meets FALCPA requirements. (see Addendum).

Packaging Type & Shipping / Handling Requirements

Supplier certifies that packaging is accredited for food use. Ambient shipping and handling requirements.

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

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.

NOTE

We respectfully request:

- Recent results of supplier's complete, on-site audit report results (written in English, and preferably by a GFSI-accredited firm).

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

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: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

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Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

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Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

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



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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Claudio Innocenti

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
FSPCA Preventive Controls for Animal Food
delivered by Lead Instructor

Charles Nolan
completed on
07/09/2020


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 # 223faa17


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


Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT



FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

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the Food Safety Preventive Controls Alliance course:
Foreign Supplier Verification Programs
delivered by Lead Instructor

Bob Bauer
completed on
09/14/2018

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

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

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

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ILLINOIS INSTITUTE OF TECHNOLOGY

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AFDO

Certificate # d2e9c287



Produce Safety ALLIANCE



AFDO
ASSOCIATION OF FOOD & DRUG OFFICIALS
SINCE 1898

Certificate of Training

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**



Joseph Corby
Joseph Corby
Executive Director, AFDO

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

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

Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT


FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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Foreign Supplier Verification Programs
delivered by Lead Instructor

Bob Bauer
completed on
05/31/2018


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

ILLINOIS INSTITUTE OF TECHNOLOGY


Gerald Wojtala, Executive Director
International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


Joseph Corby, Executive Director
Association of Food and Drug Officials


Certificate # d2e9c287


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Bob Bauer
completed on
09/14/2017


Robert Brackett, VP and Director
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Gerald Wojtala, Executive Director
International Food Protection Training Institute

INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE


Joseph Corby, Executive Director
Association of Food and Drug Officials


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Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

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in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
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: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

QUALIFICATIONS of SUPPORTING QI

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

WILLIAM BARBER

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


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Institute for Food Safety and Health


Gerald Wojtala, Executive Director
International Food Protection Training Institute


Steve Mandernach, Executive Director
Association of Food and Drug Officials

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 ifpti
Certificate # ed6f0b58

 AFDO

FSPCA
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

William Barber

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:
Foreign Supplier Verification Programs
delivered by Lead Instructor
tina coil
completed on
06/13/2017


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


Gerald Wojtala, Executive Director
International Food Protection Training Institute


Joseph Corby, Executive Director
Association of Food and Drug Officials

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ILLINOIS INSTITUTE OF TECHNOLOGY

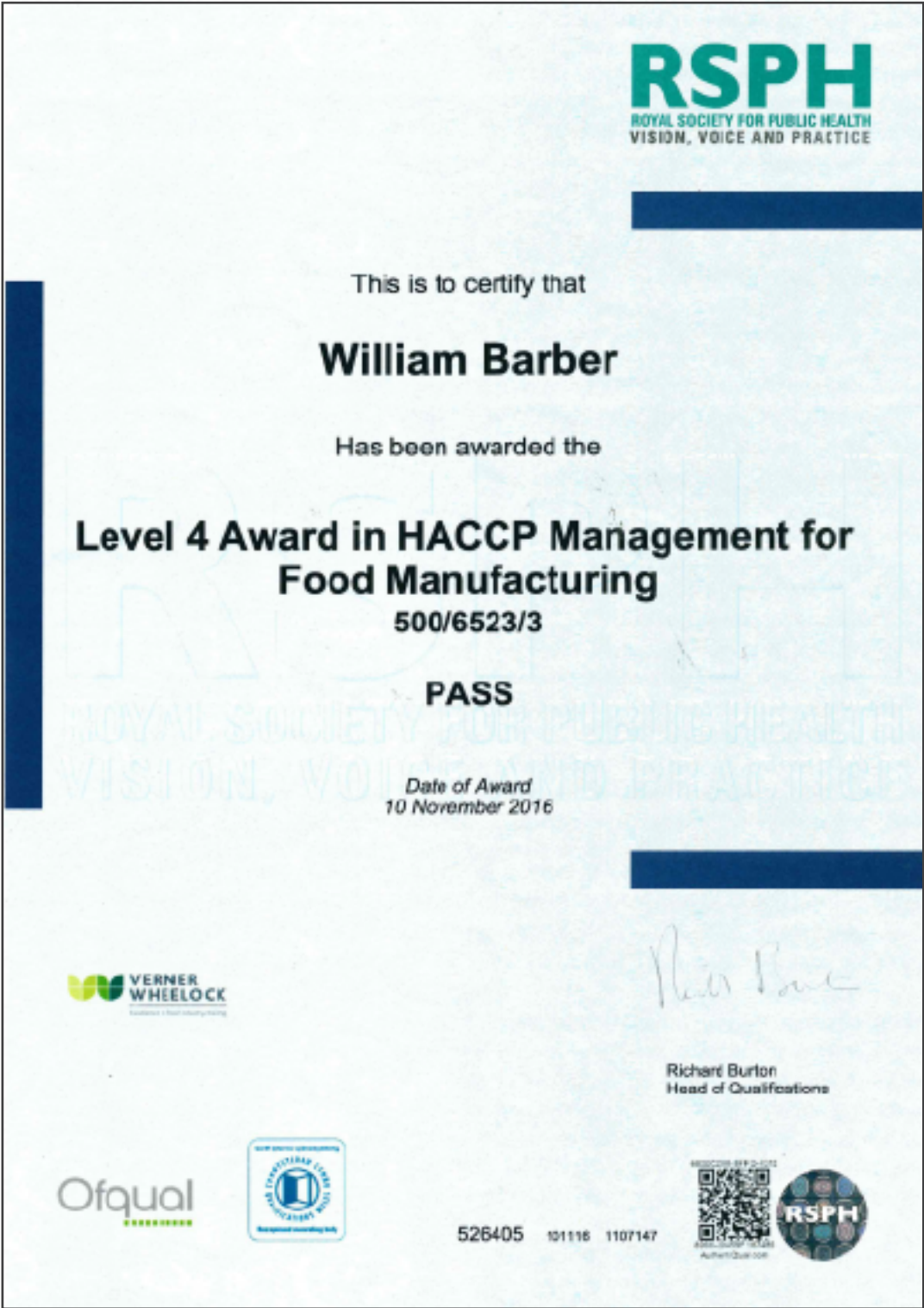
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Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI. Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

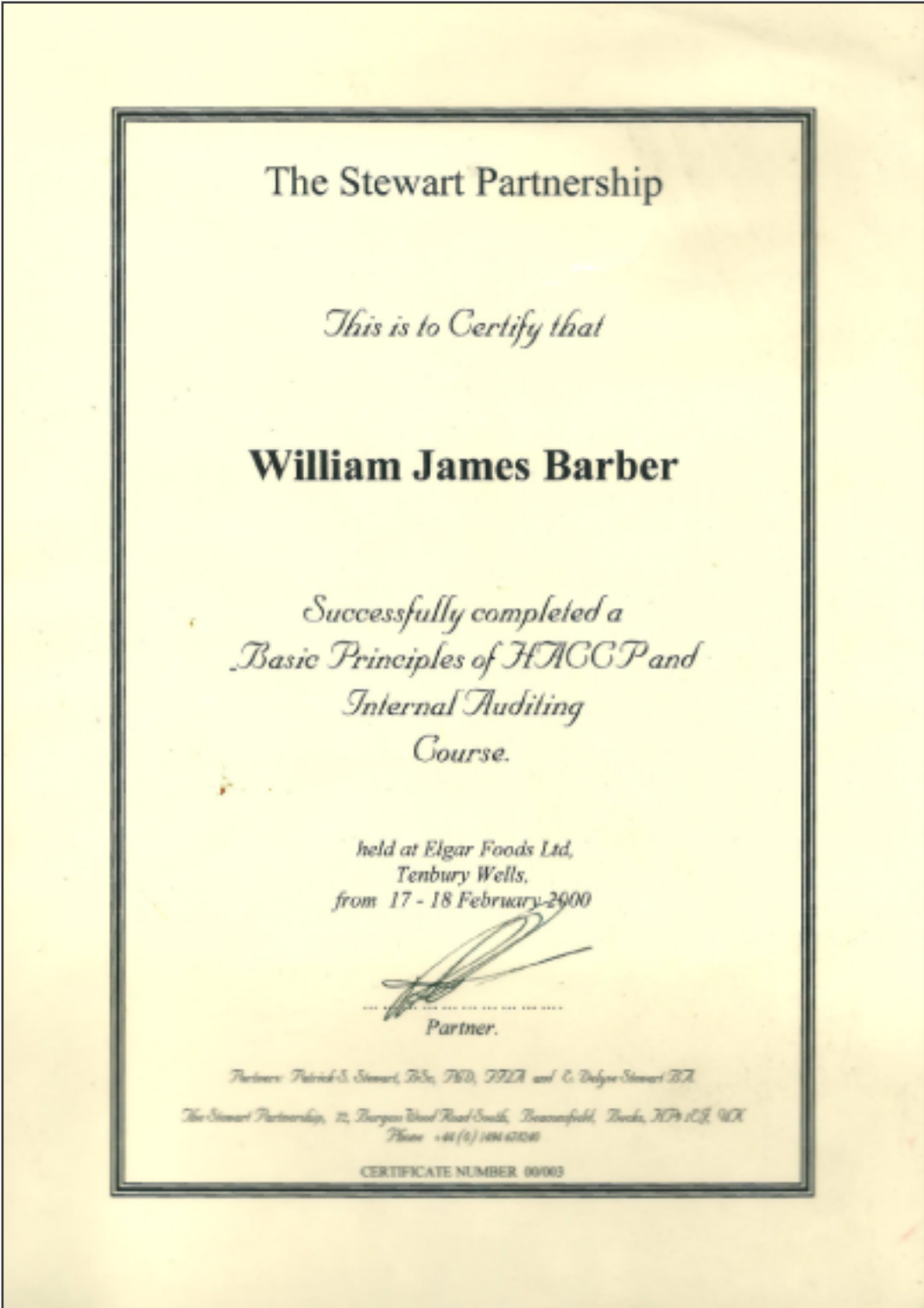
QUALIFICATIONS of SUPPORTING QI



Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

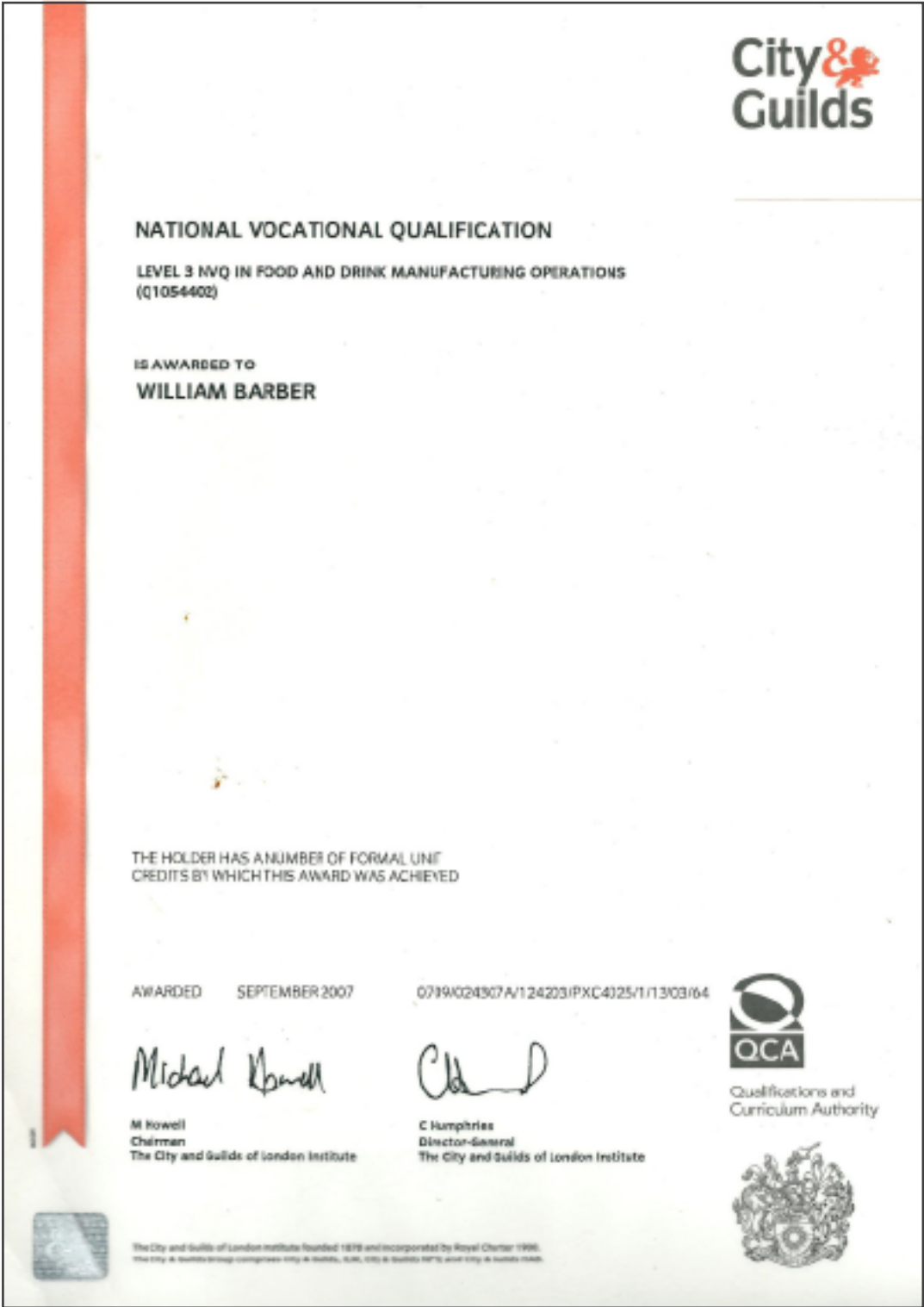
QUALIFICATIONS of SUPPORTING QI



Supplier: PT. Agel Langgeng Product: Candy Product-line

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QUALIFICATIONS of SUPPORTING QI



Supplier: PT. Agel Langgeng Product: Candy Product-line

Agent(s): Claudio Innocenti (PCQI Member, USA LLC) Review Start: Aug 07, 2021 Review End: Sept. 09, 2021

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.



HAZARD ANALYSIS

**Production Process of Coffee Candy,
Tea Candy, and Butter Candy**

Document No.:
HP-AL/HAS-PROD-02

Date
May 24, 2016

Created by

[Signature]
FSIL

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Revision
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Approved by

[Signature]
MR

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sign	Preventive / Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Total	HACCP plan/ O-PRP	Reason for decision
9. Receive sugar from warehouse	Biology : N/A															
	Physical : Dust, sand, gravel, fiber sacks Heavy metals	Carried away from its origin	1 Low	1 Low	1 N	COA , incoming material checking										Clean the outside package. Use double package can prevent hazard
	Chemical : N/A															
10. Check the number and open the package	Biology : N/A															
	Physical : N/A															
	Chemical : N/A															
11. Pour into silo	Biology : Total microbe E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from work equipment and personnel	1 Low	3 Med	3 N	Effective sanitation of equipment and personnel										Proper sanitation
	Physical : Fibre and yarn of sacks (sugar)	Improper opening the packaging	2 Med	1 Low	2 N	Proper opening the packaging and filtering effectively										Proper opening the packaging
	Chemical : N/A															

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sign	Preventive / Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Total	HACCP plan/ O-PRP	Reason for decision
12. Filtration (1)	Biology : Total microbe E. Coli & Coliform S. Aureus Salmonella Yeast & Mold	Contamination from work equipment and personnel	1 Low	3 Med	3 N	Effective sanitation of equipment and personnel									PRP	Further cooking stage can eliminate potential hazards
	Physical : Yarn, plastic fiber, Stone, Metal splinters	Came from opening the package and carried away from its origin	2 Med	1 Low	2 N	Filtration effectively									PRP	Filtration and filtration stages can further eliminate hazard
	Chemical : N/A															
13. Pumping and filtration of glucose	Biology : Total microbe E. Coli & Coliform S. Aureus Salmonella Yeast & Mold	Carried away from its origin	1 Low	3 Med	3 N	COA , incoming material checking									PRP	Further cooking stage can eliminate potential hazards
	Physical : Fibre sacks Plastic flakes Small insects Rubber flakes Heavy metal	Carried away from its origin, from storage, and from the pumping process.	1 Low	1 Low	1 N	COA , incoming material checking									PRP	COA and check on the right incoming material
	Chemical : N/A															
14. Pour into silo	Biology : Total microbe E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from work equipment and personnel	1 Low	3 Med	3 N	Sanitation of equipment and personnel									PRP	Further cooking stage can eliminate potential hazards
	Physical : Fibre sacks Plastic flakes Small insect Rubber flakes	Carried away from its origin, from storage, and from the pumping process.	2 Med	1 Low	2 N	Filtration effectively									PRP	Filtration and filtration stages can further eliminate hazard
	Chemical : N/A															

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sig n	Preventive / Control Measure	Q 1	Q2	Q 3	Q 4	Q5	Q6	Q7	T o tal	HACCP plan/ O-PRP	Reason for decision
15. Receive from raw material warehouse	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from raw materials	1 Low	1 Low	1 N	COA , incoming material checking										The next cooking stage can eliminate potential hazards
	Physical : Dust, sand, plastic flakes, Fibre sacks Heavy metal	Carried away from raw materials	1 Low	1 Low	1 N	COA, incoming material checking										Filtration in the next process can eliminate hazard
	Chemical : N/A															
16. Check the amount and open the package	Biology : N/A															
	Physical : N/A															
	Chemical : N/A															
17. Mixing and heating	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from equipment and personerl	1 Low	3 Med	3 N	Sanitation of equipment and personnel									PRP	The next cooking stage can eliminate potential hazards
	Physical : Dust, sand, grave, fibre sacks, plastic flakes, wrapping paper	Opening of improper packaging and carried away from raw material	2 Med	1 Low	2 N	Open the right package and filtration effectively									PRP	Open the right package. Further filtration can eliminate hazards.
	Chemical : N/A															
18. Weighing and stiring	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from the previous process	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Cooking in the next process can eliminate hazards

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sign	Preventive / Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Total	HACCP plan/ O-PRP	Reason for decision
18. Weighing and string	Physical : Dust, Plastic flakes	Carried away from the previous process	2 Med	1 Low	2 N	Filtration effectively									PRP	Filtration in the next process can eliminate hazard
	Chemical : oil	Oil leak in the gearbox	1 Low	1 Low	1 N	Using food grade oil and preventive maintenance									PRP	Using food grade oil
19. Filtration (2)	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from the previous process	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Proper sanitation. Cooking in the next process can eliminate hazards
	Physical : - Yarn, plastic flakes - Stone, metal splinters	Carried away from the previous process	2 Med	3 Med	6 S	Filtration effectively	1	2	2	1	3	3	3	15	O-PRP (1)	Filtration effectively can eliminates hazards
	Chemical : N/A															
20. Cooking (1)	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from the previous process	2 Med	3 Med	6 S	Cooking at the right temperature	1	3	1	3	0	0	0	8	PRP	The next cooking stage can eliminate potential hazards
	Physical : N/A															
	Chemical : N/A															
21. Cooking (2)	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from the previous process	2 Med	3 Med	6 S	Cooking at the required temperature	1	3	2	3	0	3	0	12	OPRP (2)	Cooking at the high temperature can eliminate hazard.
	Physical : N/A															
	Chemical : Grease (Microfilm)	Grease drips	1 Low	1 Low	1 N	Grease used is Food Grade									PRP	Grease should be Food Grade

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sig n	Preventive / Control Measure	Q 1	Q2	Q 3	Q 4	Q5	Q6	Q7	T o tal	HACCP plan/ O-PRP	Reason for decision
22. Transfer to the incorporator	Biology : N/A															
	Physical : Friction of Trilobes	There is friction	1 Low	1 Low	1 N	Preventive Maintenance									PRP	Correct instalation
	Chemical : Oil	Using non food grade if there is pum leakage	1 Low	1 Low	1 N	Preventive Maintenance									PRP	Using food grade oil
23. Receive flavor from warehouse	Biology : N/A															
	Physical : N/A															
	Chemical : N/A															
24. Pour into flavor tank	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from equipment and personnel	1 Low	3 Med	3 N	Sanitation of equipment and personnel									PRP	Cooking at the next process can eliminate hazard.
	Physical : N/A															
	Chemical : N/A															
25. Flavor transfer by dosing pump	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from previous process	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Cooking at the next process can eliminate hazard.
	Physical : N/A															
	Chemical : N/A															
26. Mixing in the incorporator	Biology : Total microbes E.coli & coliform S. Aureus Salmonella Yeast & Mold	Contamination of the equipment	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Heating at the next process can eliminate hazard
	Physical : N/A															
	Chemical : N/A															

Claudio Innocenti

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sig n	Preventive / Control Measure	Q 1	Q2	Q 3	Q 4	Q5	Q6	Q7	T o tal	HACCP plan/ O-PRP	Reason for decision
27. Depositing process	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Addition of untreated flavor	2 Med	3 Med	6 S	Precise control the temperature in the manifold	2	2	2	3	3	3	3	19	CCP (1)	Cooking and depositing at high temperature can eliminate potential hazard
	Physical : N/A															
	Chemical : N/A															
28. Cooling tunel	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from mould and belt	2 Med	3 Med	6 S	Sanitation of mold and belt periodically	1	2	2	1	3	0	0	9	PRP	Depositing at high temperature can eliminate hazard Sanitation of mold and belt can eliminate hazard
	Physical : N/A															
	Chemical : N/A															



HAZARD ANALYSIS

Document No.
HP-AL/HAS-PROD-03

Page
1 / 8

**Production Process of Coffee Candy
(Centerfill)**

Date
24 Mei 2016

Revision
0

Created by

Approved by

[Signature]
FSTL

[Signature]
MR

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sig n	Preventive / Control Measure	Q 1	Q2	Q 3	Q 4	Q5	Q6	Q7	T o tal	HACCP plan/ O-PRP	Reason for decision
9. Receive sugar from warehouse	Biology : N/A															
	Physical : Dust, sand, gravel, fiber sacks Heavy metals	Carried away from its origin	1 Low	1 Low	1 N	COA , incoming material checking										Clean the outside package. Use double package can prevent hazard
	Chemical : N/A															
10. Check the amount and open the package	Biology : N/A															
	Physical : N/A															
	Chemical : N/A															
11. Pour into silo	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from work equipment and personnel	1 Low	3 Med	3 N	Effective sanitation of equipment and personnel										Proper sanitation
	Physical : Fibre and yarn of sacks (sugar)	Improper opening the packaging	2 Med	1 Low	2 N	Proper opening the packaging and filtering effectively										Proper opening the packaging
	Chemical : N/A															
12. Filtration (1)	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast & Mold	Contamination from work equipment and personnel	1 Low	3 Med	3 N	Effective sanitation of equipment and personnel									PRP	Further cooking stage can eliminate potential hazards

Claudio Innocenti

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sig n	Preventive / Control Measure	Q 1	Q2	Q 3	Q 4	Q5	Q6	Q7	T o tal	HACCP plan/ O-PRP	Reason for decision
12. Filtration (1)	Physical : Yarn, plastic fiber, Stone, Metal splinters	Came from opening the package and carried away from its origin	2 Med	1 Low	2 N	Filtration effectively									PRP	Filtration and filtration stages can further eliminate hazard
	Chemical : N/A															
13. Pumping and filtration of glucose	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast & Mold	Carried away from its origin	1 Low	3 Med	3 N	COA , incoming material checking									PRP	Further cooking stage can eliminate potential hazards
	Physical : Fibre sacks Plastic flakes Small insects Rubber flakes Heavy metal	Carried away from its origin, from storage, and from the pumping process.	1 Low	1 Low	1 N	COA , incoming material checking									PRP	COA and check on the right incoming material
	Chemical : N/A															
14. Pour into silo	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from work equipment and personerl	1 Low	3 Med	3 N	Sanitation of equipment and personnel									PRP	Further cooking stage can eliminate potential hazards
	Physical : Fibre sacks Plastic flakes Small insect Rubber flakes	Carried away from its origin, from storage, and from the pumping process.	2 Med	1 Low	2 N	Filtration effectively									PRP	Filtration and filtration stages can further eliminate hazard
	Chemical : N/A															
15. Weighing & stirring	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from previous process	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Cooking in the next process can eliminate hazards

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sign	Preventive / Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Total	HACCP plan/ O-PRP	Reason for decision
15. Weighing & stirring	Physical : Dust, Plastic flakes	Carried away from the previous process	2 Med	1 Low	2 N	Filtration effectively									PRP	Filtration in the next process can eliminate hazard
	Chemical : oil	Oil leak in the gear box	1 Low	1 Low	1 N	Using food grade oil and preventive maintenance									PRP	Using food grade oil
16. Filtration (2)	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from the previous process	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Proper sanitation. Cooking in the next process can eliminate hazards
	Physical : - Yarn, plastic flakes - Stone, metal splinters	Carried away from the previous process	2 Med	3 Med	6 S	Filtration effectively	1	2	2	1	3	3	3	15	O-PRP (1)	Filtration effectively can eliminates hazards
	Chemical : N/A															
17. Cooking 1	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from the previous process	2 Med	3 Med	6 S	Cooking at the right temperature	1	3	1	3	0	0	0	8	PRP	The next cooking stage can eliminate potential hazards
	Physical : N/A															
	Chemical : N/A															
18. Receive raw material (A) from warehouse	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from raw material	1 Low	1 Low	1 N	COA , incoming material checking										The next cooking stage can eliminate potential hazards
	Physical : Dust, sand, plastic flakes, Sacks fibre, Heavy metal	Carried away from raw material	1 Low	1 Low	1 N	COA , incoming material checking										Filtration in the next process can eliminate hazard
	Chemical : N/A															

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sign	Preventive / Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Total	HACCP plan/ O-PRP	Reason for decision
19. Check the amount and open the package	Biology : N/A															
	Physical : N/A															
	Chemical : N/A															
20. Make Coffee solution	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from equipment and personnel	1 Low	3 Med	3 N	Sanitation of personnel and equipment									PRP	Cooking in the next process can eliminate potential hazards.
	Physical : Dust, sand, grave, fibre sacks, plastic flakes, wrapping paper	Opening of improper packaging and carried away from raw material	2 Med	1 Low	2 N	Open the right package and filtration effectively									PRP	Open the right package. Further filtration can eliminate hazards.
	Chemical : N/A															
21. Filtration (3)	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from the previous process	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Cooking in the next process can eliminate potential hazards.
	Physical : Dust, sand, grave, fibre sacks, plastic flakes, wrapping paper	Carried away from the previous process	2 Med	3 Med	6 S	Filtration effectively	2	3	2	1	3	3	3	17	O-PRP (3)	Filtration effectively can eliminate hazards.
	Chemical : N/A															
22. Pour into silo	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from the previous process	1 Low	3 Med	3 N										PRP	Cooking in the next process can eliminate potential hazards.
	Physical : N/A															
	Chemical : N/A															

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Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sign	Preventive / Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Total	HACCP plan/ O-PRP	Reason for decision
23. Transfer to flush chamber	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast & Mold	Carried away from the previous process	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Further cooking stage can eliminate potential hazards.
	Physical : Friction of trilobes	There is friction	1 Low	1 Low	1 N	Preventive Maintenance									PRP	Schedule Preventive Maintenance
	Chemical : Oil	Using non food grade if there is pump leakage	1 Low	1 Low	1 N	Preventive Maintenance									PRP	Using food grade oil
24. Cooking 2	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from previous process	2 Med	3 Med	6 S	Cooking at the required temperature	1	3	2	3	0	3	0	12	OPRP (2)	Cooking at the high temperature can eliminate hazard.
	Physical : N/A															
	Chemical : Grease (Microfilm)	Grease drips	1 Low	1 Low	1 N	Grease used is Food Grade									PRP	Grease should be Food Grade
25. Transfer to the incorporator	Biology : N/A															
	Physical : Friction of Trilobes	There is friction	1 Low	1 Low	1 N	Preventive Maintenance									PRP	Correct instalation
	Chemical : Oil	Using non food grade if there is pum leakage	1 Low	1 Low	1 N	Preventive Maintenance									PRP	Using food grade oil
26. Receive flavor from warehouse	Biology : N/A															
	Physical : N/A															
	Chemical : N/A															
27. Pour into flavor tank	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from equipment and personnel	1 Low	3 Med	3 N	Sanitation of equipment and personnel									PRP	Cooking at the next process can eliminate hazard.

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Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sig n	Preventive / Control Measure	Q 1	Q2	Q 3	Q 4	Q5	Q6	Q7	T o tal	HACCP plan/ O-PRP	Reason for decision
27. Pour into flavor tank	Physical : N/A															
	Chemical : N/A															
28. Flavor transfer by dosing pump	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from previous process	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Cooking at the next process can eliminate hazard.
	Physical : N/A															
	Chemical : N/A															
29. Mixing in the incorporator	Biology : Total microbes E.coli & coliform S. Aureus Salmonella Yeast & Mold	Contamination of the equipment	1 Low	3 Med	3 N	Sanitary of equipment									PRP	Heating at the next process can eliminate hazard
	Physical : N/A															
	Chemical : N/A															
30. Receive raw material (B) from warehouse	Biology : Total microbes E. coli & coliform S. Aureus Salmonella Yeast and Mold	Carried away from raw material	1 Low	1 Low	1 N	COA , incoming material checking									PRP	Cooking stage can eliminate hazard
	Physical : Dust, sands, sacks fibre, plastic flakes, wrapping paper, Heavy metal	Carried away from raw material	1 Low	1 Low	1 N	COA , incoming material checking									PRP	COA dan the right incoming material checking
	Chemical : N/A															
31. Check amount and open the package	Biology : N/A															
	Physical : N/A															
	Chemical : N/A															

Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sign	Preventive / Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Total	HACCP plan/ O-PRP	Reason for decision
32. Pouring and mixing	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from equipment and personnel	1 Low	3 Med	3 N	Sanitation of personnel and equipment									PRP	Heating in the next process can eliminate potential hazard.
	Physical : Plastic flakes	Improper opening the package	2 Med	1 Low	2 N	Open the right package									PRP	Open the right package
	Chemical : N/A															
33. Stirring and Circulation	Biology : Total microbes E.coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from equipment and personnel	1 Low	3 Med	3 N	Sanitation of personnel and equipment									PRP	Heating in the next process can eliminate potential hazard
	Physical : N/A															
	Chemical : Oil	Using non food grade oil if there is pump leakage	1 Low	1 Low	1 N	Preventive Maintenance									PRP	Using food grade oil
34. Transfer to hopper centerfill	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Carried away from previous process	1 Low	3 Med	3 N	The right temperature control at the manifold in the depositing process									PRP	Heating stage in the next process can eliminate potential hazard
	Physical : N/A															
	Chemical : N/A															
35. Depositing process	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Addition of untreated flavor	2 Med	3 Med	6 S	Precise control the temperature in the manifold	2	2	2	3	3	3	3	19	CCP (1)	Cooking and depositing at high temperature can eliminate potential hazard
	Physical : N/A															
	Chemical : N/A															

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Step	Hazard	Cause / Justification Hazard	Lik	Sev	Sign	Preventive / Control Measure	Q1	Q2	Q3	Q4	Q5	Q6	Q7	Total	HACCP plan/ O-PRP	Reason for decision
36. Cooling tunnel	Biology : Total microbes E. Coli & Coliform S. Aureus Salmonella Yeast and Mold	Contamination from mould and belt	2 Med	3 Med	6 S	Sanitation of mold and belt periodically	1	2	2	1	3	0	0	9	PRP	Depositing at high temperature can eliminate hazard Sanitation of mold and belt can eliminate hazard
	Physical : N/A															
	Chemical : N/A															

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FLOW DIAGRAM

Production Process of Coffee Candy, Tea Candy, and Butter Candy

Document No. :
FDK-AL/PROD-13

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Date
May 26, 2017

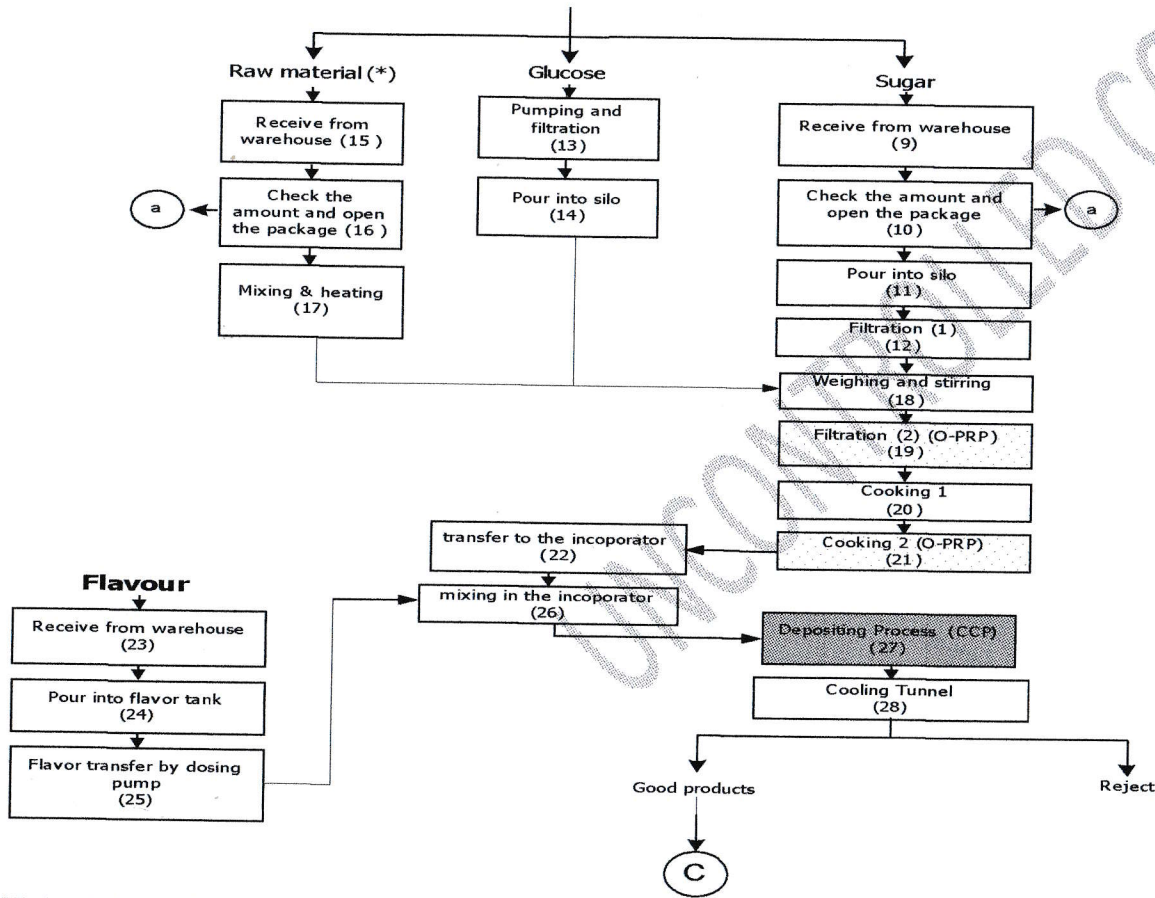
Revision
0

Created by

Approved by

FSTL




MR

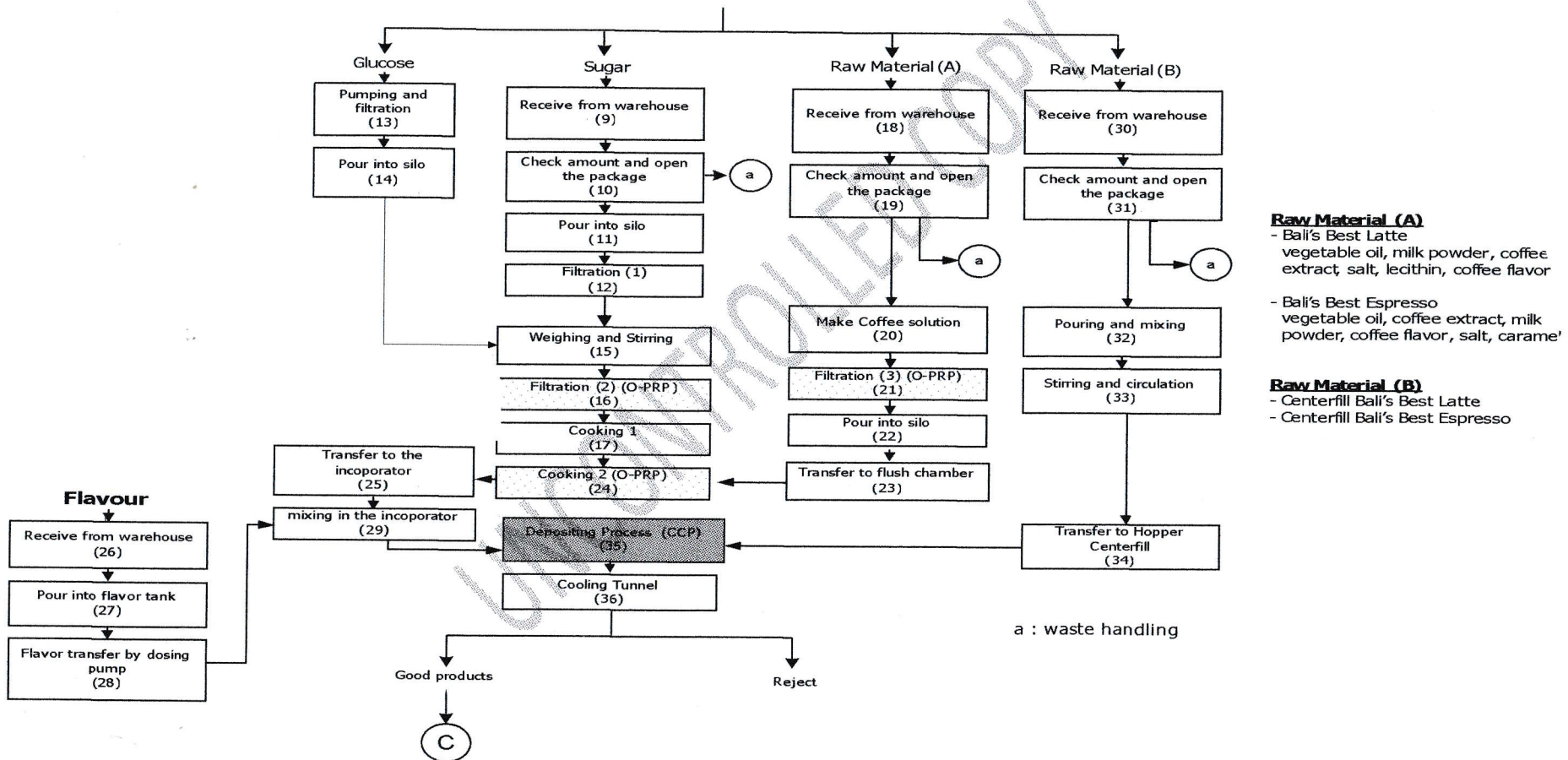


- * Raw material for :
- A. Bali's Best Coffee Candy : milk powder, coffee extract, vegetable oil, salt, caramel
 - B. Bali's Best Ice Tea Candy : extract green tea, salt
 - C. Bali's Best Green Tea Latte : milk powder, tea extract, salt
 - D. Bali's Best Citrus Green Tea : tea extract, chlorophyll(natural coloring), salt
 - E. Mandy's Caramel Candy : milk powder, unsalted butter, whey powder, salt, soy lecithine, caramel color
 - F. Mandy's Butterscotch Candy : milk powder, unsalted butter, whey powder, salt, soy lecithine

a : waste handling

Status

	FLOW DIAGRAM	Document No. : FDK-AL/PROD-03	Page 1 / 1
	Production Process of Coffee Candy (Centerfill)	Date May 26, 2017	Revision 0
		Created by  FSTL	Approved by  MR



Status



**QUALITY AND FOOD SAFETY
PROCEDURE**

Document No.
QFSP-AL/QC-7.2

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**PRODUCT RECALL &
WITHDRAWAL**

Date
16 Agustus 2016

Revision
0

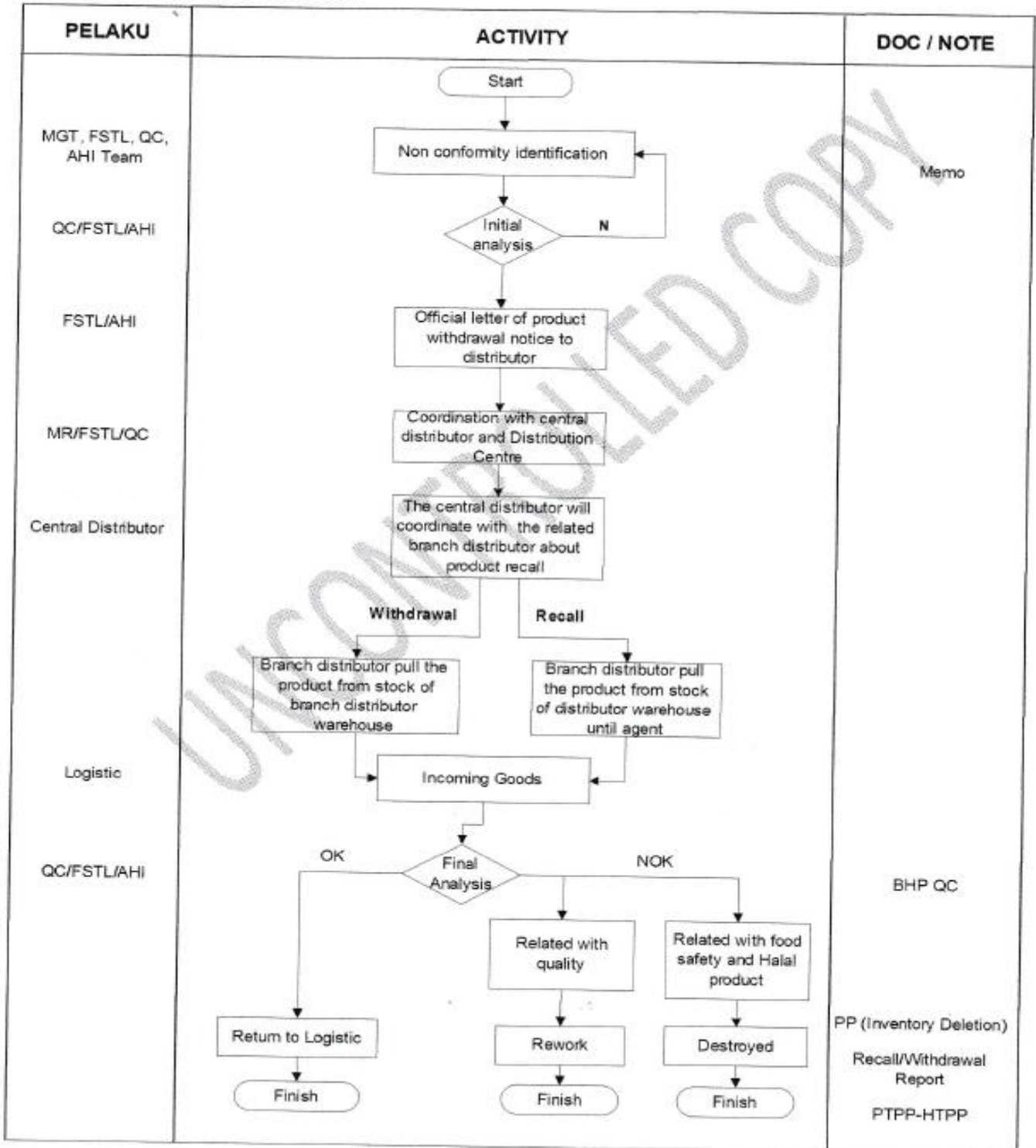
Created by


Approved by

Chief QC

MR

FLOW DIAGRAM OF PROCEDURE



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	PRODUCT RECALL & WITHDRAWAL	Date 16 Agustus 2016	Revision 0
		Created by Chief QC	Approved by MR

1. PURPOSE

This procedure describe about system of product recall there is available in market and or in Finished Good Warehouse, with the purpose to eliminate / reduce non conformance product in market, because of product quality consideration and or food safety.

2. SCOPE


This procedure applies to every product that will be recall or return from Finished Good Warehouse, distributor, and market related to Food Safety, Halal, and Quality

3. GENERAL DESCRIPTIONS

- 3.1. Management, Food Safety Team Leader (FSTL), and Team of Internal Halal Auditor play a role in non conformance product recall method from Finish Goods Warehouse, distributor, and market.
- 3.2. Quality Control play a role in check the recall product and or return from Finished Good Warehouse, distributor, and or market, and give the non conformance products report to the related parties.
- 3.3. Logistic play a role in products tracing process that will be recall / withdrawn
- 3.4. Product recall criteria includes products related to the food safety, endanger to consume, and Halal product as contain heavy metals, contain pathogen, chemical contaminant that can harm consumers and non Halal raw material.
- 3.5. Withdrawn product criteria includes products related to the product quality, product design, product formulation, and others that have no effect with food safety as a change of packaging design, change of formulation, allocation of sales, and others.
- 3.6. Simulation of product recall and withdrawal procedure is done periodically once a year.

4. DEFINITION

- 4.1. Internal side : parties from PT. Agel Langgeng / Distributor / Makloon which identifies non conformities so that the recall / withdrawal product is performed.
- 4.2. External side : outside parties of PT. Agel Langgeng / distributor which inform / identifies the validity of non conformity product so that the recall/ withdrawal product is performed.
Include Supplier, Government Agencies (National Agency For Drug and Food Control Republic of Indonesia, The Indonesian Council of Ulama, Department of Health) and end users whose information has been validated by internal side.

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	PRODUCT RECALL & WITHDRAWAL	Date 16 Agustus 2016	Revision 0
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- 4.3. Product Recall: complete product withdrawal from market that found to be unsuitable and based on analysis decided to withdraw. The recovered product include all product identified as harmful and unlawful for consumption.
- 4.4. Product Withdrawal : product withdrawal or return from distributor who decided to withdraw. penarikan atau pengembalian produk dari FB dan Distributor (FB) yang diputuskan untuk di tarik. Withdrawal product include all products related to quality, product design, product formulation, and others but not harmful for consumers.

5. CONTENT OF PROCEDURE

Management, Food Safety Team Leader (FSTL), Quality Control, Team of Internal Halal Auditor

5.1. PRODUCT IDENTIFICATION

Receive internal information and or external about product non conformity.

Quality Control / Food Safety Team Leader / Internal Halal Auditor

5.2. INITIAL ANALYSIS

Quality Control / Food Safety Team Leader / Internal Halal Auditor perform the initial analysis

5.2.1. Analyze the product is not appropriate based on internal / external information

5.2.2. Analysis of properties data quality raw material, production process, and halal products.

5.2.3. Determining the non conformance product withdrawal criteria from market (recall and or withdrawal).

Food Safety Team Leader / Internal Halal Auditor

5.2.4. Make an official letter of withdrawal notice to distributor


Management Representative / Food Ssfety Team Leader / Quality Control

5.3. Coordinate with central distributor

Central Distributor

5.4.1. Coordinate with branch distributor and Subdist related to Recall / Withdrawal letter from principle

5.4.2. Branch distributor will pull the product at distributor and agent warehouse (Withdrawal – product withdrawal only up to distributor warehouse, Recall – product withdrawal until Agent).

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	PRODUCT RECALL & WITHDRAWAL	Date 16 Agustus 2016	Revision 0
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Logistic

5.5. PRODUCK WITHDRAWAL

5.5.1. Coordination with central distributor concerning withdrawal and or return of non conforming products located in distributor warehouse, and market.

5.5.2. Informing to Distribution Centre associated with Distribution Centre stock to be withdrawn by coordinating of expired date, type of goods.

5.5.3. Receiving the recall or return products from distributor / Distribution Centre / branch

Quality Control

5.6. FINAL ANALYSIS

Quality Control conducts an examination or evaluation of withdrawn or returned products from warehouse, distributor, and or market in accordance with the preliminary analysis. The examination process include physical products such as product type, packaging type, packaging condition, expired date, and production code.

5.7. HANDLING OF WITHDRAWN PRODUCT

Quality Control / Food Safety Team Leader / Internal Halal Auditor play a role in determining and identifying the eligibility status of the product being withdrawn or return in order to determine the next process as destroyed (especially for harmful product / halal product to be consumed), rework (which related to quality, formulas, design of packaging and others that are not harmful to be consumed).

5.8. CORRECTIVE ACTION

Doing a review of HACCP Plan, PRP, O-PRP and other related document (PTPP-HTPP).

6. RELATED DOCUMENT

6.1. HACCP / ISO 22000 procedure

7. ATTACHMENT / RELATED NOTES

7.1. Evidence of examination results from QC (BHP)

7.2. Report on the destruction of finished goods (BAP)

7.3. Requests for corrective and preventive action (PTPP) – The result of corrective and preventive action (HTPP)

7.4. Inventory deletion

7.5. Recall / Withdrawal Report

Status



WORK INSTRUCTION
MACHINERY SANITATION

Document No. WI-AL/PROD-9.2-02
Date 20 October 2010
Created by <i>[Signature]</i> FOREMAN PROD

Page 1/3
Revision 0
Approved by <i>[Signature]</i> CHIEF PROD

NO.	STEP	CRITERIA
A.	<u>Cleaning with water :</u>	
1	Cleaning process doing at the product change over, at the end of the week or according to the schedule of sanitation.	
2	At the end of weighing process, the weighing switch is changed to the manual position and press washing (cleaning program).	Weighing hot water (70 - 80 °C) as much as 180 kg for cleaning.
3	Water transfer from <i>buffer tank</i> to <i>dissolver tank</i> .	Thermocontrol setting on 70 - 80 °C.
4	Water transfer to <i>reservoir tank</i> , fill until three quarter tank and close <i>pre-heat and heat steam valve</i> .	<i>Pre-heat pressure dan heat</i> = 0 Bar.
5	Turn off the <i>micro film rotor</i> and <i>vacuum motor</i> so the <i>syrop pipe</i> doesn't get clogged	<i>Micro film rotor</i> must be OFF <i>Vacuum pressure</i> = 0 Bar.
6	Already the flush tank is filled with water, cover the micro film steam and transfer the syrop flow to the drain.	Water and the remaining syrop come out of the drain pipe
7	Rinse of the <i>cooker</i> with hot water until clean.	Water from drain pipe are clean and not mixed with remaining syrop.
8	Wash the filter	There is no dirt clogging the filter
9	Wash and rinse off pump, flavor hose, and incorporator with clean water.	There is no remaining flavor in pump and flavor hose.
B.	<u>Cleaning with Caustic Soda :</u>	
1	After cleaning process with water is finished, it can be continue with Caustic Soda 5% and Citric Acid.	Cleaning with Caustic Soda 5% on schedule
2	Remove <i>collecting chamber</i> , attach the lid, and close the valve cover	
3	Weigh hot water as much as 100 kg	Temperature of hot water : 70 - 80 °C.
4	Water transfer from <i>buffer tank</i> to <i>dissolver tank</i> .	<i>Thermocontrol</i> setting on 70 - 80 °C.
5	Water transfer to <i>reservoir tank</i> , fill until three quarter tank and close <i>pre-heat and heat steam valve</i> .	<i>Pre-heat pressure and heat</i> = 0 Bar
6	Put in the additional material to the <i>reservoir tank</i> : Turn on the mixer so the material dissolves quickly	Caustic Soda 5% = 5 kg.
7	Activate the <i>feed pump</i>	

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WORK INSTRUCTION

Document No.
WI-AL/PROD-9.2-02

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MACHINERY SANITATION

Date
20 October 2010

Revision
0

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[Signature]
FOREMAN PROD

Approved by,
[Signature]
CHIEF PROD

NO.	STEP	CRITERIA
8	Turn off the <i>discharge pump</i>	
9	Soak PHE and <i>Microfilm chamber</i> with Caustic Soda for 30 minutes.	The solution is seen at the <i>flush pump</i> and <i>microfilm glass</i>
10	Open the drain and discard the Caustic Soda solution.	
11	Rinse again the PHE / <i>vacuum chamber</i> with hot water 70 - 80 °C. Rinse thoroughly.	The water that comes out is clear and there are not remnants of cooking syrup crust which comes out with water again
C.	<u>Cleaning with Citric Acid :</u>	
1	After washing process with Caustic Soda 5% is finished, washing process can be continued with Citric Acid 5%	Adjust to the sanitation schedule
2	Remove the <i>collecting chamber</i> , attach the cover, and close the <i>valve cover</i>	
3	Weigh hot water as much as 100 kg	Temperature of hot water : 70 - 80 °C.
4	Water transfer from <i>buffer tank</i> to <i>dissolver tank</i> .	<i>Thermocontrol</i> setting on 70 - 80 °C.
5	Water transfer to reservoir tank, fill until three quarter tank and close <i>pre-heat and heat steam valve</i> .	<i>Pre-heat pressure and heat</i> = 0 Bar
6	Put in the additional material to the <i>reservoir tank</i> . Turn on the mixer so the material dissolves quickly	Citric Acid 5% = 5 kg.
7	Activate the <i>feed pump</i>	
8	Turn off the <i>discharge pump</i>	
9	Soak PHE and <i>Microfilm chamber</i> with Citric Acid for 12 hours.	The solution is seen at the <i>flush pump glass</i>
10	Open the drain and discard the Citric Acid solution.	
11	Rinse again the PHE / <i>vacuum chamber</i> with hot water 70 - 80 °C. Rinse thoroughly.	The water that comes out is clear and there are not remnants of cooking syrup crust which comes out with water again
12	Reinstall the <i>collecting chamber</i> , if it was removable state	
D	<u>Hopper Cleaning :</u>	
1	Clean the remnants of the syrup with hot water. After cleaning, add 2% Caustic Soda solution into the <i>hopper</i> of syrup .	The weight of caustic soda used is 1 kg for each hopper, then fill it with hot water until 3/4 of it

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WORK INSTRUCTION
MACHINERY SANITATION

Document No.
WI-AL/PROD-9.2-02
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20 October 2010
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FOREMAN PROD

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Approved by,
[Signature]
CHEF PROD

NO.	STEP	CRITERIA
2	Leave Caustic Soda in the hopper for ½ hour, then inject it until finished.	
3	Fill the hopper with hot water, then inject it until finished. Repeat 1-2 times so the remaining Caustic Soda is completely drained.	
E	<u>Cleanliness of Cooker</u>	
1	Clean with hot water and cover the parts with electricity like : <ul style="list-style-type: none"> - Weighing tank - Buffer tank - Dissolver tank - Reservoir tank - Bottom of sugar tank - Bottom of glucose tank - Engine Frame - Lower ceiling 	Not sticky and dusty
2	Wipe the panel with a cloth soaked in warm water	Not sticky and dusty
F	<u>Cleanliness of Cooker</u>	
1	Clean with hot water and cover the parts with electricity like : <ul style="list-style-type: none"> - Blower - Top and side body depositor - Cooling tunnel (chain rail and rail mounts) - Mold - Conveyor Belt (to remove dirt stuck to the conveyor belt use 3M cleaning fluid) 	Not sticky and dusty
2	Clean the cooling tunnel vibrator with hot water	
3	Turn on / rotate the conveyor belt and mold to dry	Mold does not drip when pressing the injector
4	Sprinkle the powder over conveyor belt and attached the washed placemat on the conveyor belt.	The mat is neatly attached
5	Turn off the power of cooker and depositor	

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**QUALITY AND FOOD SAFETY
PROCEDURE**

Document No.
QFSP-AL/QC-7.2

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**PRODUCT RECALL &
WITHDRAWAL**

Date
16 Agustus 2016

Revision
0

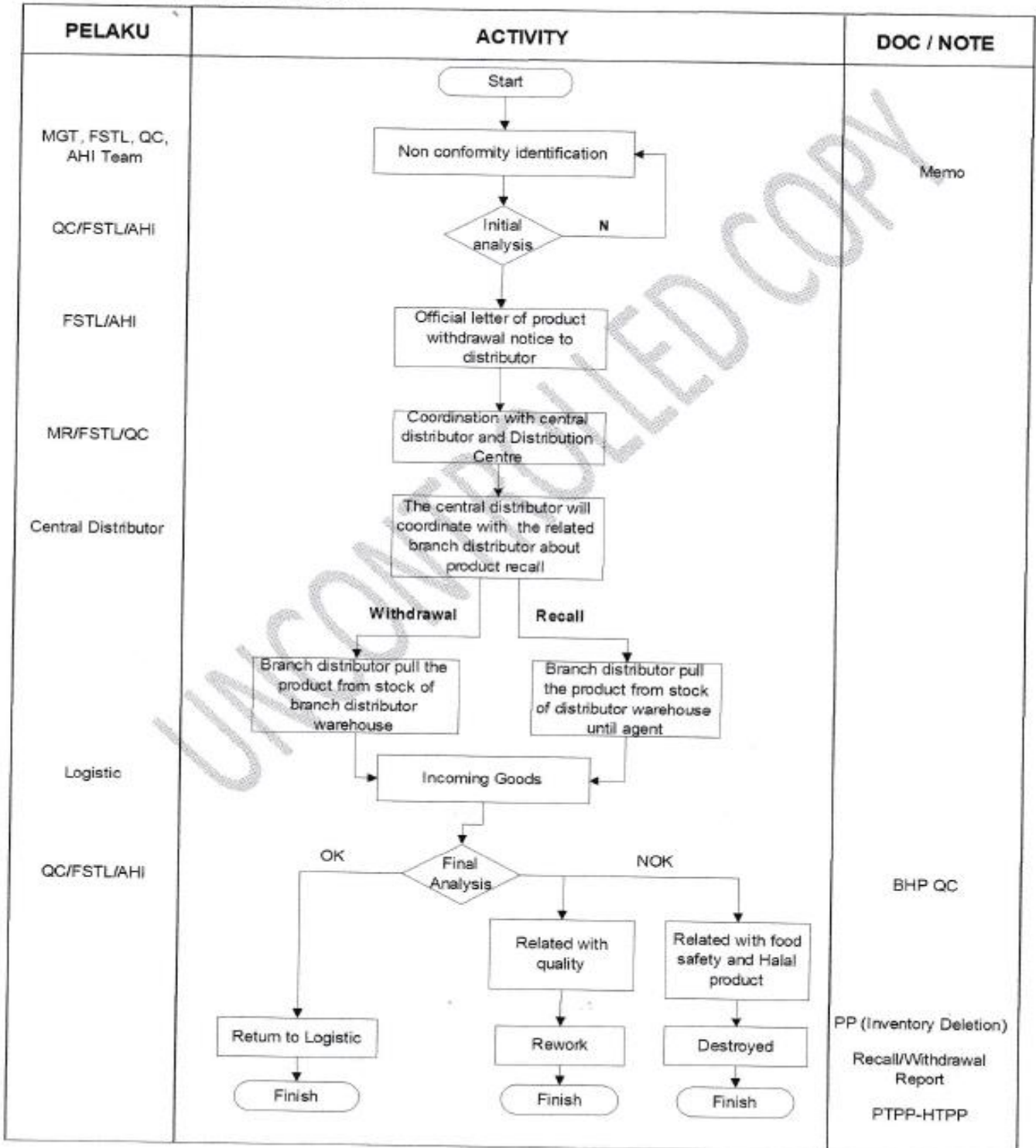
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Approved by

Chief QC

MR

FLOW DIAGRAM OF PROCEDURE



	QUALITY AND FOOD SAFETY PROCEDURE	Document No. QFSP-AL/QC-7.2	Page 2 / 4
	PRODUCT RECALL & WITHDRAWAL	Date 16 Agustus 2016	Revision 0
		Created by Chief QC	Approved by MR

1. PURPOSE

This procedure describe about system of product recall there is available in market and or in Finished Good Warehouse, with the purpose to eliminate / reduce non conformance product in market, because of product quality consideration and or food safety.

2. SCOPE


This procedure applies to every product that will be recall or return from Finished Good Warehouse, distributor, and market related to Food Safety, Halal, and Quality

3. GENERAL DESCRIPTIONS

- 3.1. Management, Food Safety Team Leader (FSTL), and Team of Internal Halal Auditor play a role in non conformance product recall method from Finish Goods Warehouse, distributor, and market.
- 3.2. Quality Control play a role in check the recall product and or return from Finished Good Warehouse, distributor, and or market, and give the non conformance products report to the related parties.
- 3.3. Logistic play a role in products tracing process that will be recall / withdrawn
- 3.4. Product recall criteria includes products related to the food safety, endanger to consume, and Halal product as contain heavy metals, contain pathogen, chemical contaminant that can harm consumers and non Halal raw material.
- 3.5. Withdrawn product criteria includes products related to the product quality, product design, product formulation, and others that have no effect with food safety as a change of packaging design, change of formulation, allocation of sales, and others.
- 3.6. Simulation of product recall and withdrawal procedure is done periodically once a year.

4. DEFINITION

- 4.1. Internal side : parties from PT. Agel Langgeng / Distributor / Makloon which identifies non conformities so that the recall / withdrawal product is performed.
- 4.2. External side : outside parties of PT. Agel Langgeng / distributor which inform / identifies the validity of non conformity product so that the recall/ withdrawal product is performed.
Include Supplier, Government Agencies (National Agency For Drug and Food Control Republic of Indonesia, The Indonesian Council of Ulama, Department of Health) and end users whose information has been validated by internal side.

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		Created by Chief QC	Approved by MR

- 4.3. Product Recall: complete product withdrawal from market that found to be unsuitable and based on analysis decided to withdraw. The recovered product include all product identified as harmful and unlawful for consumption.
- 4.4. Product Withdrawal : product withdrawal or return from distributor who decided to withdraw. penarikan atau pengembalian produk dari FB dan Distributor (FB) yang diputuskan untuk di tarik. Withdrawal product include all products related to quality, product design, product formulation, and others but not harmful for consumers.

5. CONTENT OF PROCEDURE

Management, Food Safety Team Leader (FSTL), Quality Control, Team of Internal Halal Auditor

5.1. PRODUCT IDENTIFICATION

Receive internal information and or external about product non conformity.

Quality Control / Food Safety Team Leader / Internal Halal Auditor

5.2. INITIAL ANALYSIS

Quality Control / Food Safety Team Leader / Internal Halal Auditor perform the initial analysis

5.2.1. Analyze the product is not appropriate based on internal / external information

5.2.2. Analysis of properties data quality raw material, production process, and halal products.

5.2.3. Determining the non conformance product withdrawal criteria from market (recall and or withdrawal).

Food Safety Team Leader / Internal Halal Auditor

5.2.4. Make an official letter of withdrawal notice to distributor


Management Representative / Food Ssfety Team Leader / Quality Control

5.3. Coordinate with central distributor

Central Distributor

5.4.1. Coordinate with branch distributor and Subdist related to Recall / Withdrawal letter from principle

5.4.2. Branch distributor will pull the product at distributor and agent warehouse (Withdrawal – product withdrawal only up to distributor warehouse, Recall – product withdrawal until Agent).

	QUALITY AND FOOD SAFETY PROCEDURE	Document No. QFSP-AL/QC-7.2	Page 4 / 4
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Logistic

5.5. PRODUCK WITHDRAWAL

5.5.1. Coordination with central distributor concerning withdrawal and or return of non conforming products located in distributor warehouse, and market.

5.5.2. Informing to Distribution Centre associated with Distribution Centre stock to be withdrawn by coordinating of expired date, type of goods.

5.5.3. Receiving the recall or return products from distributor / Distribution Centre / branch

Quality Control

5.6. FINAL ANALYSIS

Quality Control conducts an examination or evaluation of withdrawn or returned products from warehouse, distributor, and or market in accordance with the preliminary analysis. The examination process include physical products such as product type, packaging type, packaging condition, expired date, and production code.

5.7. HANDLING OF WITHDRAWN PRODUCT

Quality Control / Food Safety Team Leader / Internal Halal Auditor play a role in determining and identifying the eligibility status of the product being withdrawn or return in order to determine the next process as destroyed (especially for harmful product / halal product to be consumed), rework (which related to quality, formulas, design of packaging and others that are not harmful to be consumed).

5.8. CORRECTIVE ACTION

Doing a review of HACCP Plan, PRP, O-PRP and other related document (PTPP-HTPP).

6. RELATED DOCUMENT

6.1. HACCP / ISO 22000 procedure

7. ATTACHMENT / RELATED NOTES

7.1. Evidence of examination results from QC (BHP)

7.2. Report on the destruction of finished goods (BAP)

7.3. Requests for corrective and preventive action (PTPP) – The result of corrective and preventive action (HTPP)

7.4. Inventory deletion

7.5. Recall / Withdrawal Report

Status

MONITORING OF FOOD SAFETY OBJECTIVE 2019

No	Item	Monthly Review											
		Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec
1	There are no product recall due to processing error	0	0	0	0	0	0	0	0	0	0	0	0
2	There are no contaminant product in process	0	0	0	0	0	0	0	0	0	0	0	0
3	There are no products that are not suitable for consumption during storage	0	0	0	0	0	0	0	0	0	0	0	0
4	There are no raw materials that are not suitable for use during storage	0	0	0	0	0	0	0	0	0	0	0	0
5	Implementation of integrated pest management on shedule	ok	ok	ok	ok	ok	ok	ok	ok	ok	ok	ok	ok
6	Implementation of personal hygiene and health quality	ok	ok	ok	ok	ok	ok	ok	ok	ok	ok	ok	ok

Bekasi, 10 January 2020

Created by,



M. Yusuf
FSTL

Approved by,



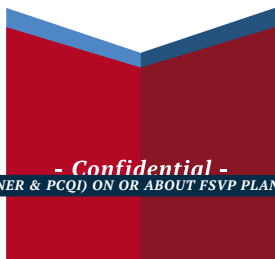
Eko Budi Rahardjo
MR



COMPLIANCE QUESTIONNAIRE

for

IMPORTING FOOD
UNDER FSVP





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 in a manner that provides at least the same level of public health protection as the FDA's Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls For Food For Animals. To accomplish this, documentation of your company's processes, procedures and control methods will be required.

INSTRUCTIONS

We respectfully request that you complete the following sections to the best of your ability and with as much detail as possible. 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

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

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GENERAL INFORMATION

Company Name: PT. Agel Langgeng Today's Date: 14 April 2020
Factory Address: Jl. Raya Sultan Agung Km. 27 RT. 002/07; Pondok Ungu Medan Satria, Bekasi Barat 17132
City: Bekasi Province: West Java Country: Indonesia
Office Address: Jl. Raya Sultan Agung Km. 27 RT. 002/07; Pondok Ungu Medan Satria, Bekasi Barat 17132
City: Bekasi Province: West Java Country: Indonesia
FDA Registration No.: 10715312574 Website: http://agellanggeng.com/?lang=
QC/QA's Name: Muhammad Yusuf Title: Quality & Improvement Manager
Phone No.: +6221 8854456 E-mail: yusuf@agel.co.id

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 checked="" 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: Bali's Best Coffee Candy No. 07: Bali's Best Assorted Candy
No. 02: Bali's Best Espresso Candy No. 08: Mandy's Caramel Candy
No. 03: Bali's Best Latte Candy No. 09: Mandy's Butterscotch Candy
No. 04: Bali's Best Green Tea Candy No. 10: _____
No. 05: Bali's Best Iced Tea Candy No. 11: _____
No. 06: Bali's Best Citrus Green Tea Candy No. 12: _____

FDA IDENTIFIED BIOLOGICAL HAZARDS

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

- Bacillus cereus Clostridium botulinum C. perfringens Brucella spp.
- Campylobacter spp. Pathogenic E. coli Salmonella spp. S. aureus
- L. monocytogenes Trichinella spiralis Giardia lamblia Shigella spp.

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

Heat : Heating at minimum temperature 94 C

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Appendix 1 (Hazards Tables)
 Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

Every hour

FDA IDENTIFIED CHEMICAL HAZARDS

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

- | | | | |
|--|--|--|-------------------------------------|
| <input type="checkbox"/> Drug residues | <input checked="" type="checkbox"/> Heavy metals | <input type="checkbox"/> Industrial chemicals | <input type="checkbox"/> Pesticides |
| <input type="checkbox"/> Mycotoxins/Toxins | <input type="checkbox"/> Radiological | <input type="checkbox"/> Unapproved colors & additives | <input type="checkbox"/> Other |

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

- Possibility contain heavy metal in raw water
- We prevent it with build Water Treatment Plant (WTP) installation

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Appendix 1 (Hazards Tables)
Category:
Category No.:
Subcategory:
Storage:

FREQUENCY of CONTROL VALIDATION

Twice a year for water analysis

FDA IDENTIFIED ENVIRONMENTAL/PROCESS HAZARDS

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

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

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
<p>- Keep in cold storage (the temperature must below 0 C) for some material (e.g. butter) - Monitoring the temperature of cold storage and recorded in the checklist form</p> <p>UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE</p> <hr/> <p>Appendix 1 (Hazards Tables) Category: Category No.: Subcategory: Storage:</p>

FREQUENCY of CONTROL VALIDATION
<p>Once a day</p>

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

CRITICAL CONTROLS for PHYSICAL HAZARDS

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

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

DESCRIPTION of CRITICAL CONTROLS

1. Using filter bag in reservoir and additive tank
2. Metal detector checking

UNITED STATES FOOD & DRUG ADMINISTRATION'S PRODUCT HAZARD PROFILE

Appendix 1 (Hazards Tables)
 Category:
 Category No.:
 Subcategory:
 Storage:

FREQUENCY of CONTROL VALIDATION

1. Once a day in the beginning of shift for filter bag monitoring.
2. Every hour for metal detector checking.

Metal detection standards	Ferrous: <u>0,8</u> mm
	Non-Ferrous: <u>1,0</u> mm
	Stainless Steel: <u>1,2</u> mm

ALLERGEN & CROSS-CONTAMINATION CONTROLS

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

DESCRIPTION of CONTROLS

Before change production to another product, the machine must be cleaning overall.

ONSITE AUDITING INFORMATION

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

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

What standard is the GFSI certification? _____

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

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

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

4. Does the site undergo process audits? Yes No

CLEANING INFORMATION

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

Does the site have a designated hygiene team? Yes No

Are all cleaning staff formally trained? Yes No

Do the cleaning schedules include: Chemicals used? Yes No

Concentration levels? Yes No

Dilution method? Yes No

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

Chemical use for machine sanitation : - Caustic soda
- Citric Acid

Chemical use for floor : Ecolab HC10

STAFF HYGIENE INFORMATION

Have all staff undergone formal food hygiene training? Yes No

In-house hygiene training? Yes No

Accredited hygiene training? Yes No

Training level certification obtained: _____

Are staff issued protective clothing? Yes No

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

Are adequate toilet and hand washing facilities provided? Yes No

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

What is the total number of staff employed on site? 364

PEST CONTROL

Is a pest control contractor employed? Yes No

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

Number of yearly visits: 138

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

HACCP & TACCP & VACCP

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

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

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

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

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

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

Are records maintained for all CCPs? Yes No

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

Sieving of finished products? Yes No

Glass & hard plastic breakage procedure? Yes No

Metal detection of final product? Yes No

Magnets within the mixing & filling stages? Yes No

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

Please detail any other prevention systems used on-site: _____

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

Please provide details: _____

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

Please provide details: _____

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: DD/MMM/YYYY/.....(tracer code)

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:

Sampel product from supplier - Analysis and testing - Passed test - sampel for trial machine - Passed test - approval supplier

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:

For all testing (biology and heavy metal) do once a year to an 17025 : 2005 accredited laboratory

CUSTOMER COMPLAINTS

Does a formal customer complaint procedure exist? Yes No

Please describe your customer complaint procedure.

Overseas Business Dept. receive complain and evidence from customer ---> fill complain form --> distributed to each PIC ---> fill action plan form for analysis and action plan from the customer complain ---> submit to Overseas Business Dept. for feedback to customer

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.

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

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

< **CONFIRM CERTIFICATION** - Required

Representative's Name: Hari Junanto Slamet _____

Title: Head Of Operation _____

Today's Date: 5/4/20 _____



FDA FSVP
DOCUMENT
REQUEST

for

IMPORTING FOOD
UNDER FSVP

PT. Agel Langgeng

for the benefit of

Coffee, Tea, and Butter Candy Products - Regular & Centerfill

name of product

Updated on: May 05, 2020

date of request

The following documents are respectfully requested for FDA FSVP certification. Must be written in English.



FOOD SAFETY PLAN / CGMPs

Written procedures that fully describe the method(s) used to safely manufacturer and handle food product(s).

Examples: Supplier approval procedures, Allergen controls, Verification procedures, Sanitation controls, etc.

- Requested Received
- Not applicable



HACCP PLAN / HARPC PLAN

Plan identifies product-specific hazards requiring a control & provides a description of preventive control procedures.

- Requested Received
- Not applicable



ONSITE AUDIT RESULTS

Annual audit of food safety practices conducted by a qualified auditor. Complete audit report required.

- Requested Received
- Not applicable



LABORATORY TESTING RESULTS

Sampling and testing of product for hazards of concern. *Testing may be done by supplier or 3rd-party lab.*

- Requested Received
- Not applicable



FACILITY LICENCE

Government-issued written statement of facility's good compliance with recognized country's food safety authority.

- Requested Received
- Not applicable



PRODUCT SPECIFICATIONS

A general description of the product and processing method, assembly, and family of products included in the category.

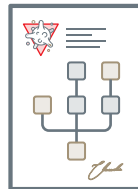
- Requested Received
- Not applicable



PRODUCT LABEL

May include: Package label, Bulk label, Case label, Case inserts, Directions for use, etc. Product label must display any and all present allergens.

- Requested Received
- Not applicable



RECALL PLAN

Written Recall Plan must include procedures that describe the steps to take and assign responsibility.

- Requested Received
- Not applicable



IMPLEMENTATION RECORDS

Monitoring records, Verification records, Training records, Corrective actions in the case of an incident, etc.

- Requested Received
- Not applicable



FSVP QUESTIONNAIRE

Targeted list of questions designed to help a supplier share the information necessary to comply with FSVP.

- Requested Received
- Not applicable

- Please use Questionnaire sent with list. or [Download Copy](#)

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DOCUMENT
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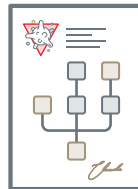
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3rd Party Audit Report 2020

No.	Description	Type Of Comment
1	Related to updating of external issues, internal issues and interested parties requirements. Actions to address risks and opportunities should be reviewed (SIPOC). The actions should be proportionate to requirements of interested parties in the food chain.	Opportunity for Improvement
2	Product knowledge at Marketing should be completed with relevant food safety issue, e.g. contain additives, and intended use.	Opportunity for Improvement

Signed by,



M. Yusuf

Food Safety Team Leader



PT. SARASWANTI INDO GENETECH
The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>



No : SIG.CL.VII.2019.017531
Subject : Result of Analysis

Bogor, July 17, 2019

To :
PT. Agel Langgeng
Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab. Pasuruan 67154

Dear Sir/Madam,
As your order no : SIG.Mark.R.VII.2019.011770 ,herewith we send the result of analysis for the sample as below :

Name of Sample : Bali's Best Green Tea Latte
Information : Enclosed

Thank you for your cooperation

Yours Faithfully,
PT. Saraswanti Indo Genetech



Robertus B.Aryo
Marketing Manager



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

RESULT OF ANALYSIS

Laporan Hasil Pengujian
No : SIG.LHP.VII.2019.054694

I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.VII.2019.011770

II. Principal/ Pelanggan

2.1. Name / Nama : PT. Agel Langgeng
2.2. Address / Alamat : Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab.
Pasuruan 67154
2.3. Phone / Telepon : 021-8854456
2.4. Contact Person / Personil Penghubung : Laura Calvarina

III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -
3.2. Batch Number / No Batch : -
3.3. Lot Number / No Lot : -
3.4. Packaging / Kemasan : Package in sealed bag
3.5. Production Date / Tanggal Produksi : -
3.6. Expire Date / Tanggal Kadaluaarsa : -
3.7. Factory Name / Nama Pabrik : -
3.8. Factory Address / Alamat Pabrik : -
3.9. Trade Mark / Nama Dagang : -
3.10. Sample Name / Nama Sample : Bali's Best Green Tea Latte
3.11. Other Information / Keterangan Lain : -
3.12. Date of Received / Diterima : July 05, 2019
3.13. Date of Analysis / Tanggal Uji : July 08, 2019 - July 16, 2019
3.14. Type of Analysis / Jenis Uji : Enclosed

IV. Result / Hasil Uji

Result of analysis page 1



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

Result of Analysis
No : SIG.LHP.VII.2019.054694

Result of analysis page 2



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The First Indonesian Molecular Biotechnology Company

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No. 28/F-PP/SMM-SIG
Revisi : 3

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Zinc	mg / 100 g	0.84	-	18-13-1/MU/SMM-SIG , ICP OES
2	Copper	mg / kg	1.84	-	18-13-1/MU/SMM-SIG , ICP OES
3	Pb	mg / kg	Not detected	0.009	18-13-1/MU/SMM-SIG , ICP OES
4	Sn	mg / kg	Not detected	3.05	18-13-1/MU/SMM-SIG , ICP OES
5	As	mg / kg	Not detected	0.008	18-13-1/MU/SMM-SIG , ICP OES
6	Cd	mg / kg	Not detected	0.00011	18-13-1/MU/SMM-SIG , ICP OES
7	Hg	mg / kg	Not detected	0.004	18-13-1/MU/SMM-SIG , ICP OES
8	Coliform	MPN / g	<0.3	-	SNI ISO 4831 : 2012
9	Enterobacteriaceae	colony / g	<10	-	SNI ISO 21528 - 2 : 2016
10	Salmonella sp.	/ 25 g	Negative	-	SNI ISO 6579 : 2015
11	Escherichia coli	MPN / g	<0.3	-	SNI ISO 7251 : 2012
12	Staphylococcus aureus	colony / g	<10	-	SNI ISO 6888-1 2012
13	Yeast Mold	colony / g	<10	-	SNI ISO 21527 - 2 : 2012
14	Sulphite	mg / kg	Not detected	1.6	SNI 01 - 2894 - 1992 chapter 2.6
15	Moisture content	%	1.48	-	SNI 3547.1 : 2008 point B.3.1
16	Ash Content	%	0.50	-	SNI 01-2891-1992, 6.1
17	Saccharose	%	40.41	-	18-8-8/MU/SMM-SIG , Luff-Schoorl
18	Reducing sugar	%	17.92	-	18-8-8/MU/SMM-SIG , Luff-Schoorl

Bogor, July 17, 2019

Result of analysis page 3



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GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
Laboratory Manager

Result of analysis page 4



PT. SARASWANTI INDO GENETECH
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GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>



No : SIG.CL.VII.2019.017531
Subject : Result of Analysis

Bogor, July 17, 2019

To :
PT. Agel Langgeng
Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab. Pasuruan 67154

Dear Sir/Madam,
As your order no : SIG.Mark.R.VII.2019.011770 ,herewith we send the result of analysis for the sample as below :

Name of Sample : Bali's Best Latte
Information : Enclosed

Thank you for your cooperation

Yours Faithfully,
PT. Saraswanti Indo Genetech



Robertus B.Aryo
Marketing Manager



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

RESULT OF ANALYSIS

Laporan Hasil Pengujian
No : SIG.LHP.VII.2019.054697

I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.VII.2019.011770

II. Principal/ Pelanggan

2.1. Name / Nama : PT. Agel Langgeng
2.2. Address / Alamat : Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab.
Pasuruan 67154
2.3. Phone / Telepon : 021-8854456
2.4. Contact Person / Personil Penghubung : Laura Calvarina

III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -
3.2. Batch Number / No Batch : -
3.3. Lot Number / No Lot : -
3.4. Packaging / Kemasan : Package in sealed bag
3.5. Production Date / Tanggal Produksi : -
3.6. Expire Date / Tanggal Kadaluarsa : -
3.7. Factory Name / Nama Pabrik : -
3.8. Factory Address / Alamat Pabrik : -
3.9. Trade Mark / Nama Dagang : -
3.10. Sample Name / Nama Sample : Bali's Best Latte
3.11. Other Information / Keterangan Lain : -
3.12. Date of Received / Diterima : July 05, 2019
3.13. Date of Analysis / Tanggal Uji : July 08, 2019 - July 16, 2019
3.14. Type of Analysis / Jenis Uji : Enclosed

IV. Result / Hasil Uji

Result of analysis page 1



PT. SARASWANTI INDO GENETECH

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No. 28/F-PP/SMM-SIG
Revisi : 3

Result of Analysis No : SIG.LHP.VII.2019.054697

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Zinc	mg / 100 g	1.71	-	18-13-1/MU/SMM-SIG , ICP OES
2	Copper	mg / kg	1.55	-	18-13-1/MU/SMM-SIG , ICP OES
3	Pb	mg / kg	Not detected	0.009	18-13-1/MU/SMM-SIG , ICP OES
4	Sn	mg / kg	Not detected	3.05	18-13-1/MU/SMM-SIG , ICP OES
5	As	mg / kg	Not detected	0.008	18-13-1/MU/SMM-SIG , ICP OES
6	Cd	mg / kg	Not detected	0.00011	18-13-1/MU/SMM-SIG , ICP OES
7	Hg	mg / kg	Not detected	0.004	18-13-1/MU/SMM-SIG , ICP OES
8	Coliform	MPN / g	<0.3	-	SNI ISO 4831 : 2012
9	Enterobacteriaceae	colony / g	<10	-	SNI ISO 21528 - 2 : 2016
10	Salmonella sp.	/ 25 g	Negative	-	SNI ISO 6579 : 2015
11	Escherichia coli	MPN / g	<0.3	-	SNI ISO 7251 : 2012
12	Staphylococcus aureus	colony / g	<10	-	SNI ISO 6888-1 2012
13	Yeast Mold	colony / g	<10	-	SNI ISO 21527 - 2 : 2012
14	Sulphite	mg / kg	Not detected	1.6	SNI 01 - 2894 - 1992 chapter 2.6

Result of analysis page 2



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No. 28/F-PP/SMM-SIG
Revisi : 3

15	Moisture content	%	0.67	-	SNI 3547.1 : 2008 point B.3.1
16	Ash Content	%	0.28	-	SNI 01-2891-1992, 6.1
17	Saccharose	%	40.89	-	18-8-8/MU/SMM-SIG , Luff-Schoorl
18	Reducing sugar	%	21.46	-	18-8-8/MU/SMM-SIG , Luff-Schoorl

Bogor, July 17, 2019
PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
Laboratory Manager

Result of analysis page 3



PT. SARASWANTI INDO GENETECH
The First Indonesian Molecular Biotechnology Company

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Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>



No : SIG.CL.VII.2019.017531
Subject : Result of Analysis

Bogor, July 17, 2019

To :
PT. Agel Langgeng
Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab. Pasuruan 67154

Dear Sir/Madam,
As your order no : SIG.Mark.R.VII.2019.011770 ,herewith we send the result of analysis for the sample as below :

Name of Sample : Mandy's Caramel
Information : Enclosed

Thank you for your cooperation

Yours Faithfully,
PT. Saraswanti Indo Genetech



Robertus B.Aryo
Marketing Manager



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

RESULT OF ANALYSIS

Laporan Hasil Pengujian
No : SIG.LHP.VII.2019.054700

I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.VII.2019.011770

II. Principal/ Pelanggan

2.1. Name / Nama : PT. Agel Langgeng
2.2. Address / Alamat : Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab.
Pasuruan 67154
2.3. Phone / Telepon : 021-8854456
2.4. Contact Person / Personil Penghubung : Laura Calvarina

III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -
3.2. Batch Number / No Batch : -
3.3. Lot Number / No Lot : -
3.4. Packaging / Kemasan : Package in sealed bag
3.5. Production Date / Tanggal Produksi : -
3.6. Expire Date / Tanggal Kadaluaarsa : -
3.7. Factory Name / Nama Pabrik : -
3.8. Factory Address / Alamat Pabrik : -
3.9. Trade Mark / Nama Dagang : -
3.10. Sample Name / Nama Sample : Mandy's Caramel
3.11. Other Information / Keterangan Lain : -
3.12. Date of Received / Diterima : July 05, 2019
3.13. Date of Analysis / Tanggal Uji : July 08, 2019 - July 16, 2019
3.14. Type of Analysis / Jenis Uji : Enclosed

IV. Result / Hasil Uji

Result of analysis page 1



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

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No. 28/F-PP/SMM-SIG
Revisi : 3

Result of Analysis

No : SIG.LHP.VII.2019.054700

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Zinc	mg / 100 g	1.36	-	18-13-1/MU/SMM-SIG , ICP OES
2	Copper	mg / kg	1.81	-	18-13-1/MU/SMM-SIG , ICP OES
3	Pb	mg / kg	Not detected	0.009	18-13-1/MU/SMM-SIG , ICP OES
4	Sn	mg / kg	Not detected	3.05	18-13-1/MU/SMM-SIG , ICP OES
5	As	mg / kg	Not detected	0.008	18-13-1/MU/SMM-SIG , ICP OES
6	Cd	mg / kg	Not detected	0.00011	18-13-1/MU/SMM-SIG , ICP OES
7	Hg	mg / kg	Not detected	0.004	18-13-1/MU/SMM-SIG , ICP OES
8	Yeast Mold	colony / g	<10	-	SNI ISO 21527 - 2 : 2012
9	Staphylococcus aureus	colony / g	<10	-	SNI ISO 6888-1 2012
10	Escherichia coli	MPN / g	<0.3	-	SNI ISO 7251 : 2012
11	Salmonella sp.	/ 25 g	Negative	-	SNI ISO 6579 : 2015
12	Enterobacteriaceae	colony / g	<10	-	SNI ISO 21528 - 2 : 2016
13	Coliform	MPN / g	<0.3	-	SNI ISO 4831 : 2012
14	Sulphite	mg / kg	Not detected	1.6	SNI 01 - 2894 - 1992 chapter 2.6

Result of analysis page 2



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Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

15	Moisture content	%	1.16	-	SNI 3547.1 : 2008 point B.3.1
16	Ash Content	%	0.74	-	SNI 01-2891-1992, 6.1
17	Saccharose	%	39.29	-	18-8-8/MU/SMM-SIG , Luff-Schoorl
18	Reducing sugar	%	17.68	-	18-8-8/MU/SMM-SIG , Luff-Schoorl

Bogor, July 17, 2019
PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
Laboratory Manager

Result of analysis page 3



PT. SARASWANTI INDO GENETECH
The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>



No : SIG.CL.VII.2019.017531
Subject : Result of Analysis

Bogor, July 17, 2019

To :
PT. Agel Langgeng
Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab. Pasuruan 67154

Dear Sir/Madam,
As your order no : SIG.Mark.R.VII.2019.011770 ,herewith we send the result of analysis for the sample as below :

Name of Sample : Bali's Best Citrus Green Tea
Information : Enclosed

Thank you for your cooperation

Yours Faithfully,
PT. Saraswanti Indo Genetech



Robertus B.Aryo
Marketing Manager



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

RESULT OF ANALYSIS

Laporan Hasil Pengujian
No : SIG.LHP.VII.2019.054695

I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.VII.2019.011770

II. Principal/ Pelanggan

2.1. Name / Nama : PT. Agel Langgeng
2.2. Address / Alamat : Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab.
Pasuruan 67154
2.3. Phone / Telepon : 021-8854456
2.4. Contact Person / Personil Penghubung : Laura Calvarina

III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -
3.2. Batch Number / No Batch : -
3.3. Lot Number / No Lot : -
3.4. Packaging / Kemasan : Package in sealed bag
3.5. Production Date / Tanggal Produksi : -
3.6. Expire Date / Tanggal Kadaluaarsa : -
3.7. Factory Name / Nama Pabrik : -
3.8. Factory Address / Alamat Pabrik : -
3.9. Trade Mark / Nama Dagang : -
3.10. Sample Name / Nama Sample : Bali's Best Citrus Green Tea
3.11. Other Information / Keterangan Lain : -
3.12. Date of Received / Diterima : July 05, 2019
3.13. Date of Analysis / Tanggal Uji : July 08, 2019 - July 16, 2019
3.14. Type of Analysis / Jenis Uji : Enclosed

IV. Result / Hasil Uji

Result of analysis page 1



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

Result of Analysis

No : SIG.LHP.VII.2019.054695

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Zinc	mg / 100 g	Not detected	0.015	18-13-1/MU/SMM-SIG , ICP OES
2	Copper	mg / kg	1.44	-	18-13-1/MU/SMM-SIG , ICP OES
3	Pb	mg / kg	Not detected	0.009	18-13-1/MU/SMM-SIG , ICP OES
4	Sn	mg / kg	Not detected	3.05	18-13-1/MU/SMM-SIG , ICP OES
5	As	mg / kg	Not detected	0.008	18-13-1/MU/SMM-SIG , ICP OES
6	Cd	mg / kg	Not detected	0.00011	18-13-1/MU/SMM-SIG , ICP OES
7	Hg	mg / kg	Not detected	0.004	18-13-1/MU/SMM-SIG , ICP OES
8	Coliform	MPN / g	<0.3	-	SNI ISO 4831 : 2012
9	Enterobacteriaceae	colony / g	<10	-	SNI ISO 21528 - 2 : 2016
10	Salmonella sp.	/ 25 g	Negative	-	SNI ISO 6579 : 2015
11	Escherichia coli	MPN / g	<0.3	-	SNI ISO 7251 : 2012
12	Staphylococcus aureus	colony / g	<10	-	SNI ISO 6888-1 2012
13	Yeast Mold	colony / g	<10	-	SNI ISO 21527 - 2 : 2012
14	Sulphite	mg / kg	Not detected	1.6	SNI 01 - 2894 - 1992 chapter 2.6
15	Moisture content	%	1.93	-	SNI 01-2891 - 1992, point 5 . 1
16	Ash Content	%	0.22	-	SNI 01-2891-1992, 6.1
17	Saccharose	%	42.24	-	18-8-8/MU/SMM-SIG , Luff-Schoorl

Result of analysis page 2



PT. SARASWANTI INDO GENETECH

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No. 28/F-PP/SMM-SIG
Revisi : 3

18	Reducing sugar	%	23.25	-	18-8-8/MU/SMM-SIG , Luff-Schoorl
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Bogor, July 17, 2019
PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
Laboratory Manager

Result of analysis page 3



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No : SIG.CL.VII.2019.017531
Subject : Result of Analysis

Bogor, July 17, 2019

To :
PT. Agel Langgeng
Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab. Pasuruan 67154

Dear Sir/Madam,
As your order no : SIG.Mark.R.VII.2019.011770 ,herewith we send the result of analysis for the sample as below :

Name of Sample : Bali's Best Coffee
Information : Enclosed

Thank you for your cooperation

Yours Faithfully,
PT. Saraswanti Indo Genetech



Robertus B.Aryo
Marketing Manager



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

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No. 28/F-PP/SMM-SIG
Revisi : 3

RESULT OF ANALYSIS

Laporan Hasil Pengujian
No : SIG.LHP.VII.2019.054698

I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.VII.2019.011770

II. Principal/ Pelanggan

2.1. Name / Nama : PT. Agel Langgeng
2.2. Address / Alamat : Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab.
Pasuruan 67154
2.3. Phone / Telepon : 021-8854456
2.4. Contact Person / Personil Penghubung : Laura Calvarina

III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -
3.2. Batch Number / No Batch : -
3.3. Lot Number / No Lot : -
3.4. Packaging / Kemasan : Package in sealed bag
3.5. Production Date / Tanggal Produksi : -
3.6. Expire Date / Tanggal Kadaluaarsa : -
3.7. Factory Name / Nama Pabrik : -
3.8. Factory Address / Alamat Pabrik : -
3.9. Trade Mark / Nama Dagang : -
3.10. Sample Name / Nama Sample : Bali's Best Coffee
3.11. Other Information / Keterangan Lain : -
3.12. Date of Received / Diterima : July 05, 2019
3.13. Date of Analysis / Tanggal Uji : July 08, 2019 - July 16, 2019
3.14. Type of Analysis / Jenis Uji : Enclosed

IV. Result / Hasil Uji

Result of analysis page 1



PT. SARASWANTI INDO GENETECH

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No. 28/F-PP/SMM-SIG
Revisi : 3

Result of Analysis

No : SIG.LHP.VII.2019.054698

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Sn	mg / kg	Not detected	3.05	18-13-1/MU/SMM-SIG , ICP OES
2	Pb	mg / kg	Not detected	0.009	18-13-1/MU/SMM-SIG , ICP OES
3	Copper	mg / kg	1.97	-	18-13-1/MU/SMM-SIG , ICP OES
4	Zinc	mg / 100 g	0.99	-	18-13-1/MU/SMM-SIG , ICP OES
5	As	mg / kg	Not detected	0.008	18-13-1/MU/SMM-SIG , ICP OES
6	Cd	mg / kg	Not detected	0.00011	18-13-1/MU/SMM-SIG , ICP OES
7	Hg	mg / kg	Not detected	0.004	18-13-1/MU/SMM-SIG , ICP OES
8	Staphylococcus aureus	colony / g	<10	-	SNI ISO 6888-1 2012
9	Yeast Mold	colony / g	<10	-	SNI ISO 21527 - 2 : 2012
10	Escherichia coli	MPN / g	<0.3	-	SNI ISO 7251 : 2012
11	Salmonella sp.	/ 25 g	Negative	-	SNI ISO 6579 : 2015
12	Enterobacteriaceae	colony / g	<10	-	SNI ISO 21528 - 2 : 2016
13	Coliform	MPN / g	<0.3	-	SNI ISO 4831 : 2012
14	Sulphite	mg / kg	Not detected	1.6	SNI 01 - 2894 - 1992 chapter 2.6

Result of analysis page 2



PT. SARASWANTI INDO GENETECH

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GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

15	Moisture content	%	1.35	-	SNI 3547.1 : 2008 point B.3.1
16	Ash Content	%	0.19	-	SNI 01-2891-1992, 6.1
17	Saccharose	%	41.29	-	18-8-8/MU/SMM-SIG , Luff-Schoorl
18	Reducing sugar	%	21.29	-	18-8-8/MU/SMM-SIG , Luff-Schoorl

Bogor, July 17, 2019
PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
Laboratory Manager

Result of analysis page 3



PT. SARASWANTI INDO GENETECH
The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>



No : SIG.CL.VII.2019.017531
Subject : Result of Analysis

Bogor, July 17, 2019

To :
PT. Agel Langgeng
Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab. Pasuruan 67154

Dear Sir/Madam,
As your order no : SIG.Mark.R.VII.2019.011770 ,herewith we send the result of analysis for the sample as below :

Name of Sample : Bali's Best Espresso Candy
Information : Enclosed

Thank you for your cooperation

Yours Faithfully,
PT. Saraswanti Indo Genetech



Robertus B.Aryo
Marketing Manager



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

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Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

RESULT OF ANALYSIS

Laporan Hasil Pengujian
No : SIG.LHP.VII.2019.054696

I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.VII.2019.011770

II. Principal/ Pelanggan

2.1. Name / Nama : PT. Agel Langgeng
2.2. Address / Alamat : Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab.
Pasuruan 67154
2.3. Phone / Telepon : 021-8854456
2.4. Contact Person / Personil Penghubung : Laura Calvarina

III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -
3.2. Batch Number / No Batch : -
3.3. Lot Number / No Lot : -
3.4. Packaging / Kemasan : Package in sealed bag
3.5. Production Date / Tanggal Produksi : -
3.6. Expire Date / Tanggal Kadaluarsa : -
3.7. Factory Name / Nama Pabrik : -
3.8. Factory Address / Alamat Pabrik : -
3.9. Trade Mark / Nama Dagang : -
3.10. Sample Name / Nama Sample : Bali's Best Espresso Candy
3.11. Other Information / Keterangan Lain : -
3.12. Date of Received / Diterima : July 05, 2019
3.13. Date of Analysis / Tanggal Uji : July 08, 2019 - July 16, 2019
3.14. Type of Analysis / Jenis Uji : Enclosed

IV. Result / Hasil Uji

Result of analysis page 1



PT. SARASWANTI INDO GENETECH

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No. 28/F-PP/SMM-SIG
Revisi : 3

Result of Analysis
No : SIG.LHP.VII.2019.054696

Result of analysis page 2



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

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No. 28/F-PP/SMM-SIG
Revisi : 3

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Zinc	mg / 100 g	1.07	-	18-13-1/MU/SMM-SIG , ICP OES
2	Copper	mg / kg	1.71	-	18-13-1/MU/SMM-SIG , ICP OES
3	Pb	mg / kg	Not detected	0.009	18-13-1/MU/SMM-SIG , ICP OES
4	Sn	mg / kg	Not detected	3.05	18-13-1/MU/SMM-SIG , ICP OES
5	As	mg / kg	Not detected	0.008	18-13-1/MU/SMM-SIG , ICP OES
6	Cd	mg / kg	Not detected	0.00011	18-13-1/MU/SMM-SIG , ICP OES
7	Hg	mg / kg	Not detected	0.004	18-13-1/MU/SMM-SIG , ICP OES
8	Coliform	MPN / g	<0.3	-	SNI ISO 4831 : 2012
9	Enterobacteriaceae	colony / g	<10	-	SNI ISO 21528 - 2 : 2016
10	Salmonella sp.	/ 25 g	Negative	-	SNI ISO 6579 : 2015
11	Escherichia coli	MPN / g	<0.3	-	SNI ISO 7251 : 2012
12	Staphylococcus aureus	colony / g	<10	-	SNI ISO 6888-1 2012
13	Yeast Mold	colony / g	<10	-	SNI ISO 21527 - 2 : 2012
14	Sulphite	mg / kg	Not detected	1.6	SNI 01 - 2894 - 1992 chapter 2.6
15	Moisture content	%	0.66	-	SNI 3547.1 : 2008 point B.3.1
16	Ash Content	%	0.41	-	SNI 01-2891-1992, 6.1
17	Saccharose	%	41.80	-	18-8-8/MU/SMM-SIG , Luff-Schoorl
18	Reducing sugar	%	17.74	-	18-8-8/MU/SMM-SIG , Luff-Schoorl

Bogor, July 17, 2019

Result of analysis page 3



PT. SARASWANTI INDO GENETECH

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No. 28/F-PP/SMM-SIG
Revisi : 3

PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
Laboratory Manager

Result of analysis page 4



PT. SARASWANTI INDO GENETECH
The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>



No : SIG.CL.VII.2019.017531
Subject : Result of Analysis

Bogor, July 17, 2019

To :
PT. Agel Langgeng
Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab. Pasuruan 67154

Dear Sir/Madam,
As your order no : SIG.Mark.R.VII.2019.011770 ,herewith we send the result of analysis for the sample as below :

Name of Sample : Bali's Best Classic Iced Tea
Information : Enclosed

Thank you for your cooperation

Yours Faithfully,
PT. Saraswanti Indo Genetech



Robertus B.Aryo
Marketing Manager



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
Phone: +62-251-7532 348 (Hunting), +6282 111 516 516, Fax: +62-251-7540 927 <http://www.siglaboratory.com>

No. 28/F-PP/SMM-SIG
Revisi : 3

RESULT OF ANALYSIS

Laporan Hasil Pengujian
No : SIG.LHP.VII.2019.054699

I. Number / Nomor

1.1. Order No. / No. Order : SIG.Mark.R.VII.2019.011770

II. Principal/ Pelanggan

2.1. Name / Nama : PT. Agel Langgeng
2.2. Address / Alamat : Jl. Kabupaten, Desa Cangkringmalang, Kec. Beji, Kab.
Pasuruan 67154
2.3. Phone / Telepon : 021-8854456
2.4. Contact Person / Personil Penghubung : Laura Calvarina

III. Sample / Contoh Uji

3.1. Sample Code / Kode Sampel : -
3.2. Batch Number / No Batch : -
3.3. Lot Number / No Lot : -
3.4. Packaging / Kemasan : Package in sealed bag
3.5. Production Date / Tanggal Produksi : -
3.6. Expire Date / Tanggal Kadaluaarsa : -
3.7. Factory Name / Nama Pabrik : -
3.8. Factory Address / Alamat Pabrik : -
3.9. Trade Mark / Nama Dagang : -
3.10. Sample Name / Nama Sample : Bali's Best Classic Iced Tea
3.11. Other Information / Keterangan Lain : -
3.12. Date of Received / Diterima : July 05, 2019
3.13. Date of Analysis / Tanggal Uji : July 08, 2019 - July 16, 2019
3.14. Type of Analysis / Jenis Uji : Enclosed

IV. Result / Hasil Uji

Result of analysis page 1



PT. SARASWANTI INDO GENETECH

The First Indonesian Molecular Biotechnology Company

GRAHA SIG Jl. Rasamala No. 20 Taman Yasmin Bogor 16113 INDONESIA
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No. 28/F-PP/SMM-SIG
Revisi : 3

Result of Analysis

No : SIG.LHP.VII.2019.054699

No.	Parameter	Unit	Result	Limit Of Detection	Method
1	Hg	mg / kg	Not detected	0.004	18-13-1/MU/SMM-SIG , ICP OES
2	Cd	mg / kg	Not detected	0.00011	18-13-1/MU/SMM-SIG , ICP OES
3	Zinc	mg / 100 g	0.77	-	18-13-1/MU/SMM-SIG , ICP OES
4	Copper	mg / kg	1.83	-	18-13-1/MU/SMM-SIG , ICP OES
5	Pb	mg / kg	Not detected	0.009	18-13-1/MU/SMM-SIG , ICP OES
6	Sn	mg / kg	Not detected	3.05	18-13-1/MU/SMM-SIG , ICP OES
7	As	mg / kg	Not detected	0.008	18-13-1/MU/SMM-SIG , ICP OES
8	Yeast Mold	colony / g	<10	-	SNI ISO 21527 - 2 : 2012
9	Staphylococcus aureus	colony / g	<10	-	SNI ISO 6888-1 2012
10	Escherichia coli	MPN / g	<0.3	-	SNI ISO 7251 : 2012
11	Salmonella sp.	/ 25 g	Negative	-	SNI ISO 6579 : 2015
12	Enterobacteriaceae	colony / g	<10	-	SNI ISO 21528 - 2 : 2016
13	Coliform	MPN / g	<0.3	-	SNI ISO 4831 : 2012
14	Sulphite	mg / kg	Not detected	1.6	SNI 01 - 2894 - 1992 chapter 2.6

Result of analysis page 2



PT. SARASWANTI INDO GENETECH

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No. 28/F-PP/SMM-SIG
Revisi : 3

15	Moisture content	%	2.66	-	SNI 3547.1 : 2008 point B.3.1
16	Ash Content	%	0.44	-	SNI 01-2891-1992, 6.1
17	Saccharose	%	40.04	-	18-8-8/MU/SMM-SIG , Luff-Schoorl
18	Reducing sugar	%	20.42	-	18-8-8/MU/SMM-SIG , Luff-Schoorl

Bogor, July 17, 2019
PT. Saraswanti Indo Genetech



Dwi Yulianto Laksono, S.Si
Laboratory Manager

Result of analysis page 3

220mm

OUR HISTORY IS AS RICH AS ITS TASTE

From Seed to Cup to Candy

The Arabica coffee used in our candy originates solely from the Toraja Province in the northern Indonesian Islands, one of the finest growing regions in that area. Arabica coffee from this region is considered by many as the best in the world, prized for its full body, well balanced acidity, and prominent sweet and woody notes. Rooted with a deep sense of cultural history, the coffee has been grown in this region for over two centuries. It is considered by connoisseurs to be among the finest and rarest in the world.



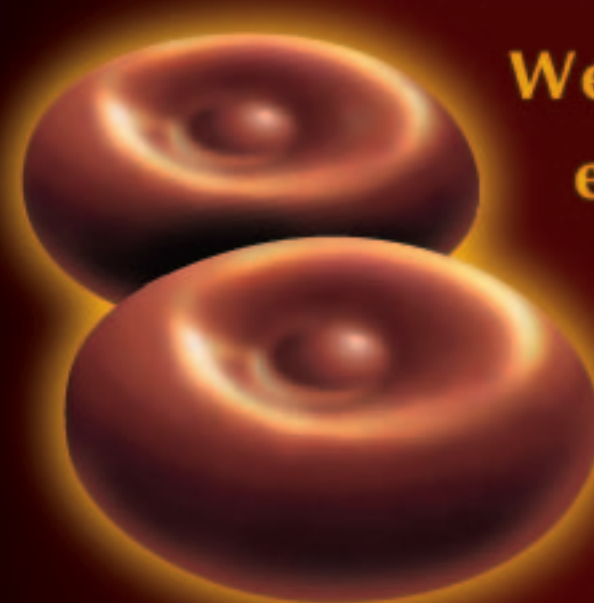
PREMIUM COLLECTION



Coffee Candy

MADE WITH REAL COFFEE

The Original Coffee Candy



Welcome to a whole new flavor experience with Bali's Best Coffee Candy, the hard candy that is made with real coffee.

It is deliciously dark, rich and intense. The flavor just melts in your mouth. The moment the candy is unwrapped, the coffee's bold aroma is released. Take a refreshing coffee break any time you feel like it.



ALL NATURAL

42

Individually Wrapped Candies

NET WT 5.3 OZ (150g)

Nutrition Facts

Serving Size 4 pieces (14g)
Servings Per Container 10

Amount Per Serving		% Daily Value*
Calories 60	Calories from Fat 8	
Total Fat 1g		1%
Saturated Fat 1g		4%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 16mg		1%
Total Carbohydrate 12g		4%
Dietary Fiber Less than 1g		0%
Sugars 8g		
Protein 0g		
Vitamin A 0%	Vitamin C 0%	
Calcium 0%	Iron 0%	

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: CANE SUGAR, GLUCOSE, MILK POWDER, COFFEE EXTRACT, NATURAL COFFEE FLAVOR, UNHYDROGENATED COCONUT OIL, SALT, CARAMEL.

CONTAINS: MILK.

DISTRIBUTED BY: FUSION GOURMET, INC. GARDENA, CA 90248
www.fusiongourmet.com
A NATURAL PRODUCT OF INDONESIA

Made With Real Coffee
The Original Coffee Candy

15mm

70mm

140mm

65mm

10mm

Size : 300 X 220 mm

17 mei 2004

220mm

OUR HISTORY IS AS RICH AS ITS TASTE

100% Natural
No High Fructose Corn Syrup
No Artificial Flavors or Colors
No Preservatives

The Arabica coffee used in our Bali's Best candy originates from the Indonesian island of Sumatra. Considered by connoisseurs to be among the finest & rarest in the world, Sumatra coffee is prized for its full body, smoothness, well balanced acidity and prominent sweet & woody notes.

The anti-oxidant rich Sumatra coffee used in our candy, has a history that dates back to the 1700's. One of the great romance coffees of the world; it is our unique candy that captures the true taste of this legendary, artisan specialty coffee. From seed to cup to candy, our history is as rich as its taste.



PREMIUM COLLECTION



Espresso Candy

MADE WITH REAL COFFEE

The Original Coffee Candy



Gourmet Espresso-On-The-Go is finally here. This delicious center-filled candy made with full bodied Sumatra coffee simply melts in your mouth.

Finely balanced in rich flavors and aroma, this stimulating candy is

every coffee connoisseur's dream-come-true. 100% Natural. No High Fructose Corn Syrup. No Artificial Flavors or Colors. No Preservatives.



Individually **42** Wrapped Candies

NET WT 5.3 OZ (150g)

Nutrition Facts

Serving Size 4 pieces (14g)
Servings Per Container 10

Amount Per Serving

Calories 52 Calories from Fat 8

% Daily Value*

Total Fat 1g 1%

Saturated Fat 1g 4%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 16mg 1%

Total Carbohydrate 12g 4%

Dietary Fiber Less than 1g 0%

Sugars 8g

Protein 0g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: GLUCOSE SYRUP (TAPIOCA), CANE SUGAR, GLYCERINE, UNHYDROGENATED COCONUT OIL, COFFEE EXTRACT, MILK POWDER, NATURAL COFFEE FLAVOR, SALT, CARAMEL.

CONTAINS: MILK.

DISTRIBUTED BY: FUSION GOURMET, INC. GARDENA, CA 90248
www.fusiongourmet.com

A NATURAL PRODUCT OF INDONESIA

Made With Real Coffee
The Original Coffee Candy

15mm

70mm

140mm

65mm

10mm

220mm

OUR HISTORY IS AS RICH AS ITS TASTE

100% Natural
No High Fructose Corn Syrup
No Artificial Flavors or Colors
No Preservatives

The Arabica coffee used in our Bali's Best candy originates from the Indonesian island of Sumatra. Considered by connoisseurs to be among the finest & rarest in the world, Sumatra coffee is prized for its full body, smoothness, well balanced acidity and prominent sweet & woody notes.

The anti-oxidant rich Sumatra coffee used in our candy, has a history that dates back to the 1700's. One of the great romance coffees of the world; it is our unique candy that captures the true taste of this legendary, artisan specialty coffee.

From seed to cup to candy, our history is as rich as its taste.

Made With ☕ Real Coffee
The Original Coffee Candy

PREMIUM COLLECTION

Bali's Best

Café Latte Candy

MADE WITH REAL COFFEE

The Original Coffee Candy



Gourmet Cafe Latte-On-The-Go is finally here. This delicious center-filled candy made with full bodied Sumatra coffee simply melts in your mouth. Finely balanced in rich flavors and aroma, this stimulating candy is every coffee connoisseur's dream-come-true. 100% Natural. No High Fructose Corn Syrup. No Artificial Flavors or Colors. No Preservatives.



Individually 42 Wrapped Candies

NET WT 5.3 OZ (150g)

Nutrition Facts

Serving Size 4 pieces (14g)
Servings Per Container about 10

Amount Per Serving		% Daily Value*
Calories 60	Calories from Fat 15	
Total Fat 2g		3%
Saturated Fat 1g		6%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 25mg		1%
Total Carbohydrate 11g		4%
Dietary Fiber 0g		0%
Sugars 8g		
Protein 1g		

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: GLUCOSE, CANE SUGAR, MILK POWDER, COCONUT OIL, COFFEE EXTRACT, NATURAL COFFEE FLAVOR, SALT, SOY LECITHIN.

CONTAINS: MILK, SOY.

MANUFACTURED IN A FACILITY THAT MAY PROCESS PRODUCTS THAT CONTAIN WHEAT, MILK, EGG, SOY, PEANUT, AND TREE NUT INGREDIENTS. A NATURAL PRODUCT OF INDONESIA.

DISTRIBUTED BY: FUSION GOURMET, INC. GARDENA, CA 90248 www.fusiongourmet.com



8 19529 00737 3

15mm

70mm

140mm

65mm

10mm

Nutrition Facts

about 32 serv. per container
Serving size 4 pieces (14g)

Amount per serving
Calories 60

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Total Sugars 13g	
Incl. 11g Added Sugars	22%
Protein 1g	

Vit. D 0mcg 0% • Calcium 3mg 0%
Iron 0mg 0% • Potas. 15mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS:
GLUCOSE, CANE SUGAR, COCONUT OIL, COFFEE EXTRACT, MILK POWDER, NATURAL COFFEE FLAVOR, SALT, CARAMEL COLOR.

CONTAINS: MILK.
MANUFACTURED IN A FACILITY THAT MAY PROCESS PRODUCTS THAT CONTAIN WHEAT, MILK, EGG, SOY, PEANUT & TREE NUT INGREDIENTS. A PRODUCT OF INDONESIA.

DISTRIBUTED BY:
FUSION GOURMET, INC.
RANCHO DOMINGUEZ, CA 90220
www.fusiongourmet.com

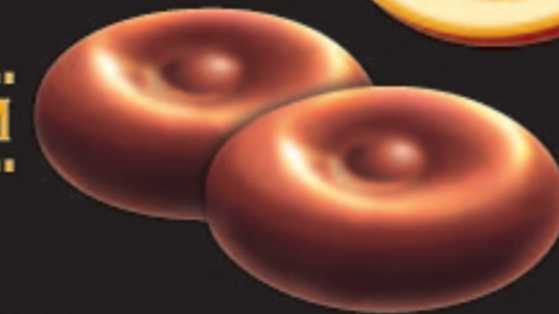


MADE WITH REAL COFFEE

Bali's Best

Coffee Candy

PREMIUM CANDIES



CLASSIC ROAST

130 Individually Wrapped Candies

NET WT 1 LB (455g)

The Arabica coffee used in our candy originates solely from the Toraja Province in the northern Indonesian Islands. Considered by connoisseurs to be among the finest & rarest in the world, our coffee is prized for its full body, smoothness, well balanced acidity & prominent sweet & woody notes. From seed to cup to candy, our history is as rich as its taste.



Nutrition Facts

about 32 serv. per container
Serving size 4 pieces (14g)

Amount per serving
Calories 60

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Total Sugars 13g	
Incl. 11g Added Sugars	22%
Protein 1g	

Vit. D 0mcg 0% • Calcium 3mg 0%
Iron 0mg 0% • Potas. 15mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS:
GLUCOSE, CANE SUGAR,
COCONUT OIL, COFFEE
EXTRACT, MILK POWDER,
CARAMEL COLOR,
SALT, NATURAL COFFEE
FLAVOR.

CONTAINS: MILK.

MANUFACTURED IN A
FACILITY THAT MAY
PROCESS PRODUCTS
THAT CONTAIN WHEAT,
MILK, EGG, SOY, PEANUT
& TREE NUT
INGREDIENTS. A
PRODUCT OF INDONESIA.

DISTRIBUTED BY:
FUSION GOURMET, INC.
RANCHO DOMINGUEZ,
CA 90220
www.fusiongourmet.com



/fusiongourmet

MADE WITH REAL COFFEE

Bali's Best

Espresso Candy

PREMIUM



CANDIES

ESPRESSO

130
Individually
Wrapped Candies

NET WT
1 LB (455g)

The Arabica coffee used in our candy originates solely from the Toraja Province in the northern Indonesian Islands. Considered by connoisseurs to be among the finest & rarest in the world, our coffee is prized for its full body, smoothness, well balanced acidity & prominent sweet & woody notes. From seed to cup to candy, our history is as rich as its taste.



PREMIUM COLLECTION

Bali's Best.

Coffee Candy

The Original Coffee Candy

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
		Total Fat 1g	1%	Total Carb. 13g
	Saturated Fat 1g	3%	Dietary Fiber 0g	0%
	<i>Trans</i> Fat 0g		Total Sugars 10g	
about 71 servings per container	Cholesterol 0mg	0%	Incl. 7g Added Sugars	14%
Serving size 4 pieces (14g)	Sodium 15mg	1%	Protein 0g	
Calories 60 per serving	Vitamin D 0% • Calcium 0% • Iron 0% • Potassium 0%			

INGREDIENTS: GLUCOSE, CANE SUGAR, COCONUT OIL, COFFEE EXTRACT, MILK POWDER, NATURAL COFFEE FLAVOR, SALT, CARAMEL COLOR.

CONTAINS: COCONUT & MILK.

MANUFACTURED IN A FACILITY THAT MAY PROCESS PRODUCTS THAT CONTAIN WHEAT, MILK, EGG, SOY, PEANUT & TREE NUT INGREDIENTS.

DISTRIBUTED BY: FUSION GOURMET, INC.
RANCHO DOMINGUEZ, CA 90220 - USA
PRODUCT OF INDONESIA.

www.fusiongourmet.com



8 19529 00760 1

NET WT: 2.2 LB (1 KG)

PREMIUM COLLECTION

Bali's Best.

Espresso Candy

The Original Coffee Candy

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
		Total Fat 1g	1%	Total Carb. 13g
about 71 servings per container	Saturated Fat 1g	4%	Dietary Fiber less than 1g	3%
	Trans Fat 0g		Total Sugars 10g	
Serving size 4 pieces (14g)	Cholesterol 0mg	0%	Incl. 7g Added Sugars	14%
Calories 60 per serving	Sodium 20mg	1%	Protein 0g	
Vitamin D 0% • Calcium 0% • Iron 0% • Potassium 0%				

INGREDIENTS: GLUCOSE, CANE SUGAR, COCONUT OIL, COFFEE EXTRACT, MILK POWDER, CARAMEL COLOR, SALT, NATURAL COFFEE FLAVOR.

CONTAINS: COCONUT & MILK.

MANUFACTURED IN A FACILITY THAT MAY PROCESS PRODUCTS THAT CONTAIN WHEAT, MILK, EGG, SOY, PEANUT & TREE NUT INGREDIENTS.

DISTRIBUTED BY: FUSION GOURMET, INC.
RANCHO DOMINGUEZ, CA 90220 - USA
PRODUCT OF INDONESIA.

www.fusiongourmet.com



8 19529 00761 8

NET WT: 2.2 LB (1 KG)

PREMIUM COLLECTION

Bali's Best.

Latte Candy

The Original Coffee Candy

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	Total Fat 0.5g	1%	Total Carb. 13g	5%
about 71 servings per container	Saturated Fat 0g	0%	Dietary Fiber less than 1g	2%
	Trans Fat 0g		Total Sugars 11g	
Serving size 4 pieces (14g)	Cholesterol 0mg	0%	Incl. 8g Added Sugars	15%
	Sodium 0mg	0%	Protein 0g	
Calories 60 per serving	Vitamin D 0% • Calcium 0% • Iron 0% • Potassium 0%			

INGREDIENTS: GLUCOSE, CANE SUGAR, COCONUT OIL, COFFEE EXTRACT, MILK POWDER, NATURAL COFFEE FLAVOR, SALT, SOY LECITHIN.

CONTAINS: COCONUT, MILK & SOY

MANUFACTURED IN A FACILITY THAT MAY PROCESS PRODUCTS THAT CONTAIN WHEAT, MILK, EGG, SOY, PEANUT & TREE NUT INGREDIENTS.

DISTRIBUTED BY: FUSION GOURMET, INC.
RANCHO DOMINGUEZ, CA 90220 - USA
PRODUCT OF INDONESIA.

www.fusiongourmet.com



8 19529 00762 5

NET WT: 2.2 LB (1 KG)

42 Individually
Wrapped Candies

NET WT 5.3 OZ (150g)

Made with Real Tea
Extract, a Natural Source
of Anti-Oxidants



CITRUS GREEN TEA
NATURALLY FLAVORED TEA CANDY



Taste the Refreshing Blend of
Citrus & Green Tea in a Delicious Candy

Tea (andy)

Batis Best

PREMIUM COLLECTION

PREMIUM COLLECTION
Batis Best

Tea (andy)

From leaf to cup to candy

Our history is as rich as its taste. An ancient beverage savored for its rich, complex flavors, tea has been enjoyed for centuries in exotic lands. The natural tea extract that is used in our candies originates from whole green tea that is grown exclusively in the islands of Java. Mindfully hand-plucked, our tea derives its fresh & lively flavor and light floral scent from the sultry Javanese climate and rich soils. The result is an exquisite candy that is perfectly balanced with the essence of the whole leaf tea.



Made with Real Tea Extract, a Natural Source of Anti-Oxidants

Nutrition Facts

about 10 serv. per container
Serving size 4 pieces (14g)

Amount per serving
Calories 60

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	1%
Total Carbohydrate 14g	5%
Dietary Fiber 0g	0%
Total Sugars 11g	
Incl. 11g Added Sugars	22%
Protein 0g	
Vit. D 0mcg 0% • Calcium 0mg 0%	
Iron 0mg 0% • Potas. 0mg 0%	

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CANE SUGAR, GLUCOSE, TEA EXTRACT, NATURAL GREEN TEA FLAVOR, NATURAL LEMON FLAVOR, CHLOROPHYLL (NATURAL COLOR), SALT.

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RANCHO DOMINGUEZ, CA 90220
www.fusiongourmet.com



A PRODUCT OF INDONESIA

Fusion Gourmet is a Minority & Women
Owned Organization committed to the well-being of
women & children around the world.

140mm

7.5mm

170mm

30mm

30mm

170mm

7.5mm



140mm

7.5mm

170mm

30mm

30mm

170mm

7.5mm



220mm

Bali's Best.
Coffee Candy

Coffee lovers will agree that some of the world's most prized coffees originate from the islands of Java.

Made with real Sumatran coffee found in Indonesia, Bali's Best coffee candy is perfectly balanced in rich flavors, creaminess & aroma.

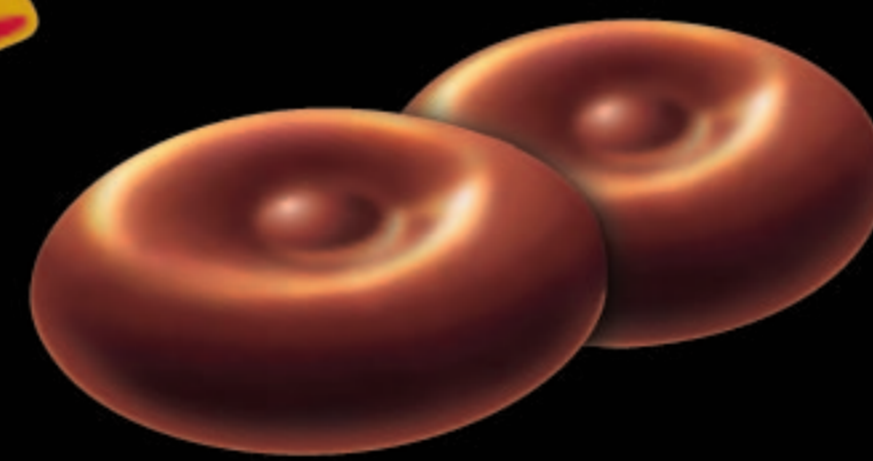
Treat yourself to a coffee break any time of day!



Bali's Best.

Coffee Candy

RICH AND CREAMY



42 Individually Wrapped Candies

NET WT. 5.3 OZ (150G)



Nutrition Facts

10 servings per bag
Serving size 4 pieces (14g)

Amount per serving
Calories 60

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Total Sugars 13g	
Incl. 11g Added Sugars	22%
Protein 1g	

Vit. D 0mcg 0% • Calcium 0mg 0%
Iron 0mg 0% • Potas. 20mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: GLUCOSE, CANE SUGAR, COCONUT OIL, COFFEE EXTRACT, MILK POWDER, NATURAL COFFEE FLAVOR, SALT, CARAMEL COLOR.

CONTAINS: MILK, COCONUT.

MANUFACTURED IN A FACILITY THAT MAY PROCESS PRODUCTS THAT CONTAIN WHEAT, MILK, EGG, SOY, PEANUT & TREE NUT INGREDIENTS. A PRODUCT OF INDONESIA.

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WWW.FUSIONGOURMET.COM

42 INDIVIDUALLY WRAPPED PIECES

15mm

70mm

140mm

65mm

10mm

Size : 300 X 220 mm

17 mei 2004

220mm

Bali's Best.
**Espresso
Candy**

Coffee lovers will agree that some of the world's most prized coffees originate from the islands of Java.

Made with real Sumatran coffee found in Indonesia, Bali's Best espresso candy is deliciously dark, rich, and intense.

The taste is guaranteed to put a smile on your face.



Bali's Best.

**Espresso
Candy**

CENTER FILLED WITH ESPRESSO



42 Individually Wrapped Candies

NET WT. 5.3 OZ (150G)



Nutrition Facts

10 servings per bag
Serving size 4 pieces (14g)

Amount per serving
Calories 60

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 13g	4%
Dietary Fiber 0g	0%
Total Sugars 13g	
Incl. 11g Added Sugars	22%
Protein 1g	

Vit. D 0mcg 0% • Calcium 0mg 0%
Iron 0mg 0% • Potas. 20mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: GLUCOSE, CANE SUGAR, COCONUT OIL, COFFEE EXTRACT, MILK POWDER, CARAMEL COLOR, SALT, NATURAL COFFEE FLAVOR.

CONTAINS: MILK, COCONUT.

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42 INDIVIDUALLY WRAPPED PIECES

15mm

70mm

140mm

65mm

10mm

PREMIUM COLLECTION



Tea Candy

CLASSIC ICED TEA

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	71 servings per container	Total Fat 0g	0%	Total Carb. 14g
Serving size 4 pieces (14g)	Sat. Fat 0g	0%	Fiber less than 0g	0%
Calories per serving 50	Trans Fat 0g		Total Sugars 11g	
	Cholesterol 0mg	0%	Incl. 11g Added Sugars	22%
	Sodium 20mg	1%	Protein 0g	
	Vitamin D 0% • Calcium 0% • Iron 0% • Potassium 0%			

INGREDIENTS: GLUCOSE SYRUP, CANE SUGAR, TEA EXTRACT, NATURAL TEA FLAVOR, SALT.

MANUFACTURED IN A FACILITY THAT MAY PROCESS PRODUCTS THAT CONTAIN WHEAT, MILK, EGG, SOY, PEANUT & TREE NUT INGREDIENTS.

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8 19529 00950 6

NET WT: 2.2 LB (1 KG)

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PREMIUM COLLECTION

Bali's Best

Tea Candy

GREEN TEA LATTE

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	71 servings per container	Total Fat 0g	0%	Total Carb. 12g
Serving size 4 pieces (14g)	Sat. Fat 0g	0%	Fiber less than 1g	0%
	Cholesterol 0mg	0%	Total Sugars 8g	
Calories per serving 60	Sodium 20mg	1%	Incl. 8g Added Sugars	16%
	Vitamin D 0% • Calcium 0% • Iron 0% • Potassium 0%		Protein 0g	

INGREDIENTS: GLUCOSE, CANE SUGAR, MILK POWDER, TEA EXTRACT, GREEN TEA FLAVOR, SALT.

CONTAINS: MILK

MANUFACTURED IN A FACILITY THAT MAY PROCESS PRODUCTS THAT CONTAIN WHEAT, MILK, EGG, SOY, PEANUT & TREE NUT INGREDIENTS.

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NET WT: 2.2 LB (1 KG)

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PREMIUM COLLECTION



Tea Candy

CITRUS GREEN TEA

Nutrition Facts	Amount/serving	% DV	Amount/serving	% DV
	Total Fat 0g	0%	Total Carb. 14g	5%
71 servings per container	Sat. Fat 0g	0%	Fiber 0g	0%
Serving size 4 pieces (14g)	Trans Fat 0g		Total Sugars 11g	
Calories per serving 60	Cholesterol 0mg	0%	Incl. 11g Added Sugars	22%
	Sodium 10mg	1%	Protein 0g	
	Vitamin D 0% • Calcium 0% • Iron 0% • Potassium 0%			

INGREDIENTS: CANE SUGAR, GLUCOSE, TEA EXTRACT, NATURAL GREEN TEA FLAVOR, NATURAL LEMON FLAVOR, CHLOROPHYLL (NATURAL COLOR), SALT.

MANUFACTURED IN A FACILITY THAT MAY PROCESS PRODUCTS THAT CONTAIN WHEAT, MILK, EGG, SOY, PEANUT & TREE NUT INGREDIENTS.

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8 19529 00952 0

NET WT: 2.2 LB (1 KG)

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Front



Back

140 MM

415 MM

NET WT 5.3 OZ (150g)

42 Individually
Wrapped Candies



Made with Real Tea
Extract, a Natural Source
of Anti-Oxidants



ALL NATURAL

PREMIUM COLLECTION
Bali's Best
Tea Candy
From leaf to cup to candy

Our history is as rich as its taste. An ancient beverage savored for its rich, complex flavors, tea has been enjoyed for centuries in exotic lands. The natural tea extract that is used in our candies originates from whole green tea that is grown exclusively in the islands of Java. Mindfully hand-plucked, our tea derives its fresh & lively flavor and light floral scent from the sultry Javanese climate and rich soils. The result is an exquisite candy that is perfectly balanced with the essence of the whole leaf tea.

Nutrition Facts
Serving Size 4 pieces (14g)
Servings Per Container 10


Amount Per Serving	Calories from Fat 0
Calories 48	
Total Fat 0g	0% Daily Value*
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 12g	4%
Dietary Fiber Less than 1g	0%
Sugars 4g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

Made with Real Tea Extract, a Natural Source of Anti-Oxidants

INGREDIENTS: GLUCOSE SYRUP (TAPIOCA), CANE SUGAR, TEA EXTRACT, NATURAL TEA FLAVOR, SALT.

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7.5 MM

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

Claudio Innocenti

PT. KUNYUN G.L.I Marketing : BUDI	CUSTOMER : PT. TOMY PACK ARTICLE NAME : CLASSIC ICE CANDY Size : 415 X 140 mm	No. Cyl. : B1176 Date : 06-05-2014 Desain : ABY	ACC :
	117 K 5747 C M Y 174		(td & name)

140 MM

7.5 MM

PT. KUNYUN G.L.I		CUSTOMER : PT. TOMY PACK	
Marketing : BUDI		ARTICLE NAME : CLASSIC ICE CANDY	
Size		No. Cyl. : B1177	
1 117	2 K	3 5747	4 C
5 M	6 Y	7 583	8
Date : 06-05-2014		ACC :	
Desain : ABY			

200 MM

200 MM

7.5 MM

415 MM

NET WT 5.3 OZ (150g)
42 Individually Wrapped Candies

Made with Green Tea, a Natural Source of Anti-Oxidants



GREEN TEA LATTE
NATURALLY FLAVORED TEA CANDY



delicious & refreshing candy
infused with authentic green tea extract

Tea (andy)



PREMIUM COLLECTION

ALL NATURAL

PREMIUM COLLECTION
Bali's Best

Tea Candy

From leaf to cup to candy

Our history is as rich as its taste. An ancient beverage savored for its rich, complex flavors, tea has been enjoyed for centuries in exotic lands. The natural tea extract that is used in our candies originates from whole green tea that is grown exclusively in the islands of Java. Mindfully hand-plucked, our tea derives its fresh & lively flavor and light floral scent from the sultry Javanese climate and rich soils. The result is an exquisite candy that is perfectly balanced with the essence of the whole leaf tea.

Nutrition Facts

Serving Size 4 pieces (14g)
Servings Per Container 10

Amount Per Serving	
Calories 56	Calories from Fat 4
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 20mg	1%
Total Carbohydrate 12g	4%
Dietary Fiber Less than 1g	0%
Sugars 4g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

Made with Green Tea, a Natural Source of Anti-Oxidants

INGREDIENTS: GLUCOSE SYRUP (TAPIOCA), CANE SUGAR, MILK POWDER, TEA EXTRACT, NATURAL GREEN TEA FLAVOR, SALT.

CONTAINS: MILK.

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[FSMA Data Search >\(index.htm\)](#) [How to Use the Dashboard\(../howto.htm\)](#)

[Glossary\(../glossary.htm\)](#) [Contact Us\(../contact.htm\)](#)

[Home\(../index.htm\)](#) > [FSMA Data\(index.htm\)](#) > [Firm/Supplier Evaluation Resources](#)

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

×
3012014899

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**

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		Compliance Actions (../cd/complianceactions.htm)	Approved VQIP Importers (vqip.htm)	Contact Us (../contact.htm)
		Recalls (../cd/recalls.htm)		
		Imports		

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Refusals (./cd/imprefusals.htm)

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<u>No data found</u>

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