

Certificate ID12/02086

The management system of

PT FREYABADI INDOTAMA

SGS

Jl. Maligi III Lot J2a, Kawasan Industri KIIC, Karawang, Jawa Barat, 41361, Indonesia

has been assessed and certified as meeting the requirements of

HACCP Certification (Hazard Analysis and Critical Control Point) Based upon SNI CXC 1:1969

For the following activities

- Manufacturing (mixing, refining/grinding, conching, homogenizing, sieving, metal collecting, tempering, moulding/coating, metal detecting) of chocolate confectionery, imitation chocolate, chocolate substitute products, and cocoa-based spreads, including fillings
- Manufacturing (mixing, sieving, metal detecting) of cocoa and non-cocoa dry mixes for beverages, bakery, ice cream and dessert applications
- Manufacturing (mixing, pasteurizing, homogenizing, filtration, metal detecting) of cocoa based syrups/sauces/pastes
- Manufacturing (mixing, refining/grinding, conching, homogenizing, sieving, metal collecting, tempering, metal detecting) of sweet sauces and pastes for baking decorations, toppings, fillings, and spreads

This certificate is valid from 06 February 2026 until 04 June 2027 and remains valid subject to satisfactory surveillance audits.

Issue 7. Certified since 04 June 2012



Authorised by
Waras Putri Andrianti

PT SGS Indonesia
The Garden Centre 2nd Floor, Cilandak Commercial Estate, Jl. Raya Cilandak KKO, Jakarta 12560, Indonesia
t +6221 2978 0600 - www.sgs.com



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Certificate ID14/02893

The management system of

PT FREYABADI INDOTAMA – PASURUAN PLANT



Jl. Keraton Industri Raya No. 01, Kawasan Industri PIER, Pasuruan, East Java, 67151, Indonesia

has been assessed and certified as meeting the requirements of

Hazard Analysis and Critical Control Point CXC 1:1969 Revision 2022

For the following activities

Manufacturing (mixing, grinding, homogenizing, sieving, metal collecting, metal detecting) of chocolate confectionery product (chocolate compound, imitation chocolate / chocolate substitute) for filling and coating, baking decorations, topping and spreads.

Manufacturing (mixing, grinding, homogenizing, sieving, metal collecting, metal detecting) of sweet sauces and coatings for decorations, toppings, fillings and spreads.

Manufacturing (mixing, sieving, metal collecting, metal detecting) of cocoa dry mixes for beverages, bakery, ice cream and dessert applications.

This certificate is valid from 05 December 2025 until 20 October 2026 and remains valid subject to satisfactory surveillance audits.

Issue 8. Certified since 20 October 2014

Authorised by
Waras Putri Andrianti

PT SGS Indonesia

The Garden Centre 2nd Floor, Cilandak Commercial Estate, Jl. Raya Cilandak KKO, Jakarta 12560, Indonesia

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