



GALLOTHAI CO., LTD.

111/1, MOO 9 WELLGROW INDUSTRIAL ESTATE, BANGWUA, BANGPRAKONG,
CHACHEONGSAO 24180 THAILAND

Bureau Veritas Certification certify that the Management System of the
above organisation has been audited and found to be in accordance
with the requirements of the management system standards detailed below

Standards

Hazard Analysis and Critical Control Point Standards

CODEX ALIMENTARIUS COMMISSION

HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND
GUIDELINES FOR ITS APPLICATION, ANNEX TO CAC/RCP 1-1969, REV.4 (2003)

HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND
GUIDELINES FOR ITS APPLICATION, TAS 9024-2007

Scope of certification

MANUFACTURING OF CHOCOLATE & CHOCOLATE CONFECTIONERY, JELLIES, CAKE, COOKIES AND TARTELLET

Original cycle start date: **18 November 2003**

Expiry date of previous cycle: **29 November 2018**

Recertification Audit date: **26 October 2018**

Recertification cycle start date: **9 February 2019**

Subject to the continued satisfactory operation of the organisation's Management System,
this certificate expires on: **29 November 2021**

Certificate no. **TH013526H**

Version **01** , Revision date : **09/02/2019**

Certification Authority



Local office: Bureau Veritas Certification (Thailand) Ltd. 16th Floor, Bangkok Tower, 2170 New Petchburi Road,
Bangkapi, Huaykwang, Bangkok 10310, Thailand

Further clarifications regarding the scope of this certificate and the applicability of the management system
requirements may be obtained by consulting the organisation.
To check this certificate validity please call: +662 670 4800



BUREAU VERITAS
Certification



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Standards

Good Manufacturing Practice Standards

CODEX ALIMENTARIUS COMMISSION
RECOMMENDED INTERNATIONAL CODE OF PRACTICE
GENERAL PRINCIPLES OF FOOD HYGIENE, CAC/RCP 1-1969, REV.4 (2003)
CODE OF PRACTICE: GENERAL PRINCIPLES OF FOOD HYGIENE, TAS 9023-2007

Scope of certification

MANUFACTURING OF CHOCOLATE & CHOCOLATE CONFECTIONERY, JELLIES AND BAKERY

Original cycle start date: **18 November 2003**
Expiry date of previous cycle: **29 November 2018**
Recertification Audit date: **26 October 2018**
Recertification cycle start date: **9 February 2019**

Subject to the continued satisfactory operation of the organisation's Management System,
this certificate expires on: **29 November 2021**

Certificate no. **TH013526G**

Version **01**, Revision date : **09/02/2019**



Certification Authority

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