



MINISTRY OF MARINE AFFAIRS AND FISHERIES  
REPUBLIC OF INDONESIA

FISH QUARANTINE AND INSPECTION AGENCY (FQIA)

**CERTIFICATE**

**IMPLEMENTATION OF INTEGRATED QUALITY MANAGEMENT PROGRAMME (IQMP)  
BASED ON HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)**

*Ref No :*  
139.b/SM/HACCP/PL/12/18

having regard to the Regulation of Minister of Marine Affairs and Fisheries No. PER.019/MEN/2010

**To certify that**

Fishery Processing Plant : PT. SIGER JAYA ABADI  
Address : Jl. Raya Tanjung Bintang No. 99, Ds. Serdang, Kec. Tanjung, Bintang,  
Lampung Selatan, Lampung - Indonesia  
Telephone (62-721) 350373  
Facsimile (62-721) 350376  
Type of Product (s) : Pasteurized Crabmeat (in Can, Plastic Cup, Pouch)  
Processing Step : Receiving (Whole/Meat), Preparation, Filling, Seaming, Pasteurizing,  
Chilling, Packing/ Labelling, Chill Storing, Stuffing  
HACCP Rate : A  
Date of Verification Audit : November 28, 2018

The establishment has effectively implemented of HACCP and complied with :

- CAC/RCP1-1969, Rev.4 (2003) General Principles of Food Hygiene.
- Decree of Minister of Marine Affairs and Fisheries No. KEP. 52A/KEPMEN-KP/2013 laying down the Requirement for Quality Assurance and Safety of Product During Production, Processing and Distribution
- US Food and Drug Administration (US-FDA) regulations 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing or Holding Human Food; 21 CFR Part 123 - Fish and Fishery Products.

This certificate is valid for 1 (one) year or less than one year in case of food safety violations

Valid Until : December , 2019

: Jakarta

December 17, 2018



Director General of Fish Quarantine and Inspection Agency (FQIA)