



KEMENTERIAN KELAUTAN DAN PERIKANAN
MINISTRY OF MARINE AFFAIRS AND FISHERIES

REPUBLIK INDONESIA
REPUBLIC OF INDONESIA

BADAN KARANTINA IKAN PENGENDALIAN MUTU DAN KEAMANAN HASIL PERIKANAN
FISH QUARANTINE AND INSPECTION AGENCY (FQIA)

SERTIFIKAT
CERTIFICATE

PENERAPAN PROGRAM MANAJEMEN MUTU TERPADU BERDASARKAN KONSEP HACCP
IMPLEMENTATION OF INTEGRATED QUALITY MANAGEMENT PROGRAMME BASED ON HACCP CONCEPT

No. 070/PM/HACCP/PB/01/21

Berdasarkan Peraturan Pemerintah Nomor 57 Tahun 2015 tentang Sistem Jaminan Mutu dan Keamanan Hasil Perikanan Serta Peningkatan Nilai Tambah Produk Hasil Perikanan

Having regards to the Government Regulation No. 57 of 2015 laying down Quality and Safety Assurance System and Value Added Development of Fishery Products

Menetapkan bahwa:
To Certify that:

Unit Pengolahan Ikan : PT. PAHALA BAHARI NUSANTARA
Fish Processing Plant

Alamat : Kawasan Industri Karyadeka Pancamurni Kav. B3, Cikarang Selatan, West Java -
Address Indonesia

Jenis Produk : Frozen Cooked Tuna Loin
Type of Product

Tahapan Pengolahan : Receiving, Processing, Freezing, Packing/Labeling, Cold Storing, Stuffing
Processing Steps

Peringkat : A
Rate

Tanggal Inspeksi : January 18, 2021
Date of Inspection

Unit Pengolahan Ikan ini telah menerapkan dan memenuhi persyaratan Sistem Jaminan Mutu dan Keamanan Hasil Perikanan sesuai dengan ketentuan peraturan perundang-undangan

The Establishment has effectively implemented and fulfilled The Requirements of Quality and Safety Assurance System in accordance with prevailing laws and regulations

Dikeluarkan di : Jakarta
Issued in

Tanggal : January 20, 2021
Date

Berlaku sampai dengan : January 20, 2023
Valid until



Dr. Rina

Kepala Badan Karantina Ikan, Pengendalian Mutu dan Keamanan Hasil Perikanan
Director General of Fish Quarantine and Inspection Agency