

COMPANY PROFILE



PT CHEN WOO FISHERY

JL. KIMA 4 KAV. K-9 BLOK B.2
KAWASAN INDUSTRI MAKASSAR, SOUTH SULAWESI



COMPANY PROFILE

PT. CHEN WOO FISHERY MAKASSAR

Company Name : PT. CHEN WOO FISHERY, Makassar
Director : Ferry Gunawan
Company Address : Jl. Kima 4 Kav. K-9 Blok B.2, Kawasan Industri Makassar
Phone : (0411) 515-263, 515-555, 514-647
Email : info@chenwoofishery.com / ferry@chenwoofishery.com
Company NIB : 9120201142256
Company NPWP : 02.051.403.0-812.000

COMPANY LOCATION

1. **Area** : Jl. Kima 4 Kav. K-9 Blok B.2, Kawasan Industri Makassar
Administration - Daya District
Government - Biringkanaya Sub-District
- Makassar City
- South Sulawesi Province
2. **Coordinate** : 5°06'22,9" LS dan 119°30'18,2" B



PT CHEN WOO FISHERY



CODE OF CONDUCT

A. Code of Conduct PT. Chen Woo Fishery that compatible with SMETA :

- PT Chen Woo Fishery committed to fulfill the company obligations by giving wages to the employees based on minimal wages in local law.
- PT Chen Woo Fishery committed to treat their employees without any discriminations, and to give chance to their employees equally.
- PT Chen Woo Fishery committed to apply employees working hour based on existing local law.
- PT Chen Woo Fishery committed to give freedom for their employees for exercising union rights, by supporting the union.
- PT Chen Woo Fishery committed to support and carry out the principles of human rights against the employees.
- PT Chen Woo Fishery committed to execute the principles of business ethics which appropriate with the regulation requirements that related to bribery, corruption, and business fraudulent practice.

B. Code of Conduct in PT Chen Woo Fishery Area :

1. The purpose of applying Code of Conduct for the company is :

- Each employee of PT Chen Woo Fishery understands that all of company activities are based on the principles of good corporate governance.
- Encourage to all employees of PT Chen Woo Fishery to behave properly in executing all company activities.
- Create a healthy and comfortable environment within the company area.
- Minimize the chances of deviation, and can build a company reputation.

2. The aim of applying Code of Conduct for the company is :

- As a mutual commitment to realize company vision and mission professionally and good of business ethics.
- As a behavioral guide of PT Chen Woo Fishery employees implicit on executing each company activities.
- As a grip to avoid any clash on executing each company activities.

3. *Company attempt to apply Code of Conduct consistently and consequently, so it can deliver long-term benefits for :*

a. *Company*

- Encourages company operations to be more efficient and effective, considering of relationship with customers, government, and have standards of ethics are noticed.
- Increase the company value by providing assurance and protection in liaising with company affairs thus leads a good reputation, which eventually leads to long-term success in business.

b. *Employees of PT Chen Woo Fishery*

- Gives guidelines to each employee of PT Chen Woo Fishery on conduct that is desired or prohibited by company.
- Create a work environment that uphold the values of honesty, ethics, and transparency so it can improve each employee's performance and productivity thoroughly.

COMPANY VISION AND MISSION

VISION

Become a leading and trusted fisheries industry with prioritize on high-quality product and be interested in global market.

MISSION

- Run a management commitment that support of Quality Policy and Food Safety, labor standard, employee safety and health, environment and business practice.
- Has competent and responsible human resource on its field.
- Ensuring the authenticity of raw materials used as products according to customer's demand.

FOOD SAFETY AND QUALITY POLICIES

CONSISTENT

Consistent on producing the product that prioritize on the authenticity of raw materials, quality, and safe for human consumed to increase customer satisfaction.

WARRANTY

Warrant all procedures are done according to food safety procedures and global trade ethics that are integrated to all employees and implemented whistle blowing system.

FOCUS

Focus on Conducting duties and competences are granted for each department

ABOUT US

Established on 1999 with name UCD. Chen Woo Abadi (Personal Enterprise) and on 2001 officially registered as incorporated company with name PT. Chen Woo Fishery that located in Makassar, South Sulawesi – Indonesia.

On 2009, PT. Chen Woo Fishery Expanded its network by establishing a branch that located in Manado, North Sulawesi – Indonesia.

Began with small capital and targeted on local market, PT. Chen Woo Fishery was success to expand its business activity and develop to become one of the biggest fishery industries and exporter in East Indonesia Area.

Our processing unit are equipped with processing room, Blast Freezing room, cold storage, water treatment, and laboratory that handled by professional workers who applied GMP, SSOP, and HACCP. Our commitment is to produce the product with high quality and taste for our customers.

MAIN ACTIVITY

Kinds of the main activity in Cold Storage industrial operational step area are fisheries processing plant for Tuna, Demersal, and pelagic.



PT CHEN WOO FISHERY

MAIN ACTIVITY

1. Yellowfin Tuna

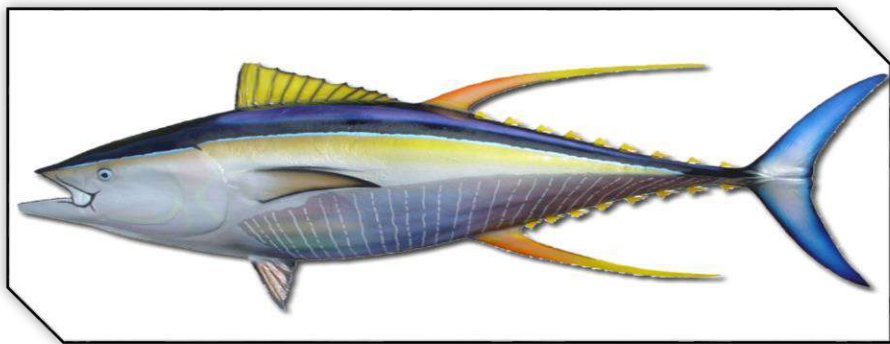


Image 6.1 Yellowfin Tuna



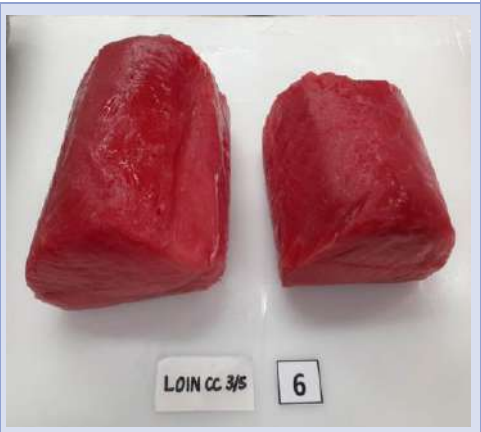



Kinds of product are produced		
SAKU	STEAK	CENTER CUT
FRESH TUNA		
		
FROZEN TUNA		
		

Table 6.1 Kinds of Yellowfin Tuna Product

POKE	GROUND MEAT	STRIPS
FRESH TUNA		
		
FROZEN TUNA		
		

Table 6.2 Kinds of Yellowfin Tuna Product

2. Demersal Fish

- *Red Snapper*

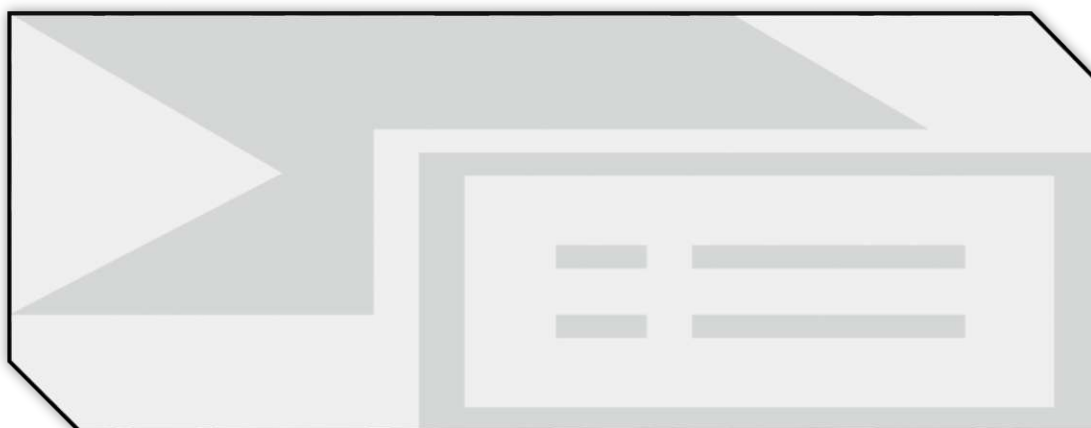


Image 7.1 Red Snapper

Kinds of product are produced

RED SNAPPER

FRESH RED SNAPPER



FROZEN RED SNAPPER



Table 7.1 Kinds of Demersal product (Red Snapper)

- ***Grouper***

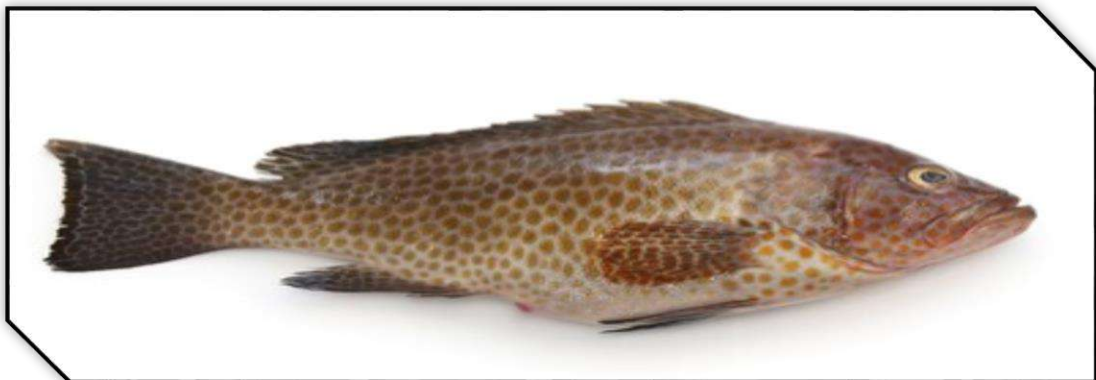


Image 8.1 Grouper

Kinds of product are produced

GROUPE

FRESH GROUPE



FROZEN GROUPE



Table 8.1 Kinds of grouper product

3. Pelagic Fish

- **Mahi-mahi Fish**

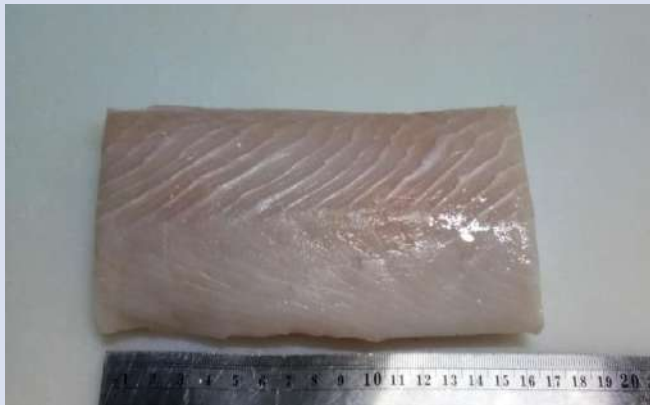


Image 9.1 Mahi-mahi fish

Kinds of product are produced

MAHI-MAHI

FRESH MAHI-MAHI



FROZEN MAHI-MAHI



Table 9.1 Kinds of Mahi-mahi product

- **Swordfish**

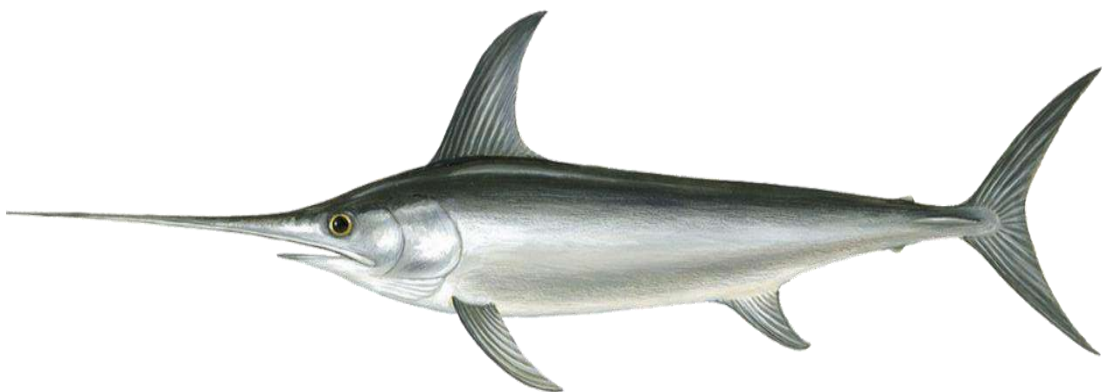


Image 10.1 Swordfish

Kinds of product are produced

SWORDFISH

FRESH SWORDFISH

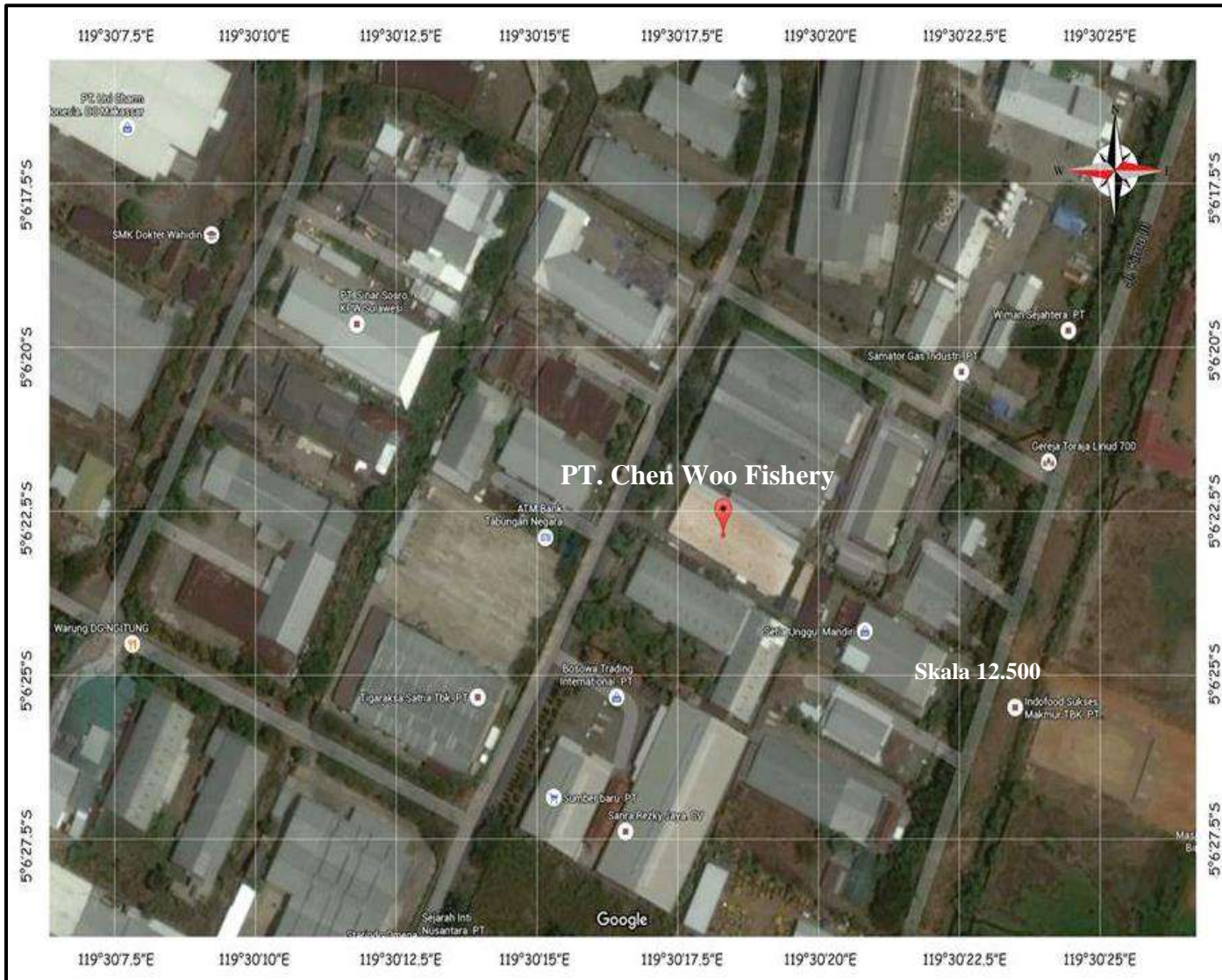


FROZEN SWORDFISH



Table 10.1 Kinds of Swordfish product

Map Location of PT. CHEN WOO FISHERY, Makassar



Map Location

PT. CHEN WOO FISHERY, Makassar

Keterangan



Site location



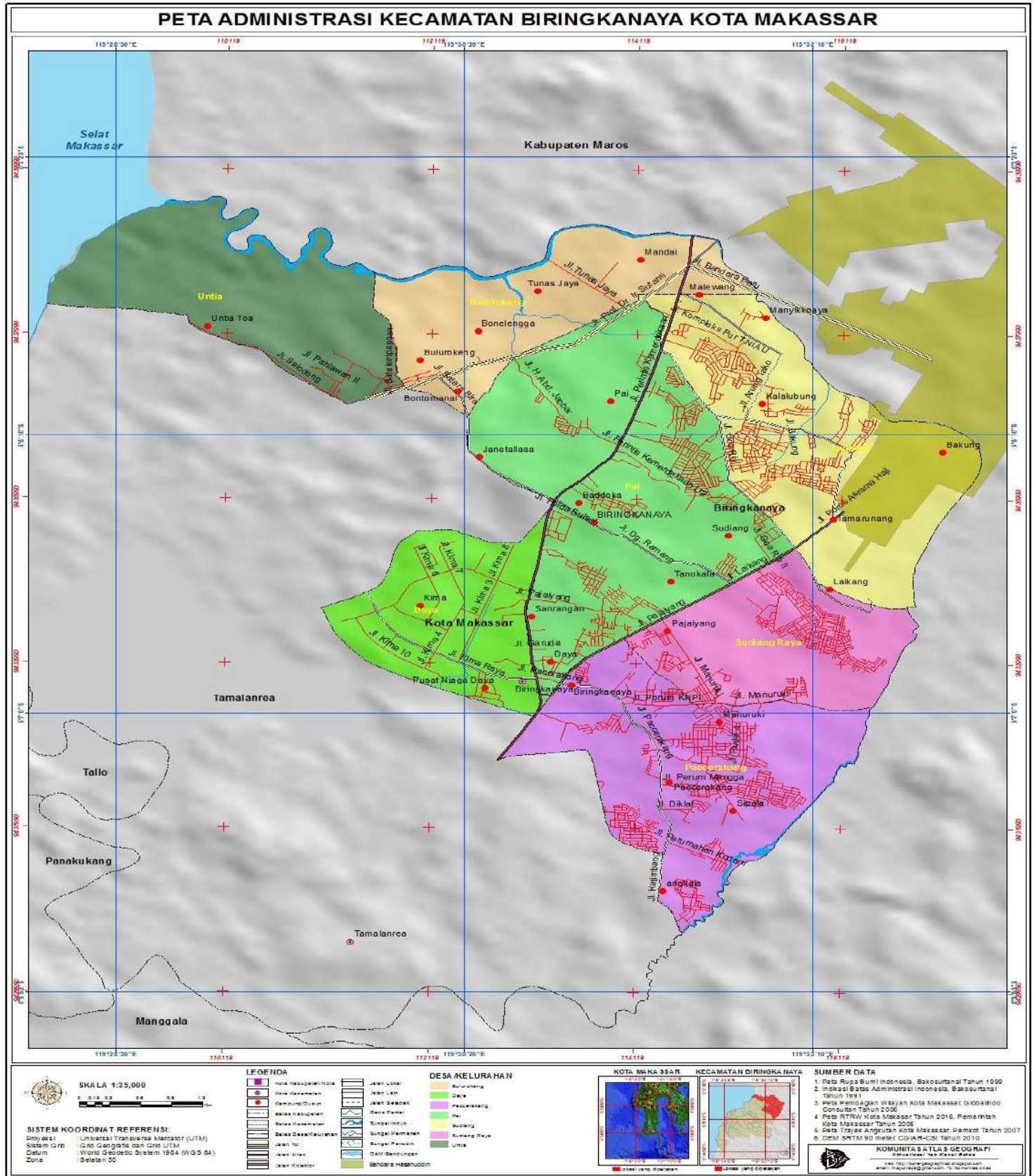
Chartered territory



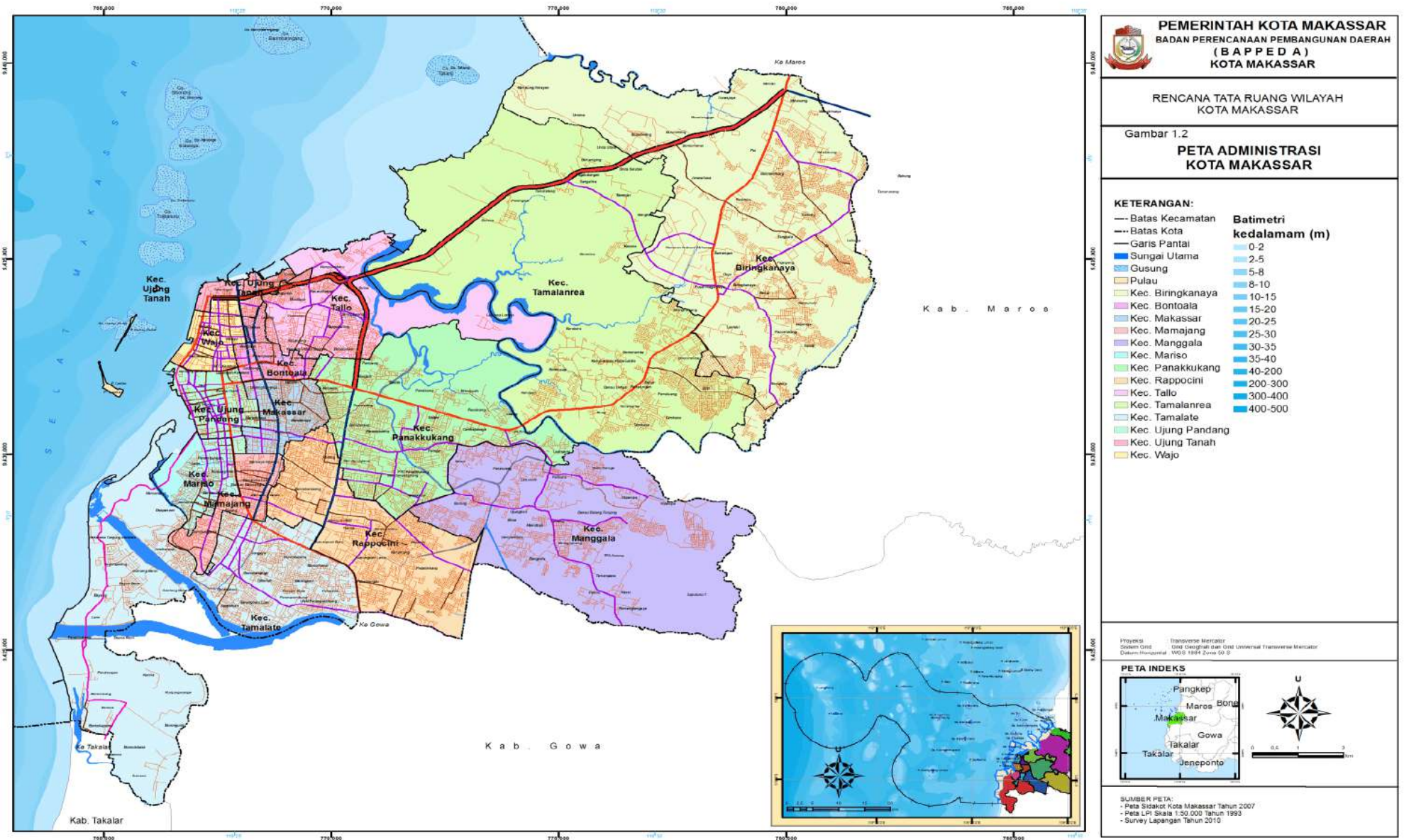
Source

- Google Satellite
- Administration Map of Makassar
- Charted with Arc Gis 10

Administration Map of Biringkanaya Subdistrict, Makassar



Administration Map of Makassar City, South Sulawesi





Jakarta, 6 July 2023
Ref: L-LKS/BE/GEN/VII/23/508

TO WHOMSOEVER IT MAY CONCERN

Subject: **SMETA VER. 6.1 – 4 PILLARS**

We are pleased to confirm hereby that PT. SGS Indonesia has performed the SMETA Ver. 6.1 – 4 Pillars of **PT. CHEN WOO FISHERY – MAKASSAR PLANT** with the following company business scope:

Fresh and Frozen Fish

The process audit has been done as below and there's some NC's which is still OPEN and need corrective action :

No.	Company Name	Standard	Audit Date
1.	PT. CHEN WOO FISHERY – MAKASSAR PLANT	Initial SMETA	29-31 May 2023

Thank you for your kind attention and please do not hesitate to contact PT. SGS Indonesia for any questions you may have.

Very Truly Yours,


Louise Veronica
Certification & Business Enhancement
PT. SGS Indonesia

SGS INDONESIA

Cilandak Commercial Estate # 108 C Jl. Raya Cilandak KKO Indonesia - Jakarta 12560
Phone: +62 (0) 21 781 8111 Fax: +62 (0) 21 780 7914
Member of the SGS Group (SA Group)



PT CHEN WOO FISHERY

Auditor number
21552



AIB International Certification Services, Inc., ANAB accredited Certification Body No. 173 certifies that, having conducted an audit

For the scope of activities: Cutting, trimming, sizing of raw ready to cook / ready to eat Pelagic Fish (i.e., tuna, etc.) and demersal fish (i.e. snapper, grouper, etc.) treated / non-treated with filtered wood smoke / CO, packed fresh / frozen in PE / nylon vacuum bags

Exclusions from scope: None

Product categories: 04 - Raw fish products & preparations

PT. Chen Woo Fishery

Site Code 1939156

**Jl. Kima 4 Kav. K-9 Blok B.2
Kawasan Industri Makassar
Makassar, Sulawesi Selatan 90241
Indonesia**

Has achieved Grade: A

Meets the requirements set out in the

**GLOBAL STANDARD for FOOD SAFETY
ISSUE 8: FEBRUARY 2019**

Audit program: Announced

Date(s) of audit: 21, 22 and 23 November 2022

Certificate issue date: 21 December 2022

Certificate re-issue date: N/A

Re-audit due date: from 30 October 2023 to 27 November 2023

Certificate expiry date: 08 January 2024



Authorized by
Alfonso Capuchino – General Manager, Certification Services



AIB International Certification Services, Inc.
1213 Bakers Way, PO Box 3999
Manhattan, Kansas 66505-3999 USA
Certificate traceability reference BRC-FD-1336
This certificate remains the property of AIB International Certification Services, Inc.



If you would like to feedback comments on the BRCGS Standard or the audit process directly to BRCGS, please contact tell.brcgs.com. Visit brcdirectory.com to validate certificate authenticity.



PT CHEN WOO FISHERY



2023

CERTIFICATE OF REGISTRATION

This certifies that:

PT. Chen Woo Fishery
Jl. Kima 4 Blok K9 / Kav. B2 Daya, Biringkanaya
Kawasan Industry Makassar
Makassar, Sulawesi Selatan 90241
Indonesia

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp.

U.S. FDA Registration No.:	17774239018
U.S. FDA UFI (DUNS) No.:	726870421
U.S. Agent for FDA Communications:	Registrar Corp 144 Research Drive, Hampton, Virginia, 23666, USA Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2023, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.

Registrar Corp
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Telephone: +1-757-224-0177 • Fax: +1-757-224-0179
info@registrarcorp.com • www.registrarcorp.com

David Lennarz
Executive Director
Registrar Corp
Dated: October 24, 2022
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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. 249/PM/HACCP/PB/03/23

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. CHEN WOO FISHERY
Fish Processing Plant

Alamat : Jl. Kima 4 Kav. K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec.
Address Biringkanaya, Kota Makassar, South Sulawesi - Indonesia

Jenis Produk : Frozen Tuna
Type of Product

Tahapan Pengolahan : Receiving, Loining, Cutting (Forming), Freezing, Packing/Labeling, Cold Storing,
Processing Steps Stuffing

Peringkat : A
Rate

Tanggal Inspeksi : March 17, 2023
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 : March 27, 2023
Date

Berlaku sampai dengan : March 27, 2025
Valid until



Dr. Ir. Pamuji Lestari, M.Sc
Kepala Badan Karantina Ikan, Pengendalian Mutu, dan Keamanan Hasil Perikanan
Director General For Fish Quarantine and Inspection Agency



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

No. 257/PM/HACCP/PS/03/23

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. CHEN WOO FISHERY
Fish Processing Plant

Alamat : Jl. Kima 4 Kav. K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec.
Address Biringkanaya, Kota Makassar, South Sulawesi - Indonesia

Jenis Produk : Fresh Tuna
Type of Product

Tahapan Pengolahan : Receiving, Loining, Trimming, Packing/Labeling, Chill Storing, Stuffing
Processing Steps

Peringkat : A
Rate

Tanggal Inspeksi : March 18, 2023
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 : March 27, 2023
Date

Berlaku sampai dengan : March 27, 2025
Valid until



Dr. Ir. Pamuji Lestari, M.Sc

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



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REPUBLIC OF INDONESIA

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

No. 247/PM/HACCP/PB/03/23

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. CHEN WOO FISHERY**
Fish Processing Plant

Alamat : **Jl. Kima 4 Kav. K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec. Biringkanaya, Kota Makassar, South Sulawesi - Indonesia**
Address

Jenis Produk : **Frozen Demersal Fish (*Lutjanus spp, Ephinephelus spp, Lethrinus spp, Pinjalo pinjalo, Lates calcarifer, Gymnoscranius grandoculuc, Plectorhinchus multivittatum*)**
Type of Product

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

Peringkat : **A**
Rate

Tanggal Inspeksi : **March 17, 2023**
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 : **March 27, 2023**
Date

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Dr. Ir. Pamuji Lestari, M.Sc
Kepala Badan Karantina Ikan, Pengendalian Mutu, dan Keamanan Hasil Perikanan
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CERTIFICATE

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

No. 255/PM/HACCP/PS/03/23

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. CHEN WOO FISHERY
Fish Processing Plant

Alamat : Jl. Kima 4 Kav. K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec.
Address Biringkanaya, Kota Makassar, South Sulawesi - Indonesia

Jenis Produk : Fresh Demersal Fish (*Lutjanus spp*, *Ephinephelus spp*, *Lethrinus spp*, Pinjalo pinjalo,
Type of Product *Lates calcarifer*, *Gymnoscranius grandoculuc*, *Plectorhinchus mulvittatum*)

Tahapan Pengolahan : Receiving, Loining, Cutting (Forming), Packing/Labeling, Chill Storing, Stuffing
Processing Steps

Peringkat : A
Rate

Tanggal Inspeksi : March 18, 2023
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

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No. 248/PM/HACCP/PB/03/23

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. CHEN WOO FISHERY**
Fish Processing Plant

Alamat : **Jl. Kima 4 Kav. K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec.**
Address : **Biringkanaya, Kota Makassar, South Sulawesi - Indonesia**

Jenis Produk : **Frozen Pelagic Fish (*Coryphaena spp*, *Xiphias spp*, *Makaira spp*)**
Type of Product

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

Peringkat : **A**
Rate

Tanggal Inspeksi : **March 17, 2023**
Date of Inspection

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CERTIFICATE

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IMPLEMENTATION OF INTEGRATED QUALITY MANAGEMENT PROGRAMME BASED ON HACCP CONCEPT

No. 256/PM/HACCP/PS/03/23

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. CHEN WOO FISHERY
Fish Processing Plant

Alamat : Jl. Kima 4 Kav. K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec.
Address Biringkanaya, Kota Makassar, South Sulawesi - Indonesia

Jenis Produk : Fresh Pelagic Fish (*Coryphaena spp*, *Xiphias spp*, *Makaira spp*)
Type of Product

Tahapan Pengolahan : Receiving, Loining, Cutting (Forming), Packing/Labeling, Chill Storing, Stuffing
Processing Steps

Peringkat : A
Rate

Tanggal Inspeksi : March 18, 2023
Date of Inspection

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Director General For Fish Quarantine and Inspection Agency



P.: 00023403

KEMENTERIAN KELAUTAN DAN PERIKANAN
Ministry of Marine Affairs and Fisheries

DIREKTORAT JENDERAL PENGUATAN DAYA SAING PRODUK KELAUTAN DAN PERIKANAN
Directorate General of Product Competitiveness

SERTIFIKAT KELAYAKAN PENGOLAHAN
Certificate of "Good Manufacturing Practices"

No. 21335/73/SKP/BK/III/2022

berdasarkan
having regard to the

Peraturan Menteri Kelautan dan Perikanan No. 17/PERMEN-KP/2019
Regulation of the Minister of Marine Affairs and Fisheries No. 17/PERMEN-KP/2019

Menetapkan bahwa
To certify that

Unit Pengolahan Ikan
Fish Processing Plant

: PT. CHEN WOO FISHERY

Alamat
Address

: Jl. Kima 4 Kav K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec. Biringkanaya, Kota
Makassar
Sulawesi Selatan

Jenis Produk
Type of Product(s)

: Tuna Beku
Frozen Tuna

Tahapan Pengolahan
Processing Steps

: Penerimaan, Pengolahan, Pembekuan, Pengemasan/Pelabelan, Penyimpanan Beku, Pemuatan
Receiving, Processing, Freezing, Packing/Labeling, Cold Storing, Stuffing

Peringkat
Ranking

: A

Sertifikat ini berlaku selama 2 (dua) tahun dan tetap memenuhi persyaratan sanitasi dan higiene, atau kurang dari dua tahun apabila terjadi pelanggaran keamanan pangan.

This certificate is valid for 2 (two) years and met the sanitation and hygiene requirement or less than two years in case of food safety violations.

Dikeluarkan di
Issued in

: Jakarta

Tanggal
Date

: 01 Maret 2022

Berlaku sampai dengan
Valid until

: 01 Maret 2024



[Handwritten signature]

Ir. ARTATI WIDIARTI, M.A
Direktur Jenderal Penguatan Daya Saing Produk Kelautan dan Perikanan
Director General of Product Competitiveness



P.: 00023402

KEMENTERIAN KELAUTAN DAN PERIKANAN
Ministry of Marine Affairs and Fisheries

DIREKTORAT JENDERAL PENGUATAN DAYA SAING PRODUK KELAUTAN DAN PERIKANAN
Directorate General of Product Competitiveness

SERTIFIKAT KELAYAKAN PENGOLAHAN
Certificate of "Good Manufacturing Practices"

No. 21334/73/SKP/SG/III/2022

berdasarkan
having regard to the

Peraturan Menteri Kelautan dan Perikanan No. 17/PERMEN-KP/2019
Regulation of the Minister of Marine Affairs and Fisheries No. 17/PERMEN-KP/2019

Menetapkan bahwa
To certify that

Unit Pengolahan Ikan : PT. CHEN WOO FISHERY
Fish Processing Plant

Alamat : Jl. Kima 4 Kav K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec. Biringkanaya, Kota
Address : Makassar
Sulawesi Selatan

Jenis Produk : Tuna Segar
Type of Product(s) : Fresh Tuna

Tahapan Pengolahan : Penerimaan, Pengolahan, Pendinginan, Pengemasan/Pelabelan, Penyimpanan Dingin.
Processing Steps : Pemuatan
Receiving, Processing, Chilling, Packing/Labelling, Chill Storing, Stuffing

Peringkat : A
Ranking

Sertifikat ini berlaku selama 2 (dua) tahun dan tetap memenuhi persyaratan sanitasi dan higiene, atau kurang dari dua tahun apabila terjadi pelanggaran keamanan pangan.

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Dikeluarkan di : Jakarta
Issued in

Tanggal : 01 Maret 2022
Date

Berlaku sampai dengan : 01 Maret 2024
Valid until



Handwritten signature

Ir. ARTATI WIDIARTI, M.A.

Direktur Jenderal Penguatan Daya Saing Produk Kelautan dan Perikanan
Director General of Product Competitiveness



P.: 00023399

KEMENTERIAN KELAUTAN DAN PERIKANAN
Ministry of Marine Affairs and Fisheries

DIREKTORAT JENDERAL PENGUATAN DAYA SAING PRODUK KELAUTAN DAN PERIKANAN
Directorate General of Product Competitiveness

SERTIFIKAT KELAYAKAN PENGOLAHAN
Certificate of "Good Manufacturing Practices"

No. 21331/73/SKP/BK/III/2022

berdasarkan
having regard to the

Peraturan Menteri Kelautan dan Perikanan No. 17/PERMEN-KP/2019
Regulation of the Minister of Marine Affairs and Fisheries No. 17/PERMEN-KP/2019

Menetapkan bahwa
To certify that

Unit Pengolahan Ikan
Fish Processing Plant : PT. CHEN WOO FISHERY

Alamat
Address : Jl. Kima 4 Kav K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec. Biringkanaya, Kota
Makassar
Sulawesi Selatan

Jenis Produk
Type of Product(s) : Ikan Demersal Beku (Katamba, Kerapu, Kakap)
Frozen Demersal Fish (Emperor, Grouper, Snapper)

Tahapan Pengolahan
Processing Steps : Penerimaan, Pengolahan, Pembekuan, Pengemasan/Pelabelan, Penyimpanan Beku, Pemuatan
Receiving, Processing, Freezing, Packing/Labelling, Cold Storing, Stuffing

Peringkat
Ranking : A

Sertifikat ini berlaku selama 2 (dua) tahun dan tetap memenuhi persyaratan sanitasi dan higiene, atau kurang dari dua tahun apabila terjadi pelanggaran keamanan pangan.

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Dikeluarkan di
Issued in : Jakarta

Tanggal
Date : 01 Maret 2022

Berlaku sampai dengan
Valid until : 01 Maret 2024



[Signature]

Ir. ARTATI WIDIARTI, M.A
Director General of Product Competitiveness

P.: 00023398



KEMENTERIAN KELAUTAN DAN PERIKANAN
Ministry of Marine Affairs and Fisheries

DIREKTORAT JENDERAL PENGUATAN DAYA SAING PRODUK KELAUTAN DAN PERIKANAN
Directorate General of Product Competitiveness

SERTIFIKAT KELAYAKAN PENGOLAHAN
Certificate of "Good Manufacturing Practices"

No. 21330/73/SKP/SG/III/2022

berdasarkan
having regard to the

Peraturan Menteri Kelautan dan Perikanan No. 17/PERMEN-KP/2019
Regulation of the Minister of Marine Affairs and Fisheries No. 17/PERMEN-KP/2019

Menetapkan bahwa
To certify that

Unit Pengolahan Ikan
Fish Processing Plant

: PT. CHEN WOO FISHERY

Alamat
Address

: Jl. Kima 4 Kav K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec. Biringkanaya, Kota Makassar Sulawesi Selatan

Jenis Produk
Type of Product(s)

: Ikan Demersal Segar (Katamba, Kerapu, Kakap)
Fresh Demersal Fish (Emperor, Grouper, Snapper)

Tahapan Pengolahan
Processing Steps

: Penerimaan, Pengolahan, Pendinginan, Pengemasan/Pelabelan, Penyimpanan Dingin, Pemuatan
Receiving, Processing, Chilling, Packing/Labeling, Chill Storing, Stuffing

Peringkat
Ranking

: A

Sertifikat ini berlaku selama 2 (dua) tahun dan tetap memenuhi persyaratan sanitasi dan higiene, atau kurang dari dua tahun apabila terjadi pelanggaran keamanan pangan.

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Dikeluarkan di
Issued in

: Jakarta

Tanggal
Date

: 01 Maret 2022

Berlaku sampai dengan
Valid until

: 01 Maret 2024



Ir. ARTATI WIDIARTI, M.A

Direktur Jenderal Penguatan Daya Saing Produk Kelautan dan Perikanan
Director General of Product Competitiveness



P.: 00023401

KEMENTERIAN KELAUTAN DAN PERIKANAN
Ministry of Marine Affairs and Fisheries

DIREKTORAT JENDERAL PENGUATAN DAYA SAING PRODUK KELAUTAN DAN PERIKANAN
Directorate General of Product Competitiveness

SERTIFIKAT KELAYAKAN PENGOLAHAN
Certificate of "Good Manufacturing Practices"

No. 21333/73/SKP/BK/III/2022

berdasarkan
having regard to the

Peraturan Menteri Kelautan dan Perikanan No. 17/PERMEN-KP/2019
Regulation of the Minister of Marine Affairs and Fisheries No. 17/PERMEN-KP/2019

Menetapkan bahwa
To certify that

Unit Pengolahan Ikan
Fish Processing Plant : PT. CHEN WOO FISHERY

Alamat
Address : Jl. Kima 4 Kav K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec. Biringkanaya, Kota
Makassar
Sulawesi Selatan

Jenis Produk
Type of Product(s) : Ikan Pelagis Beku (Lemadang, Marlin, Pedang)
Frozen Pelagic Fish (Mahi-mahi, Marlin, Swordfish)

Tahapan Pengolahan
Processing Steps : Penerimaan, Pengolahan, Pembekuan, Pengemasan/Pelabelan, Penyimpanan Beku, Pemuatan
Receiving, Processing, Freezing, Packing/Labeling, Cold Storing, Stuffing

Peringkat
Ranking : A

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Dikeluarkan di
Issued in : Jakarta

Tanggal
Date : 01 Maret 2022

Berlaku sampai dengan
Valid until : 01 Maret 2024



[Signature]

Ir. ARTATI WIDIARTI, M.A
Director General of Product Competitiveness



P.: 00023400

KEMENTERIAN KELAUTAN DAN PERIKANAN
Ministry of Marine Affairs and Fisheries

DIREKTORAT JENDERAL PENGUATAN DAYA SAING PRODUK KELAUTAN DAN PERIKANAN
Directorate General of Product Competitiveness

SERTIFIKAT KELAYAKAN PENGOLAHAN
Certificate of "Good Manufacturing Practices"

No. 21332/73/SKP/SG/III/2022

berdasarkan
having regard to the

Peraturan Menteri Kelautan dan Perikanan No. 17/PERMEN-KP/2019
Regulation of the Minister of Marine Affairs and Fisheries No. 17/PERMEN-KP/2019

Menetapkan bahwa
To certify that

Unit Pengolahan Ikan
Fish Processing Plant : **PT. CHEN WOO FISHERY**

Alamat
Address : **Jl. Kima 4 Kav K-9 Blok B2 Kawasan Industri Makassar, Kel. Daya, Kec. Biringkanaya, Kota
Makassar
Sulawesi Selatan**

Jenis Produk
Type of Product(s) : **Ikan Pelagis Segar (Lemadang, Marlin, Pedang)**
Fresh Pelagic Fish (Mahi-mahi, Marlin, Swordfish)

Tahapan Pengolahan
Processing Steps : **Penerimaan, Pengolahan, Pendinginan, Pengemasan/Pelabelan, Penyimpanan Dingin**
Receiving, Processing, Chilling, Packing/Labelling, Chill Storing, Stuffing

Peringkat
Ranking : **A**

Sertifikat ini berlaku selama 2 (dua) tahun dan tetap memenuhi persyaratan sanitasi dan higiene, atau kurang dari dua tahun apabila terjadi pelanggaran keamanan pangan.

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Dikeluarkan di
Issued in : **Jakarta**

Tanggal
Date : **01 Maret 2022**

Berlaku sampai dengan
Valid until : **01 Maret 2024**



[Signature]

Dr. Ir. ARTATI WIDIARTI, M A
Director General of Product Competitiveness



Certificate of Appreciation

is hereby granted to

PT. Chen Woo Fishery

In recognition of valuable contributions to

*Sustainable fisheries management and
I-Fish data collection program*

Jakarta, 18 September 2015

Dr. Tiene Gunawan

Chief of Party , Indonesia Marine and Climate Support (IMACS)



PT CHEN WOO FISHERY



AP2HI

Asosiasi Perikanan Pole & Line
dan Handline Indonesia
Indonesian Pole & Line and Handline Fisheries Association

CERTIFICATE OF MEMBERSHIP

Presented to:

PT. CHEN WOO FISHERY

Type of Company : Processing
Membership Number : 013/B1/AP2HI/2015

Each member shall comply with all rules and obligations that stated in the AP2HI Charter,
Code of Conduct and Protocols

AP2HI membership expires on December 31st 2023

Jakarta, January 1st, 2023

Chairwoman,

Janti Djuari

