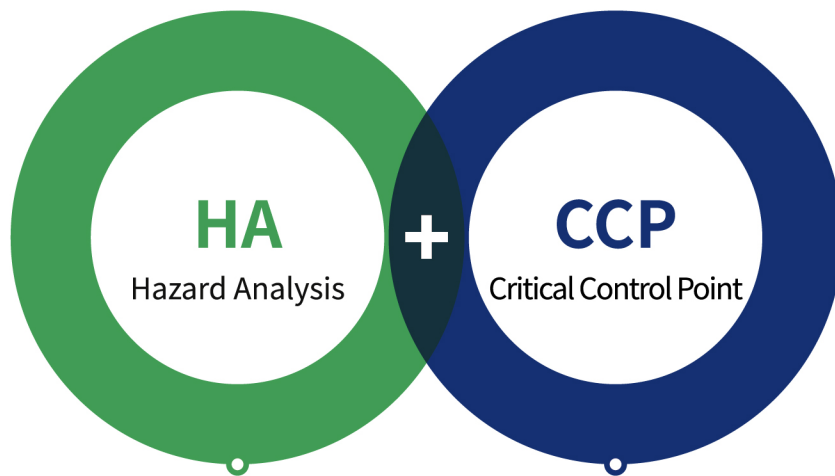


HACCP certification



HACCP Accreditation Acquisition



Predicting hazard and figuring out in advance what the hazardous factors are. Scientifically analyzing the biological, chemical and physical hazards in the process of making food.

Items having to be managed necessarily, The medical institution investigates and blocks possible risk factors at each stage through manufacturing, processing, preservation, and distribution of raw materials.



HACCP certification
The System of Food Safety Management Accreditation



**Samsung Fire & Marine Insurance
Manufacturing Liability
Compensation Registration**
Subscription for product liability insurance



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company specializing in pest control with 35 years of experience.

Food safety management certification company through HACCP certification
It operates a trusted working system, production and the entire distribution process is produced according to the HACCP standard.