

PT Charoen Pokphand Indonesia

Food Division

R&D Department

BUKTI PENYERAHAN DOKUMEN TERKENDALI PD

Tgl : 30/11/2022

Nama Dokumen : Rekomendasi No. 66/PD/XI/22

WILPRO G100

Copy No. <u>1</u>	Copy No. <u>2</u>	Copy No. <u>3</u>	Copy No. <u>4</u>	Copy No. <u>5</u>
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : P P I C	Dept. : Purchase	Dept. : Q C	Dept. : Q A	Dept. : D C C
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : <u>30/11/2022</u>	Tgl : <u>30/11/2022</u>	Tgl : <u>30/11/2022</u>	Tgl : <u>30/11/2022</u>	Tgl : <u>30/11/2022</u>
Copy No. <u>6</u>	Copy No. <u>7</u>	Copy No. <u>8</u>	Copy No. <u>9</u>	Copy No. <u>10</u>
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : Premix	Dept. : Warehouse	Dept. : QC Salatiga Plant	Dept. : QC Surabaya Plant	Dept. : QC Ngoro Plant
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : <u>30/11/2022</u>	Tgl : <u>30/11/2022</u>	Tgl : _____	Tgl : _____	Tgl : _____
Copy No. <u>11</u>	Copy No. <u>12</u>	Copy No. <u>13</u>	Copy No. <u>14</u>	Copy No. <u>15</u>
Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh	Diterima Oleh
Dept. : QC Medan Plant	Dept. : QC Bandung Plant	Dept. : <u>QC Plant 2</u>	Dept. : P P I C	Dept. : P P I C
Nama : _____	Nama : _____	Nama : _____	Nama : _____	Nama : _____
Tgl : _____	Tgl : _____	Tgl : <u>23/12/2022</u>	Tgl : _____	Tgl : _____

PT Charoen Pokphand Indonesia
Food Division

No. : 66/PD/XI/22
Issue Date : 29-Nov-22
Revision : -
Revision Date : -
Katagori Produk : ISP B

SURAT REKOMENDASI

Produk : WILPRO G100
Tipe /Spesifikasi : Textured Vegetable Protein (Protein minimal 50%)
Nama Produsen : Qinhuangdao Goldensea Foodstuff Industries Co., Ltd
Alamat : No. 1 Jinhai Road Shanhaiguan Development Zone
Qinhuangdao, Hebei Province 066206, P. R. China

Nama Supplier/Distributor : 1. WILMAR TRADING PTE LTD
2. PT Ekakarta Jadi Makmur Sejahtera

Alamat : 1. 28 BIOPOLIS ROAD SINGAPORE 138568
2. Jl. Belakang Pasar Baru I No. 21 RT 006 RW 004
Pasar Baru, Sawahbesar, Jakarta Pusat

No Telp./Fax : 1. Telp : +86 (335) 5087521 ; Fax : +86 (335) 5087526
2. Tel +62 (21) 3454327

Contact Person : 1. Mr. Cooper Zhao (+86-335-5086738) and Mr. Endy Chang (+86-335-5087518)
2. Pak Delwyn (0822-9999-9707) dan Pak Tjakra (0812-9039-438)

Kelengkapan dokumen¹ (dilampirkan)
(a) **HALAL** : (ada/tidak ada) Keterangan: MUI exp 20 Okt 2025
(b) **Spesifikasi/ MSDS (Material Safety Data Sheet)** : (ada/tidak ada) Keterangan : Spek, Flow chart, free melamine certificate,
non GMO, product spec, alergen statement, tes 3-MCPD
FSSC 22000, BRC
(c) **FOOD GRADE STATUS²** : (ada/tidak ada) Keterangan: ada
(d) **GMO STATUS³/ Log** : (ada/tidak ada) Keterangan: ada

Keterangan:

¹ Coret yang tidak perlu ² Khusus untuk packaging dan chemical ³ Untuk produk yang mengandung kedelai, kentang, dan jagung dan turunannya

Produk tersebut DIREKOMENDASIKAN UNTUK DIBELI

CATATAN:
Renewal rekomendasi sehingga rekomendasi no 51 tahun 2019 dan no 64 tahun 2020 sudah tidak berlaku lagi
Free melamine sertifikat dilampirkan perkedatangan sesuai dengan batch number

Dibuat Oleh :



(Ria Wijayanti)
PD Manager

Mengetahui



(Irvan Yoga Permana)
Koordinator AHI

Disetujui Oleh :



(Cynthia Dewi Adikara)
HEAD PDQC-R&D

Tembusan:

- 1. GM Production
- 2. Warehouse Department
- 3. PPIC Department
- 4. QA Section
- 5. QC Section
- 6. Premix Section





LEMBAGA PENGKAJIAN PANGAN, OBAT-OBATAN DAN KOSMETIKA
 THE ASSESSMENT INSTITUTE FOR FOODS, DRUGS AND COSMETICS
 MAJELIS ULAMA INDONESIA
 INDONESIA COUNCIL OF ULAMA
 LAMPIRAN KETETAPAN HALAL
 THE ATTACHMENT OF HALAL CERTIFICATE
 NO : LPPOM-00190036541105



Nama Perusahaan
Name of Company : QINHUANGDAO GOLDENSEA FOODSTUFF INDUSTRIES CO.,LTD

Alamat Perusahaan
Company Address : NO.1 JINHAI ROAD SHANHAIGUAN DEVELOPMENT ZONE, QINHUANGDAO, HEBEI PROVINCE 066206

Nama Fasilitas
Facility Name : QINHUANGDAO GOLDENSEA FOODSTUFF INDUSTRIES CO.,LTD

Alamat Fasilitas
Facility Address : NO.1 JINHAI ROAD SHANHAIGUAN DEVELOPMENT ZONE, QINHUANGDAO, HEBEI PROVINCE 066206

Kelompok Produk
Product Group : PLANT AND PROCESSED PLANT PRODUCTS (TUMBUHAN DAN PRODUK TUMBUHAN OLAHAN)

Berlaku sampai dengan
Valid until : OCTOBER 20th, 2025

Dikeluarkan di Jakarta
 pada
Issued in Jakarta on : OCTOBER 21st, 2021

Daftar Produk
List of Product

No	Nama Product <i>Product Name</i>	Tipe Produk <i>Product Type</i>	Kode QR <i>QR Code</i>
11	Isolated Soybean Protein Wilpro Series G100	Soybean Derivative Product (Produk Turunan Kedelai)	
12	Isolated Soybean Protein Wilpro Series D150L	Soybean Derivative Product (Produk Turunan Kedelai)	
13	Isolated Soybean Protein Wilpro Series D150	Soybean Derivative Product (Produk Turunan Kedelai)	
14	Isolated Soybean Protein Wilpro Series I220	Soybean Derivative Product (Produk Turunan Kedelai)	
15	Isolated Soybean Protein Wilpro Series I200	Soybean Derivative Product (Produk Turunan Kedelai)	
16	Isolated Soybean Protein Wilpro Series G300	Soybean Derivative Product (Produk Turunan Kedelai)	
17	Isolated Soybean Protein Wilpro Series DS-10N	Soybean Derivative Product (Produk Turunan Kedelai)	
18	Isolated Soybean Protein Wilpro Series N30	Soybean Derivative Product (Produk Turunan Kedelai)	



SPECIFICATION INGREDIENT

Name of Ingredient : Isolated Soy Protein Wilpro G100
Composition : Isolated Soy Protein, Lecithin(0.2%)
: If use Food Additive (Please list down the name and the percentage of food additive)
Source of Ingredients : plant
: or source Ingredients can impact to food safety (Allergen, chemical, Microbiology)
Place of origin (country) : China
Methode of production/Flowchart : (Please attach the Flowchart)

Physical parameter (according spesification Ingredient)

- 1. Appearance/Texture : Yellowish powder
- 2. Odour : Odourless
- 3. Colour : Yellowish
- 4. Taste : No off taste

Chemical Parameter (according spesification Ingredient)

- 1. Moisture content : ≤7.0%
- 2. Protein(Dry Basis ,N*6.25) : ≥90.0%

Microbiology Parameter (according spesification Ingredient)

- 1. Standard Plate Count : ≤10000 CFU/g
- 2. Coliform : ≤10 CFU/g
- 3. E. coli : Negative(<10 CFU/g)
- 4. Salmonella, /25g : Negative

LoG Statement : (Format see Attachment)
Food Grade Statement : (Please Attached)
Contain Allergen : (Allergen statement : format see the attachment)
GMO Statement : GMO / Non GMO statement
Radiology : Yes or No **No**
MSDS : (Please Attached)
PDS (Product Data Sheet/Specs) : (Please Attached)

Packaging :
Type Primary pack : **PE**
Type Secondary pack : **Kraft paper**
Nett weight/pack : **20kg**
Gross weight/pack : **about 20.3kg**
Picture of Primary pack : (Please Attached)
Picture of secondary pack : (Please Attached)

Shelf ife : **18 months**
Temperature of storage : **dry cool place**



Isolated Soy Protein Gel Type

Wilpro G100

Product Description

Soybean gel protein isolate G100 is a non-GMO soybean protein product with high gel elasticity, emulsification and water retention. It is widely used in meat products, fillings, quick-frozen dumplings, meatballs, sausages, ham and other quick-frozen products, leisure products and vegetarian food.

Sensory Index

Analysis	Control Standards	Test Method
Appearance	Yellowish powder	Organoleptic
Taste	No off taste	Organoleptic
Odour	Odourless	Organoleptic

Physicochemical Index

Analysis	Control Standards	Test Method
Moisture ,%	≤7.0	GB 5009.3
Protein(Dry Basis ,N*6.25),%	≥90.0	GB 5009.5
Fat ,%	≤1.0	GB 5009.6
Dry Basis Ash ,%	≤6.0	GB 5009.4
Fiber ,%	≤0.5	GB/T 5009.10

Microbiological Index

Analysis	Control Standards	Test Method
Standard Plate Count ,CFU/g	≤10000	GB 4789.2
Coliform ,CFU/g	≤10	GB 4789.3
E. coli	Negative	AOAC 991.14
Salmonella, /25g	Negative	GB 4789.4

Shelf life And Storage

Under the specified storage and transportation conditions, the shelf life is 18 months, and the product should be stored at temperatures below 28℃ and humidity below 65%.

Package

20kg paper bags

Ingredients

Isolated Soy Protein , Lecithin



Isolated Soy Protein Wilpro G100

Product Description

Soybean protein isolate G100 is a non-GMO soybean protein product with high gel elasticity, emulsification and water retention. It is widely used in meat products, fillings, quick-frozen dumplings, meatballs, sausages, ham and other quick-frozen products, leisure products and vegetarian food.

Sensory Index

Analysis	Control Standards	Test Method
Appearance	Yellowish powder	Organoleptic
Taste	No off taste	Organoleptic
Odour	Odourless	Organoleptic

Physicochemical Index

Analysis	Control Standards	Test Method
Moisture ,%	≤7.0	GB 5009.3
Protein(Dry Basis ,N*6.25),%	≥90.0	GB 5009.5
Fat ,%	≤1.0	GB 5009.6
Dry Basis Ash ,%	≤6.0	GB 5009.4
Fiber ,%	≤0.5	GB/T 5009.10

Microbiological Index

Analysis	Control Standards	Test Method
Standard Plate Count ,CFU/g	≤10000	GB 4789.2
Coliform ,CFU/g	≤10	GB 4789.3
E. coli	Negative	AOAC 991.14
Salmonella , /25g	Negative	GB 4789.4

Shelf life And Storage

Under the specified storage and transportation conditions, the shelf life is 18 months, and the product should be stored in a cool, dry and well ventilated environment.

Package

20kg paper bags

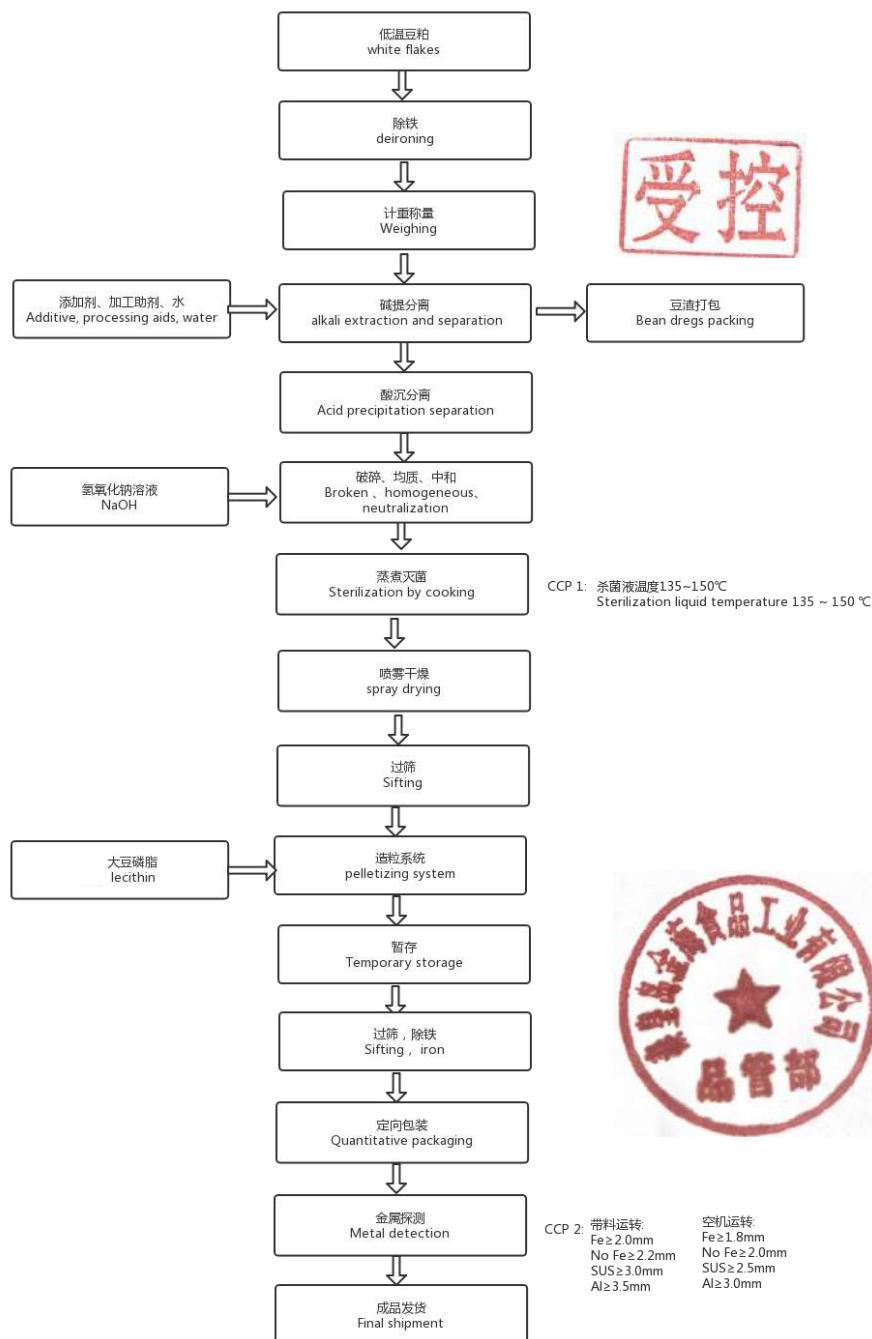
Ingredients

Isolated Soy Protein , Lecithin



分离蛋白工艺流程图（I）

Isolated Soybean Protein Flow Chart（I）



MATERIAL SAFETY DATA SHEET

Isolated Soy Protein Gel Type Wilpro G100



1. Product and company information

- a. Product Name: **Isolated Soy Protein Gel Type Wilpro G100**
b. Company Name: Qinhuangdao Goldensea Foodstuff Industries Co.,Ltd.
Address: No. 1, Jinhai Road, Shanhaiguan Development Zone, Qinhuangdao, Hebei Province, P.R. of China Zip Code: 066206
Emergency Telephone Number: 13833538838 Fax: (86) 335-5086620

2. Hazard information

Most important hazards : None

3. Components and component information

Product Description: Soy protein isolate

Trade Name: SPI

Product target	
Moisture	≤7.0%
Protein (dry)	≥90%
Ash (dry)	≤6.0%
Packing specification	Each bag of 20 kilograms. The compound paper bag, conforms to food health requirement.
microorganism target	
Standard Plate Count	≤10000 cfu/g
Coliform	≤10 cfu/g
Salmonella	Negative
S.aureus	Negative

4. First-aid Measures

- a. Eye contact
None
b. Skin contact
None
c. Inhalation
None
d. Ingestion
None
e. Most important acute and delayed symptoms/effects
None
f. First aid and notes for physicians: Not available



5. Fire fighting measures

Conventional A-class fire, dry chemical, carbon dioxide, foam or water

6. Accidental Release Measures

None

7. Handling and Storage

Stored in 25 degrees Celsius and 60% relative humidity

8. Exposure controls and personal protection measures

No protection

9. Physical and Chemical Properties

- | | |
|------------------|--|
| a. Appearance: | Yellow or white powder |
| b. Odour: | With the product should taste and smell, no odor |
| c. size: | 85% through 100 mesh sieve |
| d. pH: | Neutral |
| e. Flammability: | Non-flammable |
| f. Solubility: | Soluble in water |

10. Stability and reactivity

- a. Chemical Stability: Stable
b. The risk of possible reactions: No

11. Toxicological information

Non-toxic

12. Environmental and ecological information

Biodegradable

13. Waste Disposal

In accordance with national environmental laws and regulations of the treatment.

14. Transport Information

Not a hazardous material according to RID/ADR,GGVS/GGVE, ADNR, IMDG, ICAO-TI/IATA-DGR

15. Regulatory Information

- a. Industrial Safety and Health Law: No
b. Toxic Chemicals Control Law: No
c. Safety management of dangerous substances law: No
d. Waste Management Law: No



e. Other domestic and foreign laws and regulations

16. Additional Information

The information provided above is only the product in a sealed case is accurate.

MSDS format as above with reference to "global harmonization of chemical classification and labeling of Globally Harmonised System (GHS) " Guide to the preparation.

We sincerely do our best to provide current knowledge of accurate and comprehensive information, but does not make any guarantees. Users should bear because of its special use of the product to be appropriate and comprehensive understanding of the responsibility. Qinhuangdao Goldensea Foodstuff Industries Co.,Ltd. will not be liable for any use of the product to any third party losses, damages, and any indirect damages and punitive damages for the losses.



Declaration

To whom it may concern,

We, Qinhuangdao Goldensea Foodstuff Industries Co.,Ltd. hereby declare:

- Guarantee all products are shipped to PT.CHAROEN POKPHAND INDONESIA TBK in accordance with agreed specification.
- Guarantee all products are shipped to PT.CHAROEN POKPHAND INDONESIA TBK in accordance with Regulation of relevant authority.

Qinhuangdao Gold Delicious Food Industries Co., Ltd.



June 21st, 2021



Non-GMO Declaration

To whom it may concern,

We, Qinhuangdao Goldensea Foodstuff Industries Co., Ltd. hereby declare that
our below products:

Textured Vegetable Protein Wiltex 104

Isolated Soy Protein Wilpro G100

Soy Protein Concentrate Wilcon SJ

The products only select pure Non-GMO soybean as raw material. And do not
add any other GMO ingredients in our products.

Qinhuangdao Goldensea Foodstuff Industries Co., Ltd.

June 11th, 2021



Declaration of Allergens Information

To whom it may concern,

Products:

Textured Vegetable Protein Wiltex 104

Isolated Soy Protein Wilpro G100

Soy Protein Concentrate Wilcon SJ

The above products only contain soybean as allergen, in production process, we do not add any other allergen ingredients according to GB 23779.

Qinhuangdao Goldensea Foodstuff Industries Co., Ltd.

June 11th, 2021





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国际互认
检测
TESTING
CNAS L0604

Test Report

QDF22-068387-01

Date: 11 Nov 2022

Client Name: Qinhuangdao Goldensea Foodstuff Industries Co., Ltd

Client Address: NO.1 Jinhai Road Shanhaiguan Development Zone, Qinhuangdao, Hebei Province, China

Sample Name: Isolated Soy Protein Wilpro G100

Manufacturer: /

Sample Batch No.: /

Production Date: /

Sample other information: Declared consignee: PT.CHAROEN POKPHAND INDONESIA TBK JL. ANCOL BARAT VIII NO. 1, ANCOL, PADEMANGAN, JAKARTA UTARA

Above information and sample(s) was/were submitted and certified by the client, SGS quoted the information with no responsibility as to the accuracy, adequacy and/or completeness.

SGS Reference No.: TJF22-016368

Date of Sample Received: 06 Nov 2022

Testing Period: 06 Nov 2022 - 11 Nov 2022

Test Requested: Selected test(s) as requested by client.

Test Method: Please refer to next page(s).

Test Result(s): Please refer to next page(s).

李敏



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QDF22-068387-01

SGS Authorized signature

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Page 1 of 2

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SGS Center, No.143, Zhuzhou Road, Laoshan District, Qingdao, Shandong, China 266101

t (86-532) 68999888

www.sgs.com

sgs.china@sgs.com

Member of the SGS Group (SGS SA)

Test Report

QDF22-068387-01

Date: 11 Nov 2022

Sample Description :

Specimen No.	SGS Sample ID	Description
1	QDF22-068387.001	Sample in bag

Test Result(s) :

Qualitative Analysis(Screening for the presence of genetically modified materials in samples)

Test Method : Real-time PCR system(SN/T 1202-2010)

<u>Test Item(s)</u>	<u>LOD</u>	<u>001</u>
Endogenous Gene	0.1%	Detected
CaMV35S	0.1%	Not detected
NOS	0.1%	Not detected
EPSPS	0.1%	Not detected

Notes :

1. Endogenous Gene: the endogenous gene known to be specific for the target taxon, i. e. consistently present in the target taxon and absent in other taxa.
2. LOD: limit of detection (limit of detection of the real-time PCR amplification of each gene fragment).

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*** End ***



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检测
TESTING
CNAS L2774

Test Report

TJF22-016367-01

Date: 15 Nov 2022

Client Name: QINHUANGDAO GOLDENSEA FOODSTUFF INDUSTRIES CO., LTD.

Client Address: NO.1 Jinhai Road Shanhaiguan Development Zone, Qinhuangdao, Hebei Province, China

Sample Name: Isolated Soy Protein Wilpro G100

Manufacturer: /

Sample Batch No.: /

Production Date: /

Sample other information: Declared consignee: PT.CHAROEN POKPHAND INDONESIA TBK JL. ANCOL BARAT VIII NO. 1, ANCOL, PADEMANGAN, JAKARTA UTARA

Above information and sample(s) was/were submitted and certified by the client, SGS quoted the information with no responsibility as to the accuracy, adequacy and/or completeness.

Date of Sample Received : 04 Nov 2022

Testing Period : 04 Nov 2022 - 15 Nov 2022

Test Requested : Selected test(s) as requested by client.

Test Method : Please refer to next page(s).

Test Result(s) : Please refer to next page(s).



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TJF22-016367-01

赵春平

SGS Authorized Signature

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Member of the SGS Group (SGS SA)

Test Report

TJF22-016367-01

Date: 15 Nov 2022

Sample Description :

Specimen No.	SGS Sample ID	Description
1	TJF22-016367.001	Sample in bag

Chemical test

Test Result(s) :

Test Item(s)	Unit	Test Method(s)	Test Result(s) 001	LOQ
3-MCPD	mg/kg	GB 5009.191-2016 I	ND	0.01

Remark:

- 1.ND = Not Detected
- 2.LOQ = Limit of Quantitation

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Certificate of Registration

BSI Group ANZ Pty Ltd #0723 certifies that:

Qinhuangdao Goldensea Foodstuff Industries Co., Ltd.
Site Code: 2438735
No.1 Jinhai Road, Shanhaiguan Development Zone, Qinhuangdao,
Hebei Province 066206 China

Has achieved:
To the requirements of the:

Grade A
BRC Global Standard for
Food Safety Issue 8: August 2018

Audit programme:

Announced

Scope of activities:

Production of isolated soybean protein (Alkali extraction, Acid precipitation, Centrifugal separation, Sterilization, Spray drying, Sieving). Production of soy protein concentrate (Acid precipitation/ leaching, milling, heat treatment, spray drying, sieving). Production of textured soybean protein (Extruding, cutting, drying, sieving). Production of baker soy flour (Defatted Soy Flour) and toasted soy flour (milling, sieving).

Exclusions from scope:
Product categories:

Production of Refined oil, Solid beverage powder soybean, rice and grain product
15 - Dried food and ingredients

Certificate number:
Auditor number:

BRCFD 753554
21386

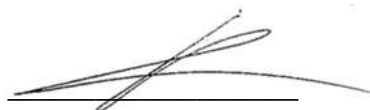
Certificate issue date:
Audit date(s):
Re-audit due date:

25 August 2022
20 July 2022
From 13 July 2023 to 10 August 2023

Certificate expiry date:

21 September 2023

For and on behalf of BSI:



Todd Redwood
Global Food and Retail Supply Chain Operations and Compliance Director



Eurofins Food Assurance

2120 Rittenhouse Street, Suite A
Des Moines, IA 50321, USA
Ph: (515) 299-6979
www.eurofinsus.com/food-safety

**CERTIFICATE OF
REGISTRATION NUMBER:**

V18248000

**CERTIFICATION
DECISION DATE:**

09/07/2021

**INITIAL
CERTIFICATION DATE:**

09/01/2015

ISSUE DATE:

09/07/2021

VALID UNTIL:

08/31/2024

Certificate of Registration

The Food Safety Management System of

Qinhuangdao Goldensea Foodstuff Industries Co., Ltd.
No.1 Jinhai Road Shanhaiguan Development Zone, Qinhuangdao,
Hebei Province 066206, P. R. China

Has been assessed and determined to comply with the requirements of

Food Safety System Certification 22000

FSSC 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (version 5.1).

This certificate is applicable for the scope of:

Scope Statement: Manufacture of edible vegetable oil (crushing, refining, blending, filling) and packing of grain and sticky rice. Separation and processing of soybean Manufacture of solid lecithin used as food ingredients. Processing and re-packing of grain products. Grading and beverage (soybean powder and soymilk powder), instant bean curd jelly, Chinese defatted (defatted soy flour), toasted soy flour, special soybean protein powder, soy protein concentrate, isolated soy protein, textured vegetable protein and extruded soybean product. Soybean flakes, soybean hull and soy molasses, high fiber soybean meal, baker soy flour.

Food Chain (Sub)Category: CIV. Processing of ambient stable products



**Authorized by
Brian Neal
Technical Manager**



OPS-FM-1079

Validity of this certificate can be verified in the
FSSC 22000 database of certified organizations available on www.fssc22000.com.

