INFORMATION

Acquired FSSC 22000, halal certification

As the leading company in inorganic chemicals, our Aichi factory was the first factory in the world to acquire FSSC 22000 for food additive phosphoric acid in January 2012. Furthermore, in January 2019, we acquired halal certification for the same product, which is the first in Japan. Phosphoric acid is a safe food additive, which has been used for many years, but we will make further efforts to ensure safety and peace of mind for our many customers.

CERTIFICATION OF FOOD ADDITIVE PHOSPHORIC ACID

ISO 9001: 2015
(Registration number: JSAQ291)
ISO 14001: 2015
(Registration number: E1456)
FSSC 22000: ver. 4.1
(Registration number: YKA4004715/J)
Halal certification (HALAL حلال)
(Registration number: 257-TSRI/18)

GRADE

75% food additive phosphoric acid
85% food additive phosphoric acid
89% food additive phosphoric acid

BENEFITS

We offer products that satisfy customers in a timely manner.

We provide high quality products that offer safety and peace of mind, and also conform to FSSC 22000 and halal certification systems.
**What is halal?**

Halal are things that are permissible in Islamic law in Arabic. Halal certification is given to products that are certified as halal throughout their manufacturing processes by Islamic law authorities. Our phosphoric acid has acquired halal certification, meaning that it is safe for consumption and intake by Muslims.

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**What is FSSC 22000?**

FSSC 22000 is based in the international food safety management system standard ISO 22000 combined with a program containing strict prerequisite conditions. **FSSC 22000 benefits**

- **Increased clarity**
  Management becomes clear by implementing standards across the food industry.

- **World-class standards**
  These standards are acknowledged the world over.

- **Increased efficiency**
  Complying to standard specifications will decrease the burden of inspection for customers.