

BINTANG JAYAKOTA MANDIRI . CO . LTD

BINTANG JAYAKOTA MANDIRI. CO. LTD

Ikan Tuna Raya IV Street Number. 16, Pedungan Village,
South Denpasar District, Denpasar City, Bali - Indonesia
Telephone Number : +62-361 726599 Fax. (0361) 721483
E-mail : bintangbjm@yahoo.co.id, bintangjayakota@gmail.com



BINTANG JAYAKOTA MANDIRI.CO.LTD



COMPANY HISTORY

Bintang Jayakota Mandiri.Co.Ltd operates in the Fisheries Industry and is located in Benoa Harbour, Denpasar - Bali. Established on July 25th, 2012, the company has been active since early 2016.

Bintang Jayakota Mandiri.Co.Ltd operates in the Fisheries Industry and is located in Benoa Harbour, Denpasar-Bali. Its primary activities include processing, packaging, and distributing fishery products. Bintang Jayakota Mandiri.Co.Ltd is a processing company that holds a GMP Certificate Grade A (5 Scope) & HACCP Certificate Grade A for Frozen Tuna, Frozen Pelagic Fish, Frozen Demersal Fish, and Frozen Cephalopod. The company also holds a Grade B certificate for Frozen Shark.

COMPANY PROFIL

Name of Company	Bintang Jayakota Mandiri.CO.LTD
Company Addrees	Ikan Tuna Raya IV Street Number. 16, Pedungan Village, South Denpasar District, Denpasar City, Bali - Indonesia
Telephone Number	(+62 -361) 726599
E-mail	bintangbjm@yahoo.co.id bintangjayakota@gmail.com
Product	Frozen Tuna, Frozen Pelagic Fish, Frozen Demersal Fish, Frozen Cephalopod, Frozen Shark
HACCP Certificate Grade	• A (Frozen Tuna, Frozen Pelagic Fish, Frozen Demersal Fish , Frozen Cephalopods) • B (Frozen Shark)
Owner (Director)	Hendrik Kosasih
Production Manager	Ahmad Suryana
Quality Assurance	Kadek Ayu Sastra Dewi
Quality Control Laboratory	Riska Surya Prabandari
Quality Control Line	- Septina Ningsih - Mburu Amah

FACILITIES (Meeting Room)



LABORATORY

Testing Parameters :

Chemical :

- Histamin

Mikrobiology :

1. Salmonella
2. Eschericia coli
3. Coliform
4. TPC



PRODUCTION ROOM





ABF (Air Blast Freezer)



Cold Storage



IQF (Individual Quick Freezer)



Chiller Room



METAL DETECTOR



VACUUM MACHINE



GROUNDMEAT MACHINE

MACHINE CONTROL ROOM



PROCESS PRODUCTION



GMP Certificate



P.: 00033214

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. 31146/51/SKP/BK/III/2024

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. BINTANG JAYAKOTA MANDIRI

Alamat
Address : Jl. Ikan Tuna Raya IV No.16, Kel. Pedungan, Kec. Denpasar Selatan, Kota Denpasar
Bali

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 : 15 Maret 2024
15 March 2024

Berlaku sampai dengan
Valid until : 15 Maret 2026
15 March 2026



P.: 00033216

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. 31148/51/SKP/BK/III/2024

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. BINTANG JAYAKOTA MANDIRI

Alamat
Address : Jl. Ikan Tuna Raya IV No.16, Kel. Pedungan, Kec. Denpasar Selatan, Kota Denpasar
Bali

Jenis Produk
Type of Product(s) : Ikan Demersal Beku (Balimong, Kakap Putih, Bawal Hitam, Gabus Laut, Gulama, Lencam, Senangin, Manyung, Anggoli, Kerapu, Opah, Bawal, Kakap Merah, Kaci-kaci, Kurau, Kuro, Kurisi, Ekor Kuning)
Frozen Demersal Fish (Balimong, Barramundi, Black Pomfret, Cobia, Croaker, Emperor, Fourfinger Threadfin, Giant Catfish, Goldbanded Jobfish, Grouper, Moonfish, Pomfret, Red Snapper, Sweetlip, Threadfin, Treadfin Bream, Yellowtail)

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 : 15 Maret 2024
15 March 2024

Berlaku sampai dengan
Valid until : 15 Maret 2026
15 March 2026

GMP Certificate



P.: 00033215

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. 31147/51/SKP/BK/III/2024

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. BINTANG JAYAKOTA MANDIRI

Alamat
Address : Jl. Ikan Tuna Raya IV No.16, Kel. Pedungan, Kec. Denpasar Selatan, Kota Denpasar
Bali

Jenis Produk
Type of Product(s) : Ikan Pelagis Beku (Baby Tuna, Tongkol, Deho, Kuwe, Tembang, Kembung, Mackerel, Lemadang, Marlin, Meka, Gindara, Layaran, Selar, Layang, Cakalang, Tenggiri, Tuna Cakalang)
Frozen Pelagic Fish (Baby Tuna, Bullet Tuna, Deho, Giant Trevally, Goldstripe Sardinella, Indian Mackerel, Mackerel, Mahi-mahi, Marlin, Meka, Oilfish, Sailfish, Scad, Shortfin Scad, Skipjack, Spanish Mackerel, Wahoo, Skipjack 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 : 15 Maret 2024
15 March 2024

Berlaku sampai dengan
Valid until : 15 Maret 2026
15 March 2026



P.: 00033218

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. 31150/51/SKP/BK/III/2024

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. BINTANG JAYAKOTA MANDIRI

Alamat
Address : Jl. Ikan Tuna Raya IV No.16, Kel. Pedungan, Kec. Denpasar Selatan, Kota Denpasar
Bali

Jenis Produk
Type of Product(s) : Cephalopoda Beku (Cumi-cumi)
Frozen Cephalopods (Squid)

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 : 15 Maret 2024
15 March 2024

Berlaku sampai dengan
Valid until : 15 Maret 2026
15 March 2026

GMP Certificate



P.: 00033217

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. 31149/51/SKP/BK/III/2024

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. BINTANG JAYAKOTA MANDIRI

Alamat
Address : Jl. Ikan Tuna Raya IV No.16, Kel. Pedungan, Kec. Denpasar Selatan, Kota Denpasar
Bali

Jenis Produk
Type of Product(s) : Hiu Beku
Frozen Shark

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 : 15 Maret 2024
15 March 2024

Berlaku sampai dengan
Valid until : 15 Maret 2026
15 March 2026



P.: 00033213

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. 31145/51/SKP/BK/III/2024

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. BINTANG JAYAKOTA MANDIRI

Alamat
Address : Jl. Ikan Tuna Raya IV No.16, Kel. Pedungan, Kec. Denpasar Selatan, Kota Denpasar
Bali

Jenis Produk
Type of Product(s) : Pari Beku
Frozen Stingray

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 : 15 Maret 2024
15 March 2024

Berlaku sampai dengan
Valid until : 15 Maret 2026
15 March 2026

HACCP Certificate

	
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. 266/PM/HACCP/PB/04/23	
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 Fish Processing Plant	: PT. BINTANG JAYAKOTA MANDIRI
Alamat Address	: Jl. Ikan Tuna Raya IV No. 16, Kelurahan Pedungan, Kec. Denpasar Selatan, Kota Denpasar, Bali - Indonesia
Jenis Produk Type of Product	: Frozen Tuna
Tahapan Pengolahan Processing Steps	: Receiving, Loining/Whole, Cutting (Forming), Freezing, Packing/Labeling, Cold Storing, Stuffing
Peringkat Rate	: A
Tanggal Inspeksi Date of Inspection	: April 12, 2023
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 Issued in	: Jakarta
Tanggal Date	: April 18, 2023
Berlaku sampai dengan Valid until	: April 18, 2025
 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 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. 265/PM/HACCP/PB/04/23	
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 Fish Processing Plant	: PT. BINTANG JAYAKOTA MANDIRI
Alamat Address	: Jl. Ikan Tuna Raya IV No. 16, Kelurahan Pedungan, Kec. Denpasar Selatan, Kota Denpasar, Bali - Indonesia
Jenis Produk Type of Product	: Frozen Pelagic Fish (<i>Scomberomorus</i> sp, <i>Scomberomorus commerson</i> , <i>Scomberomorus cavalla</i> , <i>Lepidocybium flavobrunneum</i> , <i>Coryphaena</i> sp, <i>Katsuwonus pelamis</i> , <i>Makaira</i> sp, <i>Xiphias gladius</i> , <i>Istiophorus</i> , <i>Tetrapturus</i> , <i>Ruvettus pretiosus</i> , <i>Euthynnus</i> sp, <i>Rastrellinger</i> sp, <i>Decapterus russelli</i> , <i>Selaroides leptolepis</i> , <i>Sardinella fimbriata</i>)
Tahapan Pengolahan Processing Steps	: Receiving, Whole/Filetting, Freezing, Packing/Labeling, Cold Storing, Stuffing
Peringkat Rate	: A
Tanggal Inspeksi Date of Inspection	: April 12, 2023
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 Issued in	: Jakarta
Tanggal Date	: April 18, 2023
Berlaku sampai dengan Valid until	: April 18, 2025
 Dr. Ir. Pamuji Lestari, M.Sc Kepala Badan Karantina Ikan, Pengendalian Mutu, dan Keamanan Hasil Perikanan Director General For Fish Quarantine and Inspection Agency	

HACCP Certificate



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. 295/PM/HACCP/PB/04/23

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. BINTANG JAYAKOTA MANDIRI
Fish Processing Plant

Alamat : Jl. Ikan Tuna Raya IV No. 16, Kelurahan Pedungan, Kec. Denpasar Selatan, Kota
Address Denpasar, Bali - Indonesia

Jenis Produk : Frozen Demersal Fish (*Lutjanus sp*, *Epinephelus sp*, *Lethrinus sp*, *Nemipterus sp*,
Type of Product *Pristipomoides sp*, *Paracaesio sp*, *Cephalopis sp*, *Plectropomus sp*, *Gymnocranius*,
Saloptia powelli, *Lipochelidon sp*, *Eleutheronema tetradactylum*, *Parastromateus Niger*,
Caesio sp, *Psenopsis anomala*, *Mitichthys miiuy*, *Epinephelus malabaricus*,
Pristipomoides multidens)

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

Peringkat : A
Rate

Tanggal Inspeksi : April 13, 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 : April 18, 2023
Date

Berlaku sampai dengan : April 18, 2025
Valid until



Dr. Ir. Pamuji Lestari, M.Sc

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



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. 294/PM/HACCP/PB/04/23

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. BINTANG JAYAKOTA MANDIRI
Fish Processing Plant

Alamat : Jl. Ikan Tuna Raya IV No. 16, Kelurahan Pedungan, Kec. Denpasar Selatan, Kota
Address Denpasar, Bali - Indonesia

Jenis Produk : Frozen Cephalopods
Type of Product

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

Peringkat : A
Rate

Tanggal Inspeksi : April 13, 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 : April 18, 2023
Date

Berlaku sampai dengan : April 18, 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

HACCP Certificate



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. 010/PM/HACCP/PB/12/22

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. BINTANG JAYAKOTA MANDIRI
Fish Processing Plant

Alamat : Jl. Ikan Tuna Raya IV No. 16, Kelurahan Pedungan, Kec. Denpasar Selatan, Kota
Address Denpasar, Bali - Indonesia

Jenis Produk : Frozen Shark
Type of Product

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

Peringkat : B
Rate

Tanggal Inspeksi : November 29, 2022
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 : December 02, 2022
Date

Berlaku sampai dengan : December 02, 2024
Valid until



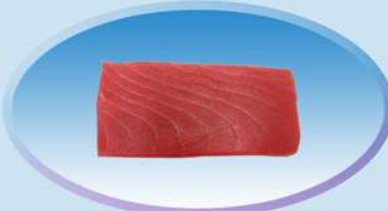
Dr. Ir. Pamuji Lestari, M.Sc

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

FROZEN TUNA PRODUCT



TUNA LOIN



TUNA SAKU



TUNA STEAK



GROUND MEAT



TUNA STRIPMEAT



TUNA POKE/CUBE



BELLY



TUNA SLICE

FROZEN PELAGIC FISH PRODUCT



SPANISH MACKAREL



HEADLESS GUTTED



WHOLE GUTTED GILLED



STEAK

DEMERSAL FISH PRODUCT



RED SNAPPER



FILLET



**WHOLE GUTTED
GILLED SCALED**



HEAD PORTION



GOLDBAND SNAPPER



FILLET



**WHOLE GUTTED
GILLED SCALED**



HEAD PORTION



GROUPE



FILLET



**WHOLE GUTTED
GILLED SCALED**



HEAD PORTION

FROZEN SQUID PRODUCT

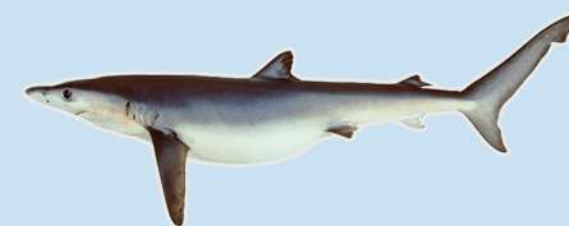


SQUID



Frozen Squid

FROZEN SHARK PRODUCT



BLUE SHARK



WHOLE ROUND



FINS



SHARK SAKU



STEAK SKINLESS



STEAK SKIN ON