

**Address:** Highway 30, Thanh Binh Town, Thanh Binh District, Dong Thap Province, Vietnam.

Hotline: 0938 029 498 Email: info.ngyagricultural@gmail.com

Website: www.ngyagricultural.com



#### **OPEN LETTER**

**To:** Valued Customers and Partners

First and foremost, the Board of Directors of Ngoc Yen Agricultural Food Production Co., Ltd. would like to extend our respectful greetings, along with wishes of good luck and success, to all our valued customers and partners.

Ngoc Yen Agricultural Food Production Co., Ltd., under the brand name Ngoc Yen Drying Salt, was first introduced in 2006 in Dong Thap province.

Initially, Ngoc Yen specialized in producing and supplying a few traditional spices, such as drying salts and drying chili salts, catering to the local market. Thanks to the high quality and reasonable pricing of its products, Ngoc Yen Drying Salt quickly gained a solid reputation and trust from consumers.

In 2016, recognizing the potential and growing demand for agricultural food products, Ngoc Yen Drying Salt decided to expand its business scope and scale. We began collaborating with local farmers and agricultural suppliers to develop new products. This strategic shift marked a significant milestone in the company's growth journey.

By 2022, Ngoc Yen Drying Salt officially rebranded as Ngoc Yen Agricultural Food Production Co., Ltd., ushering in a new era with a mission to deliver high-quality, safe, and sustainable agricultural food products. The company has made significant investments in modern production technology and rigorous quality control processes to ensure that every product meets the highest standards. Special emphasis is placed on sustainable development and social responsibility. Additionally, Ngoc Yen Agricultural Food Production Co., Ltd. is committed to environmental protection through the adoption of modern farming methods.

Over nearly two decades of development, Ngoc Yen Agricultural Food Production Co., Ltd. has made notable contributions to the stability and growth of the local economy. The company continues to expand its product portfolio, which now includes drying salts, drying chili salts, seasoning powders (such as chili powder), and plans to introduce more processed agricultural products in the near future. Moreover, we have extended our market reach



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across Vietnam and started exporting products to international markets, including Japan, South Korea, and Taiwan.

#### (i) Mission

The mission of Ngoc Yen Agricultural Food Production Co., Ltd. is to provide consumers with high-quality, safe, and sustainable agricultural food products. We are committed to:

Top Quality: Ensuring every product is made from fresh, clean, and safe agricultural ingredients, complying with international standards for quality and food safety.

Sustainable Development: Implementing organic farming methods and utilizing renewable energy in production processes to protect the environment and contribute to the sustainable growth of the agricultural sector.

Social Responsibility: Supporting farmers and local communities by creating job opportunities, improving incomes, and enhancing their quality of life.

Innovation and Creativity: Continuously researching and developing new products to meet the diverse and ever-changing needs of the market.

#### (ii) Vision

Ngoc Yen Agricultural Food Production Co., Ltd. aims to become one of the leading companies in the agricultural food industry in the Mekong Delta and Vietnam. We are dedicated to investing in product research and development, scaling up production, and enhancing marketing activities to reach more international consumers. Our strategic goals include:

Expanding Scale: Strengthening production capacity and expanding markets both domestically and internationally.

Technology Leadership: Applying advanced and modern technology throughout the product value chain, from production to distribution, to enhance efficiency and quality.



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Building Trust: Establishing and maintaining the trust of customers, partners, and the community through transparency, responsibility, and unwavering commitment to quality in all activities.

Shaping the Future of Agriculture: Actively contributing to shaping the future of the agricultural industry by leading consumer trends and increasing the value of Vietnamese agricultural products on the global market.

We look forward to cooperating with our esteemed customers and partners in the near future.

Wishing you success and good health.

Sincerely,

### **HUYNH TRONG NGHIA**

**General Director** 

For more information, please contact:

#### NGOC YEN AGRICULTURAL FOOD PRODUCTION CO., LTD.

**Address:** Highway 30, Thanh Binh Town, Thanh Binh District, Dong Thap Province, Vietnam.

Email: info.ngyagricultural@gmail.com

**Phone:** +84 888 829 498

## MUỐI SẤY NGỌC YẾN NGOC YEN DRYING SALT





## Gói 100g (20g x 5 gói) 100g/ bag (20g x 5 packs)







Lọ 120g 120g/ jar

Add: Highway 30, Thanh Binh Town, Thanh Binh District, Dong Thap Province, Vietnam.

Email: info.ngyagricultural@gmail.com

Hotline: +84 888 82 94 98

Website: www.ngyfood.com - www.muoisayngocyen.com

## **SPECIFICATION**

**Product's Name: NGOC YEN DRYING SALT** 

#### **Ingredients**

Ingredients	Function	INS Number	% Usage
Salt	Salt is often used in cooking to enhance the taste of food. Salt helps to bring out the flavors and create balance in the dish		61
Red Chili (Fresh Red Chili)	Chili is commonly used as a spice to create a spicy and flavorful taste for dishes. The capsaicin compounds in chili can help stimulate digestion and create a pleasant sensation after eating.		7
Garlic (Fresh Garlic)	Garlic is often used to create a unique and savory flavor for dishes. Garlic can help improve digestion and enhance the absorption of nutrients.		15
Mononatri Glutamat	It has the ability to enhance the tastiness and intensify the natural flavor of the food.	621	16
Sugar	It has the ability to enhance the tastiness and intensify the natural flavor of the food.		1
		SUM	100

Origin: Vietnam

Packaging: OPP/MCPP Shelf-Life: 12 Months

**Storage:** 

Store in a cool, dry place, preferably in the refrigerator (20°C-25°C). Avoid direct sunlight.

**Usage:** 

Use as a dip for fruits, fresh vegetables, boiled or steamed vegetables, and for seasoning stir-fried, braised, or soup dishes. Ideal for marinating dried fish and grilled seafood.

Dong Thap, date of 02/12/2024

REPRESENTATIVE OF ORGANIZATION,

CÔNG TV (S) gnafure, stamp)

N. A.

**HUYNH TRONG NGHIA** 

Add: Highway 30, Thanh Binh Town, Thanh Binh District, Dong Thap Province, Vietnam. Hotline: +84 888 82 94 98

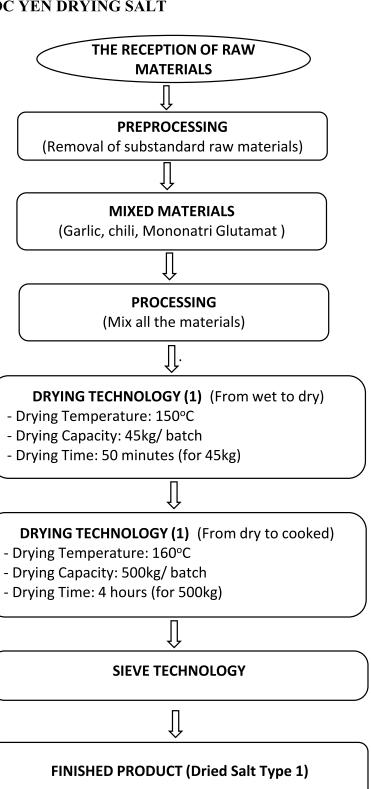
Email: info.ngyagricultural@gmail.com

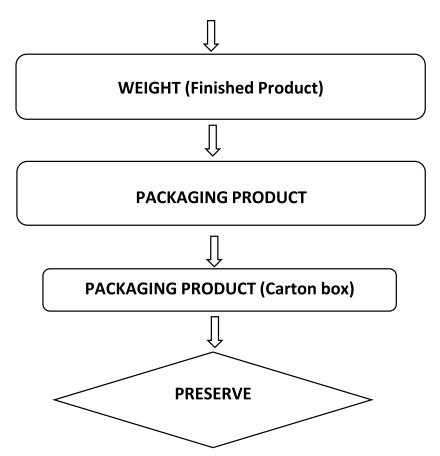
Website: www.ngyfood.com - www.muoisayngocyen.com

## PROCESS FLOWCHART

Product's Name: NGOC YEN DRYING SALT

**Process Flowchart:** 





We hereby certify that above are true and correct.





## TRUNG TÂM KIẾM ĐỊNH VÀ KIỂM NGHIỆM ĐỒNG THÁP DONG THAP VERIFICATION AND TESTING CENTER







### PHIẾU KẾT QUẢ THỬ NGHIỆM/TEST REPORT

Số/No.: MM24084401

Trang/page: 1/3

- Tên mẫu/Name of sample: Muối sấy Ngọc Yến/ Ngọc Yen Drying Salt
- Số lượng/Quantity: 1 gói x 250g/1 bags x 250gr
- Mô tả mẫu/Sample description: Đóng gói trong bịch ni-lon/Stored in plastic bags
- Ngày nhận mẫu/Date of Receiving: 08/8/2024
- Ngày trả kết quả/Date of Result: 16/8/2024
- Thời gian thứ nghiệm/Time trial: 08/8/2024 đến ngày/To date: 16/8/2024
- Thời gian lưu mẫu/Preservation period:

☐ Không / No

☑ Lưu: 5 ngày kể từ ngày trả kết quả Storing sample within 5 days from the date of result return.

- Tên khách hàng/Customer: Công ty TNHH Sản Xuất Thực Phẩm Nông Sản Ngọc Yến /Ngọc Yen Agricultural Food Production Company Limited
- Địa chi/Address: Số 501, Nguyễn Huệ, khóm Tân Đông B, Thị Trấn Thanh Bình, Huyên Thanh Bình, Tinh Đồng Tháp /No 501, Nguyen Hue street, Tan Dong B Sub - village, Thanh Binh Town, Thanh Binh District, Dong Thap Province.

### Kết quả thử nghiệm /Test results: Xem trang sau /Please refer to next page.

- Phiếu kết quả thử nghiệm này chỉ có giá trị trên mẫu thử. /The test report are only valid for the tested sample
- Không được sao chép Phiếu kết quả thứ nghiệm này nếu không được sự đồng ý của Trung tâm Kiểm định và Kiêm nghiệm Đồng Tháp. /This test report shall not be reproduced without the written approval of center.

Ngày 16 tháng 8 năm 2024(dd/mm/yy) GIAM DOCIDIRECTOR

é Văn Thoai



Trang/page: 2/3

KÉT QUẢ THỬ NGHIỆM/TEST RESULT

STT/ No.	Tên chỉ tiêu/ Parameters	Phương pháp thử/ Test method	Kết quả/ Results	Đơn vị tính/ Units
	Cảm quan/Sensory + Trạng thái/Appearance	TCVN 7396 : 2004	+ Dạng đặc trưng /Characteristic .	-
1	+ Màu sắc/Colour + Mùi vị/ Odour & flavour		+ Màu đặc trưng  Characteristic color. + Mùi thom, không có mùi, vị lạ/ Natural, free of foreign odour & flavour.	
2	Độ ẩm/Moisture*	DTM .07.06	2,42	%
3	Natri benzoat* (t/t Axit benzoic)	DTM.HPLC/UV.07.98	Không phát hiện/Not detected (LOD=0,02)	g/kg
4	Tro không tan trong HCl/ HCl-insoluble ash*	TCVN 8124 : 2009	0,045	%
5	Hàm lượng đường tổng/ Total sugar content*	TCVN 4594 : 1988	3,28	%
6	Muối ăn/Sodium chloride*	TCVN 5932 : 1995	89,6	%
7	Chì/Lead (Pb)*	DTM.ICP/MS.07.19	0,149	mg/kg
8	Cadimi/Cadimium (Cd)*	DTM.ICP/MS.07.19	< 0,014 (LOQ=0,014)	mg/kg
9	Asen/(As)*	DTM.ICP/MS.07.19	< 0,025 (LOQ=0,025)	mg/kg
10	Thủy ngân/Mercury (Hg)	Ref.TCVN 7604:2007	Không phát hiện/Not detected (LOD=0,004)	mg/kg
11	Tổng vi khuẩn hiếu khí/Total Aerobic Plate Counts*	TCVN 4884-1 : 2015	$2,9 \times 10^2$	CFU/g
12	E. coli*	TCVN 7924-2 : 2008	< 10	CFU/g
13	Coliform*	TCVN 6848 : 2007	< 10	CFU/g
14	Salmonella*	ISO 6579-1:2017/ Amd 1:2020	Không phát hiện/ Not detected	/25g
15	S. aureus*	TCVN 4830-1 : 2005	< 10	CFU/g



## TRUNG TÂM KIẾM ĐỊNH VÀ KIỂM NGHIỆM ĐÒNG THÁP









Số/No.: MM24084401

Trang/page: 3/3

16	TSBT nâm men-nâm mốc/Total spore of yeasts and moulds*	TCVN 8275-2 : 2010	< 10	CFU/g
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#### Ghi chú/Notes:

- LOD: Giới hạn phát hiện của phương pháp/ Limit of detection

- (\*): Chỉ tiêu được công nhận theo ISO/IEC 17025:2017 (VILAS 260) /The parameters are accredited as conforming to ISO/IEC 17025:2017 by BoA.

> TRƯỞNG PHÒNG HEAD OF TESTING LABORATORY

> > Võ Thị Bích Trân



BM 04/TT-7,8; LBH: 1.19

## MUỐI SẤY NGỌC YẾN NGOC YEN DRYING SALT





## Gói 90g (15g x 6 gói) 90g/ bag (15g x 6 packs)







**Lo 90g** 90g/ jar

Add: Highway 30, Thanh Binh Town, Thanh Binh District, Dong Thap Province, Vietnam.

Email: info.ngyagricultural@gmail.com Hotline: +84 888 82 94 98

Website: www.ngyfood.com - www.muoisayngocyen.com

## **SPECIFICATION**

Product's Name: DRIED CHILI SALT

#### **Ingredients**

Ingredients	Function	INS Number	% Usage
Salt	Salt is often used in cooking to enhance the taste of food. Salt helps to bring out the flavors and create balance in the dish		62
Red Chili (Fresh Red Chili)	Chili is commonly used as a spice to create a spicy and flavorful taste for dishes. The capsaicin compounds in chili can help stimulate digestion and create a pleasant sensation after eating.		19
Garlic (Fresh Garlic)	Garlic is often used to create a unique and savory flavor for dishes. Garlic can help improve digestion and enhance the absorption of nutrients.		15
Mononatri Glutamat	It has the ability to enhance the tastiness and intensify the natural flavor of the food.	621	3
Sugar	It has the ability to enhance the tastiness and intensify the natural flavor of the food.		1
		SUM	100

**Origin: Vietnam** 

Packaging: OPP/MCPP Shelf-Life: 12 Months

**Storage:** 

Store in a cool, dry place, preferably in the refrigerator (20°C-25°C). Avoid direct sunlight.

#### Usage:

Use as a dip for fruits, fresh vegetables, boiled or steamed vegetables, and for seasoning stir-fried, braised, or soup dishes. Ideal for marinating dried fish and grilled seafood.

Dong Thap, date of 02/12/2024 REPRESENTATIVE OF ORGANIZATION,

CÔNG IV (SIGNATURE STAMP)

HUYNH TRONG NGHIA

Add: Highway 30, Thanh Binh Town, Thanh Binh District, Dong Thap Province, Vietnam.

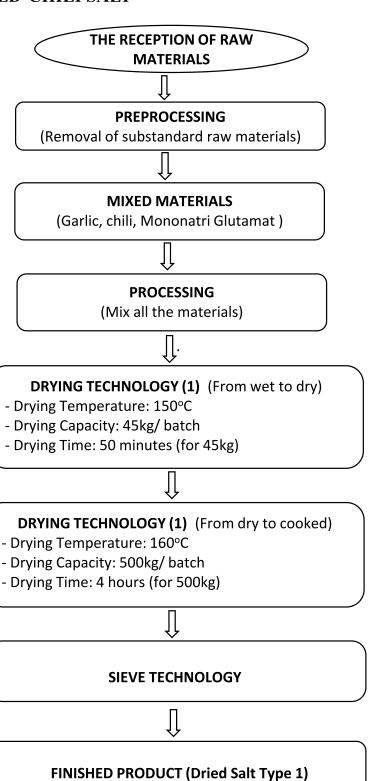
Email: info.ngyagricultural@gmail.com Hotline: +84 888 82 94 98

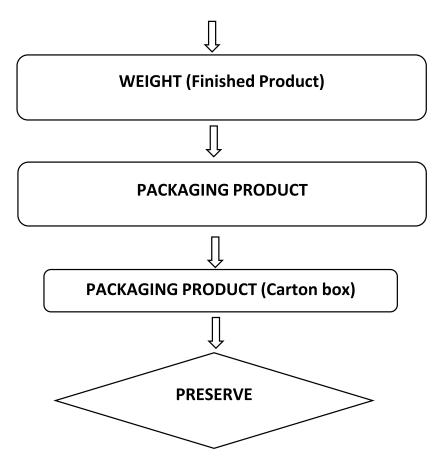
Website: www.ngyfood.com - www.muoisayngocyen.com

## PROCESS FLOWCHART

Product's Name: DRIED CHILI SALT

#### **Process Flowchart:**





We hereby certify that above are true and correct.





## TRUNG TÂM KIẾM ĐỊNH VÀ KIỂM NGHIỆM ĐỒNG THÁP DONG THAP VERIFICATION AND TESTING CENTER





035/2022/BNN-KNTP 019/2023/BYT-KNTP 385/OĐ-BVTV-KH



### PHIẾU KẾT QUẢ THỬ NGHIỆM/TEST REPORT

Số/No.: MM24084402

Trang/page: 1/3

- Tên mẫu/Name of sample: Muối ót sấy/ Drying Chili Salt
- Số lượng/Quantity: 1 gói x 250g/1 bags x 250gr
- Mô tả mẫu/Sample description: Đóng gói trong bịch ni-lon/Stored in plastic bags
- Ngày nhận mẫu/Date of Receiving: 08/8/2024
- Ngày trả kết quả/Date of Result: 16/8/2024
- Thời gian thử nghiệm/Time trial: 08/8/2024 đến ngày/To date: 16/8/2024
- Thời gian lưu mẫu/ Preservation period:

☐ Không / No

☑ Lưu: 5 ngày kể từ ngày trả kết quả Storing sample within 5 days from the date of result return.

- Tên khách hàng/Customer: Công ty TNHH Sản Xuất Thực Phẩm Nông Sản Ngọc Yên /Ngọc Yen Agricultural Food Production Company Limited
- Địa chi/Address: Số 501, Nguyễn Huệ, khóm Tân Đông B, Thị Trần Thanh Bình, Huyện Thanh Bình, Tinh Đồng Tháp /No 501, Nguyen Hue street, Tan Dong B Sub - village, Thanh Binh Town, Thanh Binh District, Dong Thap Province.

### Kết quả thử nghiệm /Test results: Xem trang sau /Please refer to next page.

- Phiếu kết quả thử nghiệm này chỉ có giá trị trên mẫu thử. /The test report are only valid for the tested sample
- Không được sao chép Phiếu kết quả thử nghiệm này nếu không được sự đồng ý của Trung tâm Kiểm định và Kiểm nghiệm Đồng Tháp. /This test report shall not be reproduced without the written approval of center.

F6 thang 8 năm 2024(dd/mm/yy) GIAM DOCIDIRECTOR

Lê Văn Thoại

BM 04/TT-7.8; LBH: 1.19



Trang/page: 2/3

KÉT QUẢ THỬ NGHIỆM/TEST RESULT

STT/ No.	Tên chỉ tiêu/ Parameters	Phương pháp thử/ Test method	Kết quả/ Results	Đơn vị tính/ Units
	Cảm quan/Sensory + Trạng thái/Appearance + Màu sắc/Colour	TCVN 7396 : 2004	+ Dạng đặc trưng /Characteristic . + Màu đặc trưng	-
1	+ Mùi vị/ Odour & flavour		/Characteristic color. + Mùi thom, không có mùi, vị lạ/ Natural, free of foreign odour & flavour.	
2	Độ ẩm/Moisture*	DTM .07.06	1,49	%
3	Natri benzoat* (t/t Axit benzoic)	DTM.HPLC/UV.07.98	Không phát hiện/Not detected (LOD=0,02)	g/kg
4	Tro không tan trong HCl/ HCl-insoluble ash*	TCVN 8124 : 2009	0,040	%
5	Hàm lượng đường tổng/ Total sugar content*	TCVN 4594 : 1988	7,32	%
6	Muối ăn/Sodium chloride*	TCVN 5932 : 1995	77,4	%
7	Chì/Lead (Pb)*	DTM.ICP/MS.07.19	0,174	mg/kg
8	Cadimi/Cadimium (Cd)*	DTM.ICP/MS.07.19	< 0,014 (LOQ=0,014)	mg/kg
9	Asen/(As)*	DTM.ICP/MS.07.19	< 0,025 (LOQ=0,025)	mg/kg
10	Thủy ngân/Mercury (Hg)	Ref.TCVN 7604:2007	Không phát hiện/Not detected (LOD=0,004)	mg/kg
11	Tổng vi khuẩn hiếu khí/Total Aerobic Plate Counts*	TCVN 4884-1 : 2015	9,0 x 10 <sup>1</sup>	CFU/g
12	E. coli*	TCVN 7924-2 : 2008	< 10	CFU/g
13	Coliform*	TCVN 6848 : 2007	< 10	CFU/g
14	Salmonella*	ISO 6579-1:2017/ Amd 1:2020	Không phát hiện/ Not detected	/25g
15	S. aureus*	TCVN 4830-1 : 2005	< 10	CFU/g



## TRUNG TÂM KIỆM ĐỊNH VÀ KIỆM NGHIỆM ĐỒNG THÁP DONG THAP VERIFICATION AND TESTING CENTER



035/2022/BNN-KNTP 019/2023/BYT-KNTP 385/QD-BVTV-KH



Số/No.: MM24084402

Trang/page: 3/3

16	TSBT nấm men-nấm mốc/Total spore of yeasts and moulds*	TCVN 8275-2 : 2010	< 10	CFU/g
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#### Ghi chú/Notes:

- LOD: Giới hạn phát hiện của phương pháp/ Limit of detection

- (\*): Chi tiêu được công nhận theo ISO/IEC 17025:2017 (VILAS 260) /The parameters are accredited as conforming to ISO/IEC 17025:2017 by BoA.

> TRƯỞNG PHÒNG HEAD OF TESTING LABORATORY

> > Võ Thị Bích Trân



**í**nspect



Client Name and address

## NGOC YEN AGRICULTURAL FOOD PRODUCTION COMPANY LIMITED

Highway 30, Thanh Binh Town, Thanh Binh District, Dong Thap Province, Vietnam

Standard

# ISO 22000:2018 Food Safety Management System

INSPECT assessed and approved that related firm meets the requirements of the designated standard at related scope

Scope

Processing and trading of agricultural products (chili), dried salt

IAF/Category Code: B

Initial issue date: 02.12.2024

Issue date of this certificate: 02.12.2024 Validity of this certificate: 01.12.2025 Recertification date: 01.12.2026 Certificate No: 24.09.543-FSM

The validity period of certificate is 3 years

INSPECT is accredited by International Accreditation Service (IAS)

To verify the validity of this certificate please visit: www.inspect.com.tr

The validity of this certificate depends on the success of surveillance assessments



**í**nspect



Client Name and address

## CÔNG TY TNHH SẢN XUẤT THỰC PHẨM NÔNG SẢN NGỌC YẾN

Quốc lộ 30, Thị Trấn Thanh Bình, Huyện Thanh Bình, Tỉnh Đồng Tháp, Việt Nam

Standard

# ISO 22000:2018 Food Safety Management System

INSPECT assessed and approved that related firm meets the requirements of the designated standard at related scope

Scope

Chế biến và kinh doanh nông sản (ớt), muối sấy.

IAF/Category Code: B Initial issue date: 02.12.2024

Issue date of this certificate: 02.12.2024 Validity of this certificate: 01.12.2025 Recertification date: 01.12.2026 Certificate No: 24.09.543-FSM

The validity period of certificate is 3 years

INSPECT is accredited by International Accreditation Service (IAS)

To verify the validity of this certificate please visit: www.inspect.com.tr

The validity of this certificate depends on the success of surveillance assessments



## ACTS

#### AL-WAIZ CERTIFICATION & TRAINING SERVICES



## شهادة الحلال

## Halal Certification

Awarded to

### NGOC YEN AGRICULTURAL FOOD PRODUCTION COMPANY LIMITED

Producing Location: National Highway 30, Thanh Binh Town, Thanh Binh District,
Dong Thap Province, Vietnam

Al-Waiz Certification & Training Services Pvt. Limited (A C T S) Certifies that the Halal Management System of the above organization for the following products has been audited and found in accordance with Halal Food-Part 1: General Requirements (GSO 2055-1/2015) and General Principles of Food Hygiene (GSO 1694/2005)

Scope:	e: Production and Trading of Chili, Dried Chili Salt for Export	
Category:	CIV - Processing of Ambient Stable Products	

#### **Further Information:**

Products Certified	Brand/Trade Mark:	NEW FOODS
As stated above	NGOC YEN AGRICULTURAL FOOD PRODUCTION	NGYFOODS

Original approval date: 27-November-2024

Subject to the continual satisfactory operation of the organization's Halal Food Management System, this Certificate is valid from: **27-November-2024** Valid until: **26-November-2025** 

To check this certificate validity pleases call: **+92 42 3597 6227** or Email to **info@acts.pk**Further clarifications regarding the scope of this certificate and the applicability of the Halal Food Management System requirements may be obtained by consulting the organization.

Certificate Number: HC/NYAFP-503/PAK

Dr. Muhammad Qasim Chief Executive Officer Maulana Indyat-ur-Rahman Sharah Advisor

A C T S is accredited and approved by the followings: GAC (GCC Accreditation Centre), PNAC (Pakistan National Accreditation Council)

GAC (GCC Accreditation Centre), PNAC (Pakistan National Accreditation Council)
MoIAT (Ministry of Industry & Advance Technology UAE) MUIS (Majlis Ugama Islam Singapore)
SASO (Saudi Standard, Metrology and Quality Org.) SFDA (Saudi Food and Drug Authority - KSA)
CICOT (Thailand), WHC (World Halal Council), MOPH (Ministry of Public Health - QATAR)
The Halal Product Assurance Organizing Body (BPJPH)-INDONESIA



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 ⊜ info@acts.pk
 ⊕ +92(0) 42 3597 6227
 □ +92 (0) 335 4646464





This certificate of Registration certifies that:

# NGOC YEN AGRICULTURAL FOOD PRODUCTION COMPANY LIMITED

Highway 30, Thanh Binh Town, Thanh Binh District, Dong Thap Province, Vietnam

has registered with the US Food and Drug Administration pursuant to Bioterrorism Act of 2002 and the Food Safety Modernization Act.

US FDA Registration Number: 10115646846

**DUNS Number: 673902353** 

US Agent: Willow Glen Consultancy Willow Glen Number: WG2072995 Expiration Date: November 30, 2025

This certificate affirms that the above-named facility is registered with the US FDA pursuant to the regulations required by the US laws. This registration has been verified as effective by Willow Glen Consultancy as of the date below, unless such registration has been terminated after issuance of this Certificate. Willow Glen Consultancy makes no additional representations or warranties, nor does this certificate carry any to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Willow Glen Consultancy assumes no liability to any person or entity in connection with the foregoing, nor does the U.S. FDA recognize a certificate of registration issued by Willow Glen Consultancy.

Willow Glen Consultancy is a private agent not affiliated with the U.S. Food and Drug Administration.

amanda On

Amanda Ou, Operation Director Willow Glen Consultancy LLC +1-619-869-0249

Date: November 29, 2024



WillowGlenFDA.com Info@WillowGlenFDA.com 8880 Rio San Diego Dr, #800 San Diego, CA 92108, USA