

# FOCUS ON ASIA - AGRI FOOD

## AN SGS CORPORATE NEWSLETTER FOR AGRICULTURAL SERVICES

MAY 2017

Rising populations and increasing globalisation make Asia-Pacific one of the fastest growing regions in the world for agriculture and food products.

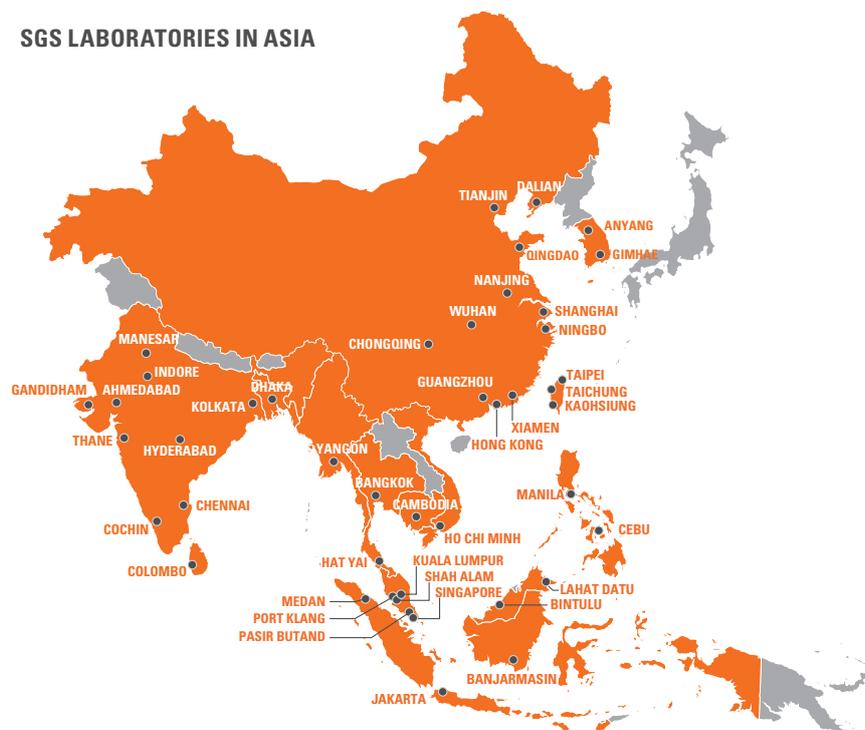
Consumers are driving seemingly ever greater demand for safe nutritional foods, both in this region and globally. High trade volumes and inward investment provide a welcome opportunity for the agriculture and food industry to improve its management, testing, inspection and certification processes. Thereby making local operators more competitive, in domestic and international markets.

### SGS SERVICES IN ASIA AND THE PACIFIC

SGS is the largest testing, inspection and certification (TIC) company to offer the full range of services across the value chain, from field to fork. With an unrivalled network of expertise, offices and laboratories at key location across the region, we can deliver a comprehensive range of services to ensure the quality and quantity of commodities and food products from seed selection to final product. We offer:

- Registration field trials
- Inspection & sampling
- Testing & analysis
- Certification
- Fumigation & pest control
- Training

### SGS LABORATORIES IN ASIA



### NEW DEVELOPMENTS

Just as our clients must keep up to date with advances in scientific understanding, technology, equipment and regulations, so must SGS. SGS has developed and acquired some technology to help you be the best, including food authenticity for All Species ID with Next Generation Sequencing, supply chain analysis and monitoring with SGS Transparency-One, a new product that will shortly be available, SGS Digicomply, a web platform for food compliance, and AgFlow an innovative trade intelligence platform aggregating Over-The-Counter market data on commodities.

We are also investing in the Asia-Pacific region. This year we will open new

laboratories in Indonesia and the Philippines, and invest in state of the art testing and analytical equipment for laboratories across our network, ensuring the highest levels of accuracy, fast turnaround times and results you can rely on.

Based in all the major agriculture and food markets across the region, our network of experts has the skills, knowledge and time to help, wherever you are based.

**HENRY WANG**

Vice-President Business Development Asia-Pacific

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# SUSTAINABLE SUPPLY CHAINS – CONNECTING FARMERS TO MANUFACTURERS AND BEYOND

SGS has been helping to pilot the new Sustainable Rice Platform (SRP) and launched Transparency-One, a cutting edge supply chain analysis tool.



Rice is the main staple for 3.5 billion people, delivering 20% of their daily calorie intake. Consumption continues to grow in Asia, and though there are signs of decline in some higher income countries, it remains the fastest growing food staple in Africa and Latin America

Producing, on average, 480 million metric tonnes (MMT) per year, the rice industry is fragmented and complex. Globally, more than 2 million smallholders work 160 million hectares of land, but production yields are stalling and environmental concerns are growing.

With so many producers and a vast global market, the challenge facing the industry is how to improve sustainability both in environmental and business terms.

## SETTING A NEW STANDARD FOR SUSTAINABLE RICE

The Sustainable Rice Platform (SRP), a multi-stakeholder alliance, was established in 2011 to promote efficient use of resources, improve climate change resilience in rice production, contribute to food security and improve smallholder incomes.

From its earliest days, the SRP has pursued voluntary market transformation initiatives by developing and implementing guidelines, performance indicators and more recently the Standard on Sustainable Rice Cultivation v1.0 in 2015.

According to Geert Eenhoorn, Project Manager Rice, at UTZ: "The new Standard on Sustainable Rice Cultivation is not merely about adding a certification mark to the end-product, it is about making a difference to farming, farmers and the environment around the globe. It addresses the challenges faced by the full range of businesses, from smallholders to larger rice producers, through 12 performance indicators that can be scaled to suit. In a departure from the traditional pass/fail standard, the inclusion of these indicators helps to drive a culture of continuous improvement."

A multi-layer assurance system, the new standard provides not only support to smallholders and rice producers, but also assurance for the benefit of the wider industry and local authorities.

## BIG BRANDS LEND SUPPORT

According to UTZ many big brands share an enthusiasm for sustainable rice. For example, Mars Food, owner of the largest rice brand, Uncle Ben's Rice, has committed to sustainably source 100% of its rice by 2020.

## TRANSPARENCY-ONE

Transparency-One, a partner of SGS, supports global supply chains by helping companies ensure their products are safe and conform to product safety rules and regulations. It enables companies to discover, analyse and monitor all suppliers, components and facilities in their entire supply chain, using real time supply chain data.

SGS has recently announced that it is working with Mars Food, Transparency-One and Blippar to revolutionize Mars Food's end-to-end supply chain transparency, exploring new ways to map its supply chains end-to-end and to connect customers with farmers.

## SGS RICE SERVICES

With testing laboratories across the world's rice producing countries, we deliver the widest range of services to ensure the quality and safety of your rice crops. From rice authentication and contamination, to GMO determination and pesticide residue analysis, we have the capabilities to deliver accurate analyses in the quickest turnaround times.

Our stock monitoring and fumigation services minimise the risk of damage and loss, also ensuring that issues can be addressed promptly.

Gain the confidence you need to access new markets and establish new business with our audit and certification services.

## GUY ESCARFAIL

Vice-President SGS Transparency-One  
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# IDENTIFY FOOD FRAUD AND VERIFY AUTHENTICITY

Food adulteration and contamination, accidental or intentional, has never been acceptable. In 21st century food processing and production it is identifiable and preventable. Advances in technology mean that demonstrating the authenticity of food products has never been easier.

The presence of unexpected ingredients can be a result of deliberate contamination (fraud), a genuine mistake, a lack of training in identifying raw materials, insufficient control in the supply chain or documentation checks.

There are various routes to demonstrating the authenticity of food as well as reducing the risk of adulteration and contamination, two key routes are:

- Food safety schemes
- Species testing and analysis

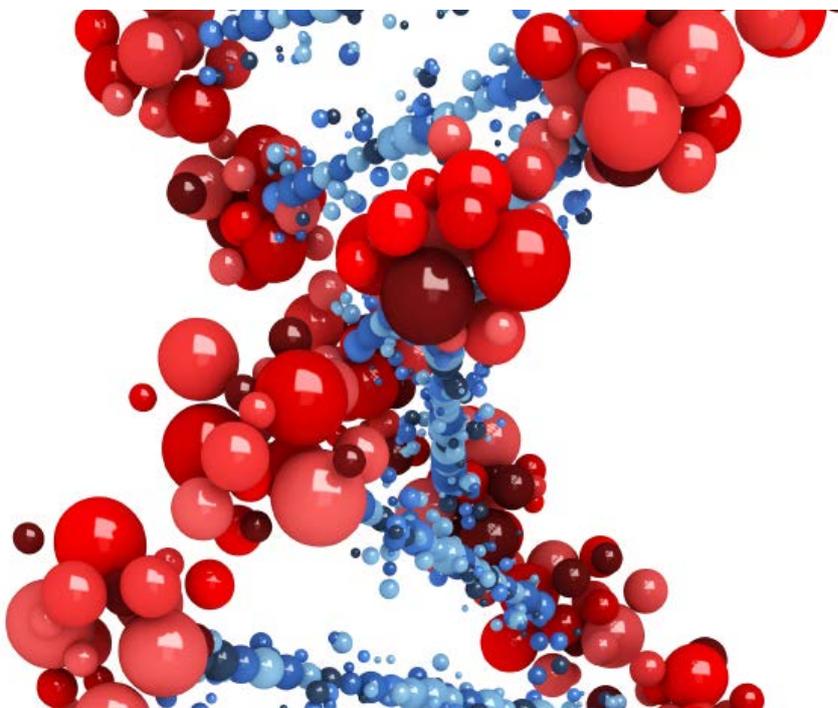
Food substitution of food is commonplace. A robust safety management system can help to ensure that fish, and meat products, amongst others, are what they claim to be.

## FOOD SAFETY SCHEMES

Food supply chains employ a variety of quality, safety and safety schemes to ensure that policies and processes are in place to source and ensure incoming raw ingredients are of the desired product and quality. The robust controls these schemes require, reinforced by independent audit and certification, help to ensure that the risk of adulteration or contamination is minimised, and that food origins are traceable and verifiable.

## SPECIES IDENTIFICATION

The food industry loses some \$10-15 billion annually to fraud. Next generation sequencing (NGS), DNA analysis is the most powerful tool in the food industry's battle to protect operations, customers and consumers, and to eliminate food fraud. Not only can this type of testing be used to confirm species authenticity with a full biological breakdown of the sample and drive improvements in traceability, it also has the added benefit of being able to ascertain species, as required for food labels. For example,



all species identification analysis using NGS will confirm, with just one test, all the fish species that are present to confirm, for example, that the fish in a pie is solely salmon.

NGS DNA untargeted diagnostics can identify the biological content of a food sample, processed or unprocessed, and will answer the question "What's in my sample?" for categories including:

- Fish & seafood
- Meat
- Plants
- Mushrooms
- Pathogens

Other popular techniques, known as 'targeted', will answer the question 'does this sample contain pork?', and include:

- ELISA
- PCR

All species identification analysis can confirm species, including Latin names, to help ensure the accuracy of food labels and to meet legislative requirements. In addition, it can be employed to check for allergen contamination.

## SGS SERVICES

In addition to our world leading audit and certification services, and extensive global network of ISO 17025 food testing laboratories, SGS has specialist molecular biology facilities which enable the company to authenticate foods and identify any contamination (accidental and intentional) for clients around the world.

Complementary to species identification testing, SGS offers a wide range of services to help combat food fraud, including Transparency-One, radioactive isotope testing for geographic fraud or sugar identification, inspections for net content fraud, and many other tests depending on the items.

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**JAMES COOK**  
Global Food Inspection Technical Manager  
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## SUPPLY CHAIN VALIDATION – FROM FARM TO PACKAGED END PRODUCT

Demand for poultry and other meat products continues to grow, not just in traditional markets like North America and Europe, but also across Asia.

SGS can support breeders, farmers, feed producers, transporters, slaughterhouses and deboners and packers at every stage of the processing chain up to the end customer.

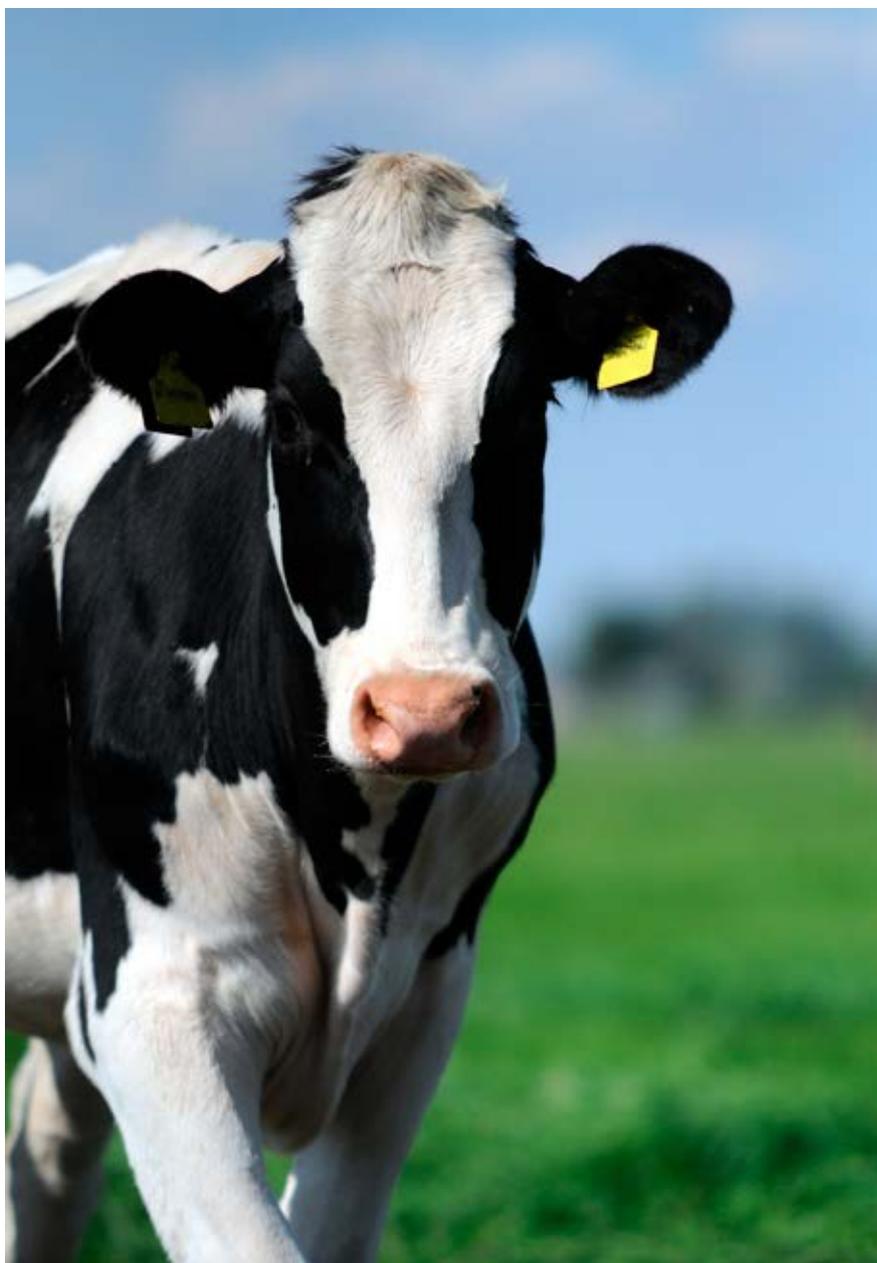
We deliver tailored packages of quality assurance programmes, audit, inspection, testing and certification services to help you to improve your market access. Read on to find out more about the business possibilities and issues, as well as the solutions available.

### FOOD QUALITY AND SAFETY SYSTEMS

The meat supply chain must have robust control procedures, including traceability and accountability in place. Implementing a production and food quality management system should be a priority. The international food trade requires that meat produced in one country complies with consumer and legislation requirements in its destination market. Established, well respected systems and schemes include:

- SGS tailored supply chain improvement for the meat supply chain
- FEED safety certifications GMP+, FC / EFISC / FAMI-QS
- NON GMO feed certification
- SQF certification and GLOBALG.A.P livestock certifications
- HACCP
- Halal certifications under HAB Global Halal Standard

Implemented in-house, audited, monitored and certified by a third party – such as SGS, these schemes validate handling, processing, welfare and monitoring procedures and rules. Choose the right system and scheme to cover the whole production process, from farm to packaged end product.



### ANIMAL WELFARE

The OIE, the World Organisation for Animal Welfare, promotes animal welfare and recognises the complexity of an issue where the perception of welfare differs from one region and culture to another. It believes that standards should be based on sound science and focus on the results achieved for the animal. At SGS, we provide a range of assessment services to help you develop and improve animal welfare.

### ON THE FARM

This supply chain starts with the birth of new animals, with fattening operations who perform feeding. Production of feed safety certification and feed testing. This ensures that animals are appropriately nurtured and can produce a quality meat. This includes the farming of by-products, such as milk and eggs.

Many countries regulate the conditions for livestock farms on which animals are reared and fattened. Regular audits and inspections at every stage, from broiler

production, hatcheries and fattening farms offer retailers reassurance that the supply is trustworthy and robust. Where such regulations do not exist, best practices available in other countries can be used to achieve similar quality and compliance.

### IN TRANSIT

Our animal welfare experts verify the qualifications of handlers, transporters and check that there is sufficient floor space and height for the animals brought to slaughterhouses.

### IN THE SLAUGHTERHOUSE

Inspectors oversee the unloading process and log each new arrival, checking animal records against delivery notes and official documentation. To

guarantee meat quality, they monitor the quality of animals delivered, identify potential deficiencies in animal handling and related animal welfare issues. This service can be extended to include monitoring throughout the waiting, restraint and stunning areas.

Regular inspections ensure that hygiene, veterinary, welfare and administration controls are implemented and adhered to.

### MOVING MEAT TO MARKET

Once slaughtered, meat products must be deboned, cut, prepared, packaged and packed for transportation. Implementing appropriate food safety systems and employing our expertise for monitoring purposes, ensures that products reach the end customer in perfect condition.

### FOOD TESTING

Forming part of any food quality/safety management system, food testing can reveal contaminants, microbiology, identify ingredients and inform the labelling process. Our experts, operating from a global network of ISO 17025 accredited food testing labs, can advise you on the relevant testing regulations and requirements, including the recent development of an accredited analytical method for mineral oil saturated hydrocarbons (MOSH)/mineral oil aromatic hydrocarbons (MOAH) among others.

### FEED TESTING

Ensuring quality and safety, SGS animal feed testing and inspection services ensure the nutritional content and value of feeds. Covering a wide range of feeds, we offer full proximate analysis, as well as analysis for concentrates and compound feeds, with energy values.

### INDEPENDENT EXPERTISE

With more than 130 years experience in agriculture surveillance, of final fresh and processed food, SGS is qualified, experienced and equipped to support feed producers, farmers, slaughterhouses and processors with audit, inspection and certification services at every step.

### BRUNO WIDMER

Food Business Development Manager  
[Bruno.Widmer@sgs.com](mailto:Bruno.Widmer@sgs.com)



## PHILIPPINES

More than 80 staff, operating two laboratories and two offices in the Philippines, deliver a broad range of services to the country's agriculture and food industry.

From farm to plate, in the Philippines we deliver services for the commodities, trade, food processing and manufacturing, and retail and hospitality sectors. Including, but not limited to:

- Testing and analytical services
- Inspections
- Audit and certification
- Training
- Technical assistance

Building on our established business, we have recently extended operations into the southern Philippines, expanded the range of our testing services to include monounsaturated fatty acids (MUFA), polyunsaturated fatty acids (PUFA), anisidine value, Omega 3, antibiotic and water activity testing, and increased our technical support services for traceability.

In 2017, we plan to establish a dedicated pesticide residue testing laboratory in southern Philippines, expand our existing food and feed service capabilities on food authenticity – specifically DNA identification in Halal products, as well to include more pathogen identification.

Our experts are ready and waiting to support your enterprise, contact us to find out more about the service we can deliver, [ph.food.solutions@sgs.com](mailto:ph.food.solutions@sgs.com)

**JOSE DECOLONGON**

Business Manager

[Jose.Decolongon@sgs.com](mailto:Jose.Decolongon@sgs.com)



### OFFICE AND LABORATORY TEAM

Lian Ortiz	Supervisor
Mary Francis Relova - De Guzman	Technical Sales Coordinator
Jessica Pusod	Key Account Management Assistant
Ysabel Ventura	Technical Sales Specialist
Jennifer Pacannuayan	Business Development & Sales Manager
Danica de Guzman	Business Development & Marketing Specialist
Anicia Santos	Business Development
Eden Estolano	Technical Sales Specialist
Gloria Lozano-Lopez	Operations Executive
Meden Peneyra	Laboratory Operations Manager
Aileen Aparicio	Technical Sales Specialist
Erika Robel	Technical Sales Specialist
Maylene Vertucio	Technical Sales Coordinator
Jinelle Picones	Key Account & Technical Sales Specialist
Jose Decolongon	Business Manager
Rico Mera	Operations Executive
Ferrando Rubiano	Technical Sales Specialist
Dayne dela Cueva	Technical Sales Specialist
Jonathan Viray	Supervisor
Victor Calalang	Office Associate
Harold Eborá	Operations Executive

## INDONESIA

With a network of five offices and three laboratories, and a staff of more than 100, SGS Indonesia delivers an extensive range of services for the agriculture and food industry.

In 2016, we expanded our capabilities and accreditations with acceptance by the Grain and Feed Trade Association (Gafta) as an analyst member and the development of new testing capabilities to demonstrate the compliance of various food product with the relevant Indonesia National Standards (SNI). These changes mean we can now analyse the quality of grain traded under Gafta contract terms and conduct SNI testing for biscuits, instant coffees, mineral waters, flour and sugar with the relevant Indonesia National Standards (SNI), as well as microbiology testing for milk and minerals and heavy metal testing for edible oils.

### ON THE FARM

Our new field trials service for the registration of new pesticide products is going well, and we plan to expand capacity in 2017 to meet client demand.

### IN THE LAB

Using our state of the art food and feed testing laboratory services, we can help minimise potential hazards and protect clients from food safety scares, compensation claims and negative publicity. Our ISO 17025 accredited food and feed laboratory delivers testing services including:

- Pesticide residue
- Proximate
- Allergen
- Antibiotic residue
- Aflatoxins
- Sweeteners
- Preservatives
- Synthetic colour
- Vitamins
- Heavy metal residue
- Microbiological

We also provide regulatory advice services which cover information on legal requirements, standards and quality specifications for defined products and markets.



### TRADE TEAM

Anne Agustaine	Customer Care Coordinator
Soedarno	Operation Manager Grain / Soft Foods
Syarifuddin	Customer Care
Chrysanthus Ardono	Sales and Development Manager
Dianing Paraminta	Customer Care
Noro Hutomo	Business Manager
Fajar Hidayat	Operation Manager Liquid
Rita Tamba	Customer Care
Agus Mamun	Customer Care Coordinator
Sukarmat	Technical Coordinator



### LABORATORY MEDAN

Yusran Ramli	Chemist
Rinaldi Sinaga	Chemist
Ronny Darwin	Chemist supervisor

## ON THE ROAD

Our inspection services start in the field, highlight defects early, and enable clients to make timely interventions that avoid costly problems further down the supply. These services reduce the risk of product rejections and recalls. We also inspect food products at the retail store level to evaluate aspects such as shelf positioning, pricing and point of sale material, in addition to sample selection for testing.

## PRODUCT CERTIFICATION BODY

SGS Indonesia is approved and appointed by the Ministry of Industry and National Accreditation Body as a Certification Body for Biscuits, Sugar, Flour, Cooking oil Mineral Water, etc.

## MOVING IN 2017

This year, we will relocate to new larger premises of 5,000 m2 with a modern chemical and microbiology laboratory and office. We will also invest in new equipment to support the development of residue testing, as well as expand our microbiology, DNA, Halal and GMO testing services.

We will also introduce flexi tanks and weigh bridge services in the port.

Contact SGS in Indonesia for more information on any of our services

[sgs.indonesia@sgs.com](mailto:sgs.indonesia@sgs.com)

SHASHIBHUSHAN JOGANI

Managing Director

[sgs.indonesia@sgs.com](mailto:sgs.indonesia@sgs.com)



### FOOD JAKARTA TEAM

Aries Dwi Nugroho	Business Manager Food
Soni Aditya	Team Leader - General Chemical Laboratory
Crismayanti	Key Account Assistant Manager
Mareta Vincentia Larazani	Senior Laboratory Analyst - General Chemical
Rio Firmansyah	Senior Laboratory Analyst - General Chemical
Mukana Hari Ananta	Laboratory Manager
Apri Setianingsih	Key Account Administrator - Inspection
Sri Wahyuni	Key Account Coordinator - Inspection
Ratna Setiawati	Senior Laboratory Analyst - LC
Mareta Vincentia Larazani	Senior Laboratory Analyst - General Chemical
Rio Firmansyah	Senior Laboratory Analyst - General Chemical



### LABORATORY JAKARTA TEAM

Mukana Hari Ananta	Laboratory Manager
Susanti Trianingsih	Laboratory Assistant Manager - Micro
Ratna Setiawati	Senior Laboratory Analyst - LC
Supriyanto	QA Manager
Soni Aditya	Team Leader- General Chemical
Putri Imora Kemala Dewi	Senior Laboratory Analyst - Microbiology
Dwi Ardinia	Laboratory Analyst - ICP
Restu Yulida	Senior Laboratory Analyst - Microbiology
Riska Nuramalia	Laboratory Analyst - IPC
Mareta Vincentia Larazani	Senior Laboratory Analyst - General Chemical
Rio Firmansyah	Senior Laboratory Analyst - General Chemical

## THAILAND

Established in 1951, SGS in Thailand provides a one-stop service agriculture and food testing, inspection, certification and training from a network of seven offices and two laboratories.

We deliver the full range of services in Thailand for commodities and food products.

### INSPECTION & TESTING

In 2016 our team developed new tests for a range of products, including pesticide residue and antibiotic testing for milk and milk products, chemical and physical testing for beverages, including carbonated beverages/drinks .

In our laboratories, in Bangkok and Hadyai, we can conduct multiple chemical, microbiological, sensory and physical examinations to analyse the safety and quality of food and feed, including:

- Allergens
- Additives
- Chemical analysis
- Contaminants
- Microbiological
- Nutrition labelling
- Minerals and vitamins
- Food contact/food packaging testing

ISO/IEC 17025 accredited, our laboratories are also recognised by Thailand's FDA, Department of Livestock Development, Department of Fisheries, Department of Agricultural, and Bureau of Agriculture Commodities & Food Standards. We are also approved by:

- Japan's Ministry of Health, Labour and Welfare (MHLW)
- Korea's Food & Drug Administration (KFDA)
- Indonesia's Agricultural Quarantine Agency (IAQA)



### TRADE TEAM

Porjai Wisetchart	Sales & Marketing Manager
Yottana Chantrasri	Assistance of Division Manager / Operation Manager
Santi Boonsiro	Senior Adviser
Suchai Preedawanpen	General Manager
Suwit Somsri	Grain Department Manager
Nattapon Boonprachuy	Coordinator
Thongkam Siribanjong	Operations Supervisor
Sutima Rittichot	Coordinator
Thunyapat Kaewpradit	Supervisor
Piyarat Jaisa-ard	Assistant Department Manager
Mayuree Thumkhuntod	Documentation Officer
Pannathon Rattanopas	Sales & Marketing Executive
Niramon Lamyai	Documentation Officer
Saowarin Peerapatthanapoom	Coordinator

## FUMIGATION AND PEST CONTROL

We supply comprehensive fumigation and pest control services across the food supply chain, from commodities in storage and/or transport, through the manufacturing process and into retail and hospitality premises to ensure they do not become contaminated with pests.

## CERTIFICATION & TRAINING SERVICES

Our expert auditors can assess your activities against a range of national and international, mandatory and voluntary, certification schemes. For training, we deliver a range of courses for subjects covering all major food safety standards, as well as local standards.

## LOOKING AHEAD

In 2017, we will further expand our capabilities for antibiotic testing, pesticides and increase our heavy metal and microbiological testing. Also, our new DNA testing project for rice products, helping to ensure the authenticity of Thai Hom mali (fragrant) rice will be fully operational in 2017.

Contact SGS in Thailand for more information on any of our services  
[FoodTH@sgs.com](mailto:FoodTH@sgs.com).

## JIROTE NA NAKORN

Managing Director

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### CUSTOMER CARE AND SALES TEAM - TESTING

Sinchai Naknoo	Sales / Customer Service Executive
Apiruedee Yoosook	Sales / Customer Service Executive
Kanjana Onpru	Key Account Executive
Juthatip Krajangpetch	Customer Services Supervisor
Adcharapan Suthirathigul	Key Account Supervisor
Aoungkana Onsiri	Customer Services Manager
Phanda Klunklinhom	Sales / Customer Service Executive
Nopparat Boonlert	Customer Services Executive
Aungkana Narathong	Assistant Customer Services Manager
Patcharin Boonbantueng	Customer Services Executive
Rattaphum Namnont	Key Account Executive



### LABORATORY OPERATION TEAM

Porn Poopetch	General Chemical Laboratory Manager
Narukorn Meecum	Agricultural Supervisor
Piyaporn Phrompa	Vitamin Laboratory Supervisor
Supinya Supanam	General Chemical Laboratory Supervisor
Kanokwan Pattana	Molecular Laboratory Supervisor
Saowanee Sanprasert	Microbiology Laboratory Supervisor
Pantuch Trilertsmuth	Chemical Laboratory Supervisor
Bungon Sirisuwannarat	Vitamin & Health Laboratory Manager
Orawan Sodsuy	Data Reviewer-Health Laboratory
Pattanaporn Muangkaew	Nutrition Supervisor
Napaporn Thongthang	Multi-Laboratory Manager
Patcharee Treeporncharoen	Chemical Laboratory Manager
Siriwan Saeneemanimai	Acting HPLC Operation Manager
Anchalee Wunnaphuek	Assistant Chemical Laboratory Manager
Pankanang Teerasaran	Food Chemical Supervisor

## VIETNAM

Accredited in 2016 by Vietnam's Ministry of Health, Ministry of Agriculture and Rural Development, and Ministry of Industry and Trade as a test centre for food safety, SGS in Vietnam goes from strength to strength.

Established in 1997, our staff and network in Vietnam has grown rapidly. Today we have 300 employees dedicated to agriculture and food service, working across a network of six offices and three laboratories.

Our experienced teams deliver a range of services encompassing agriculture and food inspection and testing, as well as fumigation and pest control for the agri food supply chain.

We have recently developed new and improved laboratory testing and analysis capabilities for:

- GMO identification
- Norovirus
- Hepatitis A
- Species identification – chicken, pork (porcine), beef (bovine), sheep (ovine) and goat

In 2016, we successfully launched our Integrated Pest Management services, including the delivery of complementary training.

### THE FUTURE

In response to customer demand, in 2017 we will:

- Increase testing capability for metals, heavy metals and metal speciation
- Launch our newly developed allergen testing service (verifying that products meet EU requirements)
- Extend pesticide testing capabilities from 800 to more 900 items

To find out how our team of experts can help you, contact SGS in Vietnam today, [sgs.vietnam@sgs.com](mailto:sgs.vietnam@sgs.com)

### THOI NGUYEN

Business Manager

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### HEAD OFFICE

Mach Binh Truong	Sales Supervisor
Ngo Nguyen Binh Vuong	Grain Laboratory Coordinator
Thai Van Minh	Fumigation Coordinator
Nguyen Thi Minh Hue	Food KAM
Tran Thi Phi Oanh	Section Manager (Rice / Cotton & Veg. oil)
Nguyen Tan Thoi	Division Manager
Bui Phan Truong Trong Nhan	Section Manager (other agricultural products)
Vu Thai Hoa	Operation Supervisor
Bui Hong Minh	Sales Manager
Nguyen Ngoc Si	Operation Manager



### LABORATORY TEAM

Nguyen Bac Trung	Sales Executive
Phi Le Kim Khoi	Technical Leader
Duong Phuoc Duc	Technician
Tran Thanh Tam	Technical Supervisor
Nguyen Thi Hien	Customer Service
Tran Thi Thanh Hong	Customer Service Supervisor
Nguyen Thi Loan Phuong	Technical Leader
Tran Thai Ho	Technical Leader
Lam Van Xu	Food Laboratory Manager
Dang Nang Tai	Technician
Vo Ngoc Anh	Technician

[WWW.SGS.COM](http://WWW.SGS.COM)

WHEN YOU NEED TO BE SURE

