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| <p>CERTIFIED BY LIAF CONTROL S.R.L.</p> |  | <p>THE GRASSFED SEAL PRIVATE PROTOCOL EGFed 01 - 0</p> |  |
| <p>ATTRIBUTE: Hydrolyzed Beef Gelatin made from Raw Material from Grassfed Animals</p> | | | |

QUALITY CERTIFICATE

LIAF CONTROL SRL, certifies that the products detailed below were prepared in accordance with the provisions of the ATTRIBUTE specifications, according to the following detail:

GOOD DESCRIPTION

| Denomination | Batch of N° | Elaboration Date | Packaging | Units | Kg Net Weight |
|--|-------------|------------------|-------------|------------|-----------------|
| HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD | L000068083 | 11/27/2020 | Paper Bag | 360 | 5.400,0 |
| HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD | L000068085 | 11/27/2020 | Paper Bag | 400 | 6.000,0 |
| HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD | L000068170 | 11/28/2020 | Paper Bag | 80 | 1.200,0 |
| HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD | L000068083 | 11/27/2020 | Plastic Bag | 1 | 0,5 |
| HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD | L000068085 | 11/27/2020 | Plastic Bag | 1 | 0,5 |
| HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD | L000068170 | 11/28/2020 | Plastic Bag | 1 | 0,5 |
| TOTALS | | | | 843 | 12.601,5 |

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|---|--|------------------------|-----|
| PROCESSOR ESTABLISHMENT | PB LEINER ARGENTINA SA | | |
| ADDRESS/LOCATION/PROVINCE/COUNTRY | Parque Industrial Sauce Viejo, Ruta 11, Km 455 SAUCE VIEJO, SANTA FE, ARGENTINA | | |
| EXPORTER | PB LEINER ARGENTINA SA | | |
| ADDRESSEE | PB GELATINS GMBH | | |
| ADDRESSE | Grobe Drakenburger Strabe 43, D-31582 Nienburg Weser, Germany | | |
| DESTINATION COUNTRY | Germany | | |
| VESSEL | UASC ZAMZAM | AIRLINE and FLIGHT N ° | N/A |
| ADDITIONAL DECLARATIONS: Invoice E N° 00006-00002689 – Container N° UACU8535520 - CUSTOMS SEAL N° ABI95143 – BL Number BUEHAMK01028 | | | |
| PLACE AND DATE Buenos Aires City; Argentina – 01/27/2021 | | | |



ac8718fc60d3
Code Security
<http://certificados.liafcontrol.com/>


 Signature Authorized personnel
LIAF CONTROL SRL

No certificate is valid without the signature of the authorized personnel of LIAF CONTROL S.R.L. This certificate must not be reproduced, in whole or in part, without the written authorization of LIAF CONTROL S.R.L. This document complies with the provisions of Private Protocol N°. EGFed 01 – 0 Process of Certification of Hydrolyzed Beef Gelatin made from Raw Material from Grassfed Animals. Effective Date: 09/01/19

Our accreditations and registrations



SERVICIO NACIONAL DE SANIDAD Y CALIDAD AGROALIMENTARIA



Argentine Foods



Collaboration with the American Grassfed Association

STANDARD ISO 17065:2013
Accreditation as Certification Body of Products

Register SENASA

ATTRIBUTE SPECIFICATIONS:

- The cattle are raised outdoors on pasture or range 365 days per year with free access to fresh grass, air, land and water. The cattle are free-range, spending 100% of their lifetime on grass and pasture. Confinement for feeding purpose is forbidden unless weather conditions pose risks for the animals.
- The raw material is derived from cattle which has been grazing on fresh grasses all their lives since weaning. Stored forages and homemade plant-based silages are allowed but kept to a minimum, and they are only present in the last part of cattle's lives. Industry feedlot is not allowed.
- With the exception of milk proteins and fat, the cattle are not fed with any feed that contains animal proteins (e.g. meat meals, bones, blood and fat from mammals). The cattle did not receive any poultry litter as part of their diet.
- The cattle are continuously subject to official veterinary supervision.
- The cattle does not receive any anabolic steroids and/or synthetic drugs, antimicrobial substances such as growth promoters including hormones.
- Only under veterinarian's prescriptions, the cattle can receive some medications (antiparasitics antibiotics, vaccines, anti-inflammatory drugs, etc.) The veterinarians are registered with SENASA, and they follow grace periods strictly.
- The farms where the animals are raised as well as the slaughterhouses, follow strict protocols towards animal welfare and human handling throughout the whole process.
- The cattle's hides are processed assuring full traceability of the above-mentioned lot(s). The process requires detailed & strict hide segregation process starting from its generation, to slaughter house storage and the collagen manufacturing plant. The certificates ensuring full traceability are available upon request.

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