## **CERTIFICATE Nº: 0016/0049/01**

CERTIFIED BY LIAF CONTROL S.R.L.



THE GRASSFED SEAL PRIVATE PROTOCOL EGFed 01 - 0



ATTRIBUTE: Hydrolyzed Beef Gelatin made from Raw Material from Grassfed Animals

## **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 Nº	Elaboration Date	Packaging	Units	Kg Net Weight
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000072247	06/12/2021	Paper Bag	360	5.400,0
HYDROLYZE <mark>D BEEF G</mark> ELAT <mark>IN SOLUGE</mark> L ULTRA BD	L000072247	06/12/2021	Plastic Bag	1	0,5
HYDROLYZ <mark>ED BEEF G</mark> ELAT <mark>IN SOLUGE</mark> L ULTRA BD	L000072248	06/12/2021	Paper Bag	400	6.000,0
HYDROLYZ <mark>ED BEEF G</mark> ELAT <mark>IN SOLUGEL</mark> ULTRA BD	L000072248	06/12/2021	Plastic Bag	1	0,5
HYDROLYZE <mark>D BEEF G</mark> ELA <mark>TIN SOLUGEL</mark> ULTRA BD	L000072249	06/13/2021	Paper Bag	80	1.200,0
HYDROLYZED BEEF GELATIN SOLU <mark>GEL</mark> ULTRA BD	L000072249	06/13/2021	Plastic Bag	1	0,5
			TOTALS	843	12.601,5

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	MSC MICHELA	AIRLINE and FLIGHT N °	N/A		
ADDITIONAL DECLARATIONS: Invoice E N° 00006-00002852 – Container N° UACU5610446 - CUSTOMS SEAL Nº ABK44032 – BL Number BUEHAML00375					



76383b3b1803 Code Security http://certificados.liafcontrol.com/

PLACE AND DATE Buenos Aires City; Argentina - 08/13/2021



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Our accreditations and registrations









STANDARD ISO 17065:2013
Accreditation as Certification Body of Products

Register SENASA

Argentine Foods

Collaboration with the American Grassfed Association

## 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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