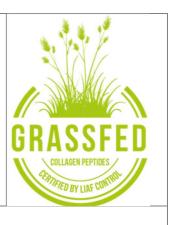
CERTIFICATE Nº: 0040/0049/01

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	L000300434	12/23/2022	Paper Bag	40	600,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000300434	12/23/2022	Plastic Bag	1	0,5
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000300435	12/24/2022	Paper Bag	440	6.600,00
HYDROLY <mark>ZED BEEF</mark> GELA <mark>TIN SOLUGE</mark> L ULTRA BD	L000300435	12/24/2022	Plastic Bag	1	0,5
HYDROLYZ <mark>ED BEEF</mark> GELA <mark>TIN SOLUGE</mark> L ULTRA BD	L000300436	12/24/2022	Paper Bag	80	1.200,00
HYDROLYZE <mark>D BEEF</mark> GELATIN SOL <mark>UGEL</mark> ULTRA BD	L000300436	12/24/2022	Plastic Bag	1	0,5
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000300437	12/25/2022	Paper Bag	280	4.200,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000300437	12/25/2022	Plastic Bag	1 /	0,5
	FRI	TEIC	TOTALS	844	12.602,00

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 UK		
ADDRESSE		Unit A6 Severn Road, Treforest – Industrial Estate – Pontypridd – UK - CF37 5SQ – South Wales – UK.		
DESTINATION COUNTRY		United Kingdom		
VESSEL	CZECH	AIRLINE and FLIGHT N°	N/A	
ADDITIONAL DECLARATIONS: Invoice E N° 0011E00000061 − Container N° HLXU 8539351 - CUSTOMS SEAL Nº ABP04021 − BL Number 1050511224				
PLACE AND DATE Buenos Aires City; Argentina – 01/20/2023				



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CERTIFICATE Nº: 0040/0049/01

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
 slaughterhouse storage and the collagen manufacturing plant. The certificates ensuring full
 traceability are available upon request.

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