

**CERTIFICATE N°: 0127/0049/01**

<b>CERTIFIED BY</b> <b>LIAF CONTROL S.R.L.</b>		<b>THE GRASSFED SEAL</b> <b>PRIVATE PROTOCOL</b> <b>EGFed 01 - 0</b>	
<b>ATTRIBUTE:</b> 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 N°	Elaboration Date	Packaging	Units	Kg Net Weight
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303405	04/07/2025	Paper Bag	440	6600,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303405	04/07/2025	Plastic Bag	1	1,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303324	04/08/2025	Paper Bag	80	1200,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303406	04/08/2025	Paper Bag	80	1200,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303325	04/09/2025	Paper Bag	240	3600,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303325	04/09/2025	Plastic Bag	1	1,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303406	04/08/2025	Paper Bag	360	5400,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303406	04/08/2025	Plastic Bag	1	1,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303407	04/08/2025	Paper Bag	440	6600,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303407	04/08/2025	Plastic Bag	1	1,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000303408	04/09/2025	Paper Bag	40	600,00
<b>TOTAL</b>				<b>1684</b>	<b>25204,00</b>

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	XIAMEN EXPRESS	AIRLINE and FLIGHT N °	N/A
ADDITIONAL DECLARATIONS: Invoice E N° 0011E00000650 – Container N° FANU 309380-5 // UACU 561232-5 - CUSTOMS SEAL N° BAG61005 // BAG61006 – BL Number BUE0024647			
PLACE AND DATE Buenos Aires City; Argentina – 10/31/2025			



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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 Grass fed Animals. Effective Date: 09/01/19

**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.