CERTIFICATE Nº: 0145/0049/01

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	L000304256	12/21/2025	Paper Bag	40	600,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000304257	12/22/2025	Paper Bag	440	6600,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000304257	12/22/2025	Plastic Bag	1	1,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000304258	12/20/2025	Paper Bag	360	5400,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000304258	12/20/2025	Plastic Bag	1	1,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000304258	12/20/2025	Paper Bag	80	1200,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000304259	12/23/2025	Paper Bag	480	7200,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000304259	12/23/2025	Plastic Bag	1	1,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000304260	12/23/2025	Paper Bag	280	4200,00
HYDROLYZED BEEF GELATIN SOLUGEL ULTRA BD	L000304260	12/23/2025	Plastic Bag	1	1,00
TOTAL				**1684**	**25204,00**

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 GMBH	
ADDRESSE		Grobe Drakenburger Strabe 43, D-31582 Nienburg - Weser, Germany	
DESTINATION COUNTRY		Germany	
VESSEL	MSC ELODIE	AIRLINE and FLIGHT N °	N/A
ADDITIONAL DECLARATIONS: Invoice E N° 0011E00000758 – Container N° HAMU 210088-9 / FFAU 544826-4 / CUSTOMS SEAL Nº BAG64920 / BAG64921 / BL Number BUE0025123			
PLACE AND DATE Buenos Aires City; Argentina – 10/07/2026			

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

Signature Authorized personnel
LIAF CONTROL SRL

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CERTIFICATE Nº: 0145/0049/01

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

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