

## Food Grade Certificate

### Products: Fermentis's products

We, Quality Department of Fermentis, hereby certify:

- That we apply Good Manufacturing Practices and ensure that all stages of production, processing and distribution under our control satisfy the relevant hygiene requirements laid down in the European regulation on the hygiene of foodstuffs (Hygiene Pack : Reg. (EC) n° 852/2004).
- That the above-mentioned product is fit for human consumption.
- Besides, we have implemented an HACCP study, based on recommendations of Codex Alimentarius (General principles on food hygiene), with control plans, physico-chemical and bacteriological analysis so as to answer to the European rule and to the defined specifications.
- In addition, a follow up is carried out concerning the research of chemical contamination every year (heavy metals, pesticides, mycotoxins...)

Marcq-en-Barœul,

September, 13<sup>th</sup> 2016

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