

Quality Information Package

Manufacturer: ZHEJIANG DAYANG BIOTECH GROUP CO.,LTD.
NO 22 CHAOYANG ROAD,DAYANG TOWN,ZHEJIANG,CHINA.

Address: _____

Product(s): POTASSIUM BICARBONATE

1. **Allergen-free**

We hereby state that our above-mentioned product(s) does (do) not contain any allergens according to Regulation (EU) No 1169/2011 on the provision of food information to consumers. According to our Allergen policy, cross contamination can be excluded.

2. **Animal-free and Animal experiments-free, BSE/TSE-free**

We hereby state that our above-mentioned product(s) is (are) not made from any ingredient, raw material, additive or processing aid of animal origin. Our manufacturing area is free from any animal substances. Our manufacturing area and the equipment used in the manufacturing process is not used for the manufacturing of other products of animal origin or products containing ingredients of animal origin.

No BSE/TSE risk emanates from our product(s).

Besides we hereby confirm that the above-mentioned product(s) as well as its raw materials and ingredients has (have) not been tested on animals by or on behalf of us. This applies for the whole process of development and production.

3. **Composition**

We hereby state that our above-mentioned product(s) is (are) a pure substance and do(es) not contain any other ingredients or substances.

4. **Doping-free**

Herewith we bindingly confirm that the above-mentioned product(s) does (do) not contain any Prohibited Substances mentioned in the current Prohibited list (The World Anti-Doping Code). All used ingredients, raw materials, additives and processing aids do not derive from doping substances. No doping substance is used on the manufacturing plant, so the absence of cross contamination can be certified.

5. Food Grade and packaging conformity

We hereby confirm that the above-mentioned product(s) is (are) suitable for use in food and in agreement with

- Regulation (EC) No 1333/2008 and No 1129/2011 on food additives
- Regulation (EU) No 231/2012 laying down specification for additives
- Regulation (EU) No 2022/1396 regarding the presence of ethylene oxide in food additives
- Regulation (EU) 2023/915 on contaminants
- Regulation (EC) No 396/2005 and No 459/2010 on pesticides
- Regulation (EC) No 1169/2011 on the provision of food information to consumers
- Regulation (EC) No 853/2004 on the hygiene of foodstuffs
- Regulation (EC) No 178/2002 laying down the general principles and requirements of food law
- German Food and Feed Code (LFGB) (01.09.2005)
- German Commodity Ordinance (BedGgstV)
- The packaging materials used are suitable for foodstuffs and in compliance with all relevant regulations such as Regulation (EC) No 1935/2004, 2023/2006 and 10/2011 including amending Directives and Regulations.

6. General Quality Guarantee (HACCP, Codex Alimentarius, GMP, Foreign material control, Traceability, Food Defense, Food Fraud, Change Control)

Herewith we bindingly confirm that

- We have a HACCP Management System in place.
- The above-mentioned product(s) is (are) fully compliant with Codex Alimentarius.
- Production processes as well as the storage of raw materials, packing material and the finished product(s) comply with the requirements of the good manufacturing practice (GMP).
- Cleaning agents and disinfectants are not detectable in the product.
- We have a management system in place to prevent the risk of foreign materials in our products.
- We have a glass and hard plastic control policy and procedure in place.
- We have a wood control policy and procedure in place.
- We have a pest control plan in place.
- We have a Food Defense and Food Fraud policy in place.
- Our product(s) is (are) stable during the shelf life and do(es) not require stirring or mixing before use in the production process.
- We issue a corresponding certificate of analysis (CoA) for each delivered batch. It will be sent to our customer prior to delivery.
- We have implemented a traceability system and are able to identify the origin and source of each batch delivered as well as the origin and source of all raw materials involved in the production process.
- For every batch delivered we take a retain sample which will be available until the expiration date. At least 200 g of this retain sample can be sent to our customer on demand.
- Batch records for manufactured materials are kept at least until the expiry date + 1 year.
- The customer is entitled to audit our factory any time upon consultation.
- We will inform our customer immediately about any changes that may affect product quality, stability or regulatory documentation in any way. This includes changes regarding company ownership, plant location, certification status, product composition,

specification, classification, labelling, raw materials used for the production and the production process itself. With any change of the product and/or packaging we will send an adapted product specification to our customer.

- We will inform our customer immediately about alerts, recalls, claims or complaints relating to delivered materials, their raw materials or packaging materials.

7. Genetically modified organisms – GMO-free

We hereby confirm that the above-mentioned product(s) do(es) not contain genetically modified organisms or ingredients (including additives and processing aids) which are made from GMO according to the regulations

- (EC) No 1829/2003 of the European parliament and of the council of 22 September 2003 on genetically modified food and feed *and*
- (EC) No 1830/2003 of the European parliament and of the council of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

Hence we hereby state that our above-mentioned product(s) do(es) not require the GMO labelling as indicated in the regulations (EC) No 1829/2003 and (EC) No 1830/2003.

8. Irradiation- and ionization-free

Herewith we bindingly confirm that the above-mentioned product(s) as well as its raw materials, ingredients and (if used) additives and processing aids is (are) free from irradiation and ionization according to Directive 1999/2/EC.

9. Microbiological values

Herewith we bindingly confirm the following microbiological limiting values for the above-mentioned product(s).

- Total Bacteria Count	cfu/g	max. 1000
- Enterobacteria	cfu/g	neg.
- Mould / Yeast	cfu/g	max. 100
- Bacillus cereus	cfu/g	absent
- Listeria monocytogenes	cfu/g	max. 100
- Salmonella	/25g	neg.
- E. Coli and Coliforms	cfu/g	absent
- Pseudomonas aeruginosa	/g	absent
- Staphylococcus aureus	/g	absent
- Heat-resistant, spore-forming bacteria or moulds	cfu/g	absent

The above-mentioned product(s) does (do) not contain any pathogenic bacteria and microbial toxins.

10. Nano technology-free

Herewith we bindingly confirm that the above-mentioned product(s) including the packaging do(es) not contain any raw materials, ingredients, additives, processing aids, solvents or

carriers in nano particle size. A complete absence of nanoparticles according to Regulations (EU) No 1169/2011 and 2015/2283 can thus be guaranteed.

11. Novel Food

We hereby confirm that the above-mentioned product(s) is (are) not subject to the scope of Regulation (EU) No 2015/2283.

12. Palm oil-free

Herewith we bindingly confirm that the above-mentioned product(s) do(es) not contain palm oil, palm kernel oil and palm oil derivatives. Besides we do not use palm oil, palm kernel oil and palm oil derivatives during the production process.

13. Residual solvents-free

We hereby confirm that the above-mentioned product(s) is (are) in compliance with Directive 2009/32/EC on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients.

14. Social and Environmental responsibilities

Herewith we bindingly confirm that our company complies with all national environmental legislations.

We also confirm that we provide safe and healthy working conditions according to national regulations. We are aware of our ethical and social responsibilities and we respect human rights.

15. SVHC-free

We hereby confirm that the above-mentioned product(s) as well as its packaging do not contain any substances of very high concern published on <http://echa.europa.eu/web/guest/candidate-list-table>.

16. Vegetarian and vegan

The above-mentioned product(s) is (are) suitable for a **vegetarian** nutrition.

The above-mentioned product(s) is (are) suitable for a **vegan** nutrition.

The above-mentioned product(s) is (are) suitable for an **ovo-lacto vegetarian** nutrition.

We hereby confirm that the manufacturing process does not include any substances of animal origin.

We will inform our customers on any changes that may affect the validity of the above information.

OCT.10,2024
Location, Date

浙江大洋生物科技集团股份有限公司
ZHEJIANG DAYANG BIOTECH GROUP CO., LTD.
陈阳贵
Signature, Company Stamp