

Certificate

since January 2016, to ensure the product quality and hygiene
of

**MikroVeda GmbH
Im Kuckucksfeld 1
47624 Kevelaer**

- we have microbiologically examined probiotic cultures on a yearly basis and
- carried out microbiological cleaning checks on a quarterly basis.

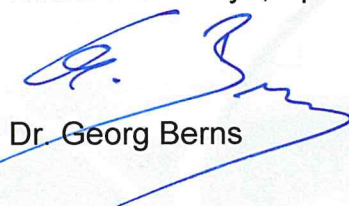
Results in 2022:

Probiotic cultures	Cleaning/disinfection performance
good to very good results	good to very good results

MikroVeda GmbH properly carries out company internal controls such as incoming goods inspections, temperature measurements and cleaning checks in accordance with the principles of the HACCP concept according to Regulation (EC) no 852/2004 on the hygiene of foodstuffs.

MikroVeda GmbH employees are regularly trained by us according to Regulation (EC) no 852/2004 Annex II chapter XII on issues of food hygiene and according to Article 43 of the German Infection Protection Act.

Neukirchen-Vluyn, April 2023



Dr. Georg Berns