

# INSOLENT [LABS]

## Chromium picolinate

<i>storage conditions (T°...)</i>	room temperature
Conditionnement / <i>Packaging</i>	25 kg hmhdpe DRUMS
Durée de conservation / <i>Shelf life</i>	5 ans / 5 years

### GENETICALLY MODIFIED ORGANISMS – GMO

According to EU regulations EC/1829/2003 & EC/1830/2003

According to the EU regulations concerning the traceability and labelling of Genetically Modified Organisms (GMO), and the traceability of food products produced from GMO (Regulation N°1829/2003/EC and N°1830/2003/EC and amendments), we confirm that the product :

1.	➤ Contains ingredient(s) from Maize and/or Soya origin	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
	➤ Contains no material which contains, consists of or is produced from authorized GMOs in proportion higher than 0,9 % . This presence is adventitious or technically unavoidable	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>
	➤ is GMO or contains or consists of GMOs	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
	➤ is produced from GMOs or contains ingredients produced from GMOs	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>

2.	➤ Contains ingredient(s) from other potential GMO-risk raw material(s) (rice, beet, cotton ...)	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
	If Yes, please specify :		
	<ul style="list-style-type: none"> <li>○ ingredient :</li> <li>○ vegetable origin :</li> <li>○ geographic origin :</li> </ul>		
	➤ Contains no material which contains, consists of or is produced from evaluated GMOs in proportion higher than 0,5 % . This presence is adventitious or technically unavoidable	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

3.	For information about processing aids,		
	➤ is produced or contains ingredient(s) produced with GMOs or Genetically Modified Microorganisms processing aids (bacteria, yeast...) or derived from GMOs or GMMs (including enzymes)	Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
If yes, please specify :			

We confirm that the ingredient supplied is compliant in all respects with the Regulations N°1829/2003/EC and N°1830/2003/EC where applicable	Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>
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### INGREDIENTS

An ingredient is defined in Directive 2000/13/EC on labelling: "ingredient means any substance including additives, used in the production or preparation of a foodstuff and still present in the finished product although possibly in a modified form" i.e. all raw materials to produce the goods.

Please list all ingredients:

%	Ingredients/material composition
100	Chromium picolinate

### SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

According to Regulation (EU) N°1169/2011 as regards of ingredients present in foodstuffs

The modification of the 2000/13 European directive about the labelling aims at the obligation of labelling clearly the allergen below used in food products production and still present in the product, even in a modified form, including additives and processing aids.

	Direct incorporation as a base raw material or in a derivative form (don't forget the carriers, the additives and the processing aids)		CROSS CONTAMINATION					
			Presence on the production line		Presence on the production workshop		Presence on the production factory	
	Yes (precise nature)	No	Yes (precise the nature)	No	Yes (precise the nature)	No	Yes (precise the nature)	No
Cereals containing gluten(1) and products thereof		x		x		x		x
Crustaceans and products thereof		x		x		x		x
Eggs and products thereof		x		x		x		x
Fish and products thereof (2)		x		x		x		x
Peanuts and products thereof		x		x		x		x
Soybeans and products thereof (3)		x		x		x		x
Milk and products thereof (including lactose)(4)		x		x		x		x
Nuts (5) or products thereof		x		x		x		x
Celery and products thereof		x		x		x		x
Mustard and products thereof		x		x		x		x
Sesame seeds and product thereof		x		x		x		x
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/l expressed as SO2		x		x		x		x
Lupines and products thereof		x		x		x		x
Mollusc and product thereof		x		x		x		x
Latex		x		x		x		x

(1) Cereals which contain gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) except: wheat-based glucose syrups including dextrose, wheat-based maltodextrins, glucose syrups based on barley, cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;

(2) Except: fish gelatine used as carrier for vitamin or carotenoid preparations, fish gelatine or Isinglass used as fining agent in beer and wine;

(3) Except fully refined soybean oil and fat, natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources; plant stanol ester produced from vegetable oil sterols from soybean sources;

(4) Except when used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages, lactitol;

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- (5) almond (*Amygdalus communis* L.) hazelnuts (*Corylus avellana*), walnut (*Juglans regia*), cashew (*Anacardium occidentale*), pecan nuts (*Carya illinoensis*), brazil nut (*Bertholletia excelsa*), pistachio nut (*Pistacia vera*), macadamia nut and queensland nut (*Macadamia terniflora*) and products thereof, except nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages;

## ALLERGENS & FOOD INTOLERANCE

	Direct incorporation as a base raw material or in a derivative form (don't forget the carriers, the additives and the processing aids)		CROSS CONTAMINATION					
			Presence on the production line		Presence on the production workshop		Presence on the production factory	
	Yes* (precise nature)	No	Yes* (precise the nature)	No	Yes* (precise the nature)	No	Yes* (precise the nature)	No
Gluten		x		x		x		x
Yeasts and hydrolysates, cardamom, vanilla, cinnamon, cocoa, leguminosae; benzoic acid, benzoate, parabens, phenylalanine, glutamate, coriander and product thereof.		x		x		x		x
Bovine, porcine, ovine, fish and by-products		x		x		x		x
Exotics fruits (kiwi, banana, mango, ...) and products thereof		x		x		x		x
Strawberry and others berries		x		x		x		x
Azo-colorants		x		x		x		x
Latex		x		x		x		x
Others: .....								

\*If Yes :

- could you please send us your risk assessment and/or your Allergens policy?
- Procedure in place to prevent or control cross-contacts: specify the procedures:

- Validated cleaning procedure (s)
  Raw material segregation / specific label  
 Specific production scheduling
  Dedicated equipment / production areas  
 Other: please specify .....

**Attach documents describing these procedures.**

- Please specify below the name of the source of allergen and its quantity:

## NON IRRADIATION

According to UE Directive N°1999/2/CE

Has this raw material or one of its ingredients been irradiated or ionised?

YES  NO

## NANOMATERIAL

According to Regulation (EU) N°1169/2011

Does this raw material contain or can be considered as engineered nanomaterial\*?

YES  NO

Does this raw material have been made with nanotechnology?

YES  NO

Does the product contain nanotechnology as defined by the French decree n°2012-232?

YES  NO

'engineered nanomaterial' means any intentionally produced material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100 nm but retain properties that are characteristic of the nanoscale.