

INSOLENT [LABS]

Ferrous Glycinate

Conditions d'entreposage/ <i>Storage conditions (T°...)</i>	Stocker dans un emballage fermé, à température ambiante < 25°C à l'abri de la lumière, de l'humidité et de sources de chaleur. / Keep in well-closed containers under room temperature < 25°C away from light, humidity and heat sources.
Conditionnement / <i>Packaging</i>	Sterile PE bag inside, outsourced to carton or paper bucket
Durée de conservation / <i>Shelf life</i>	2 ans / 2 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:		
	<ul style="list-style-type: none"> ○ ingredient : ○ vegetable origin : ○ geographic origin : 		
	➤ 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,		
	<ul style="list-style-type: none"> ➤ 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 :		

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NANOMETARIAL

According to regulation EU N°1169/2011

Does this raw material contain or can be considered as an engineered nanomaterial*? YES NO
Was this raw material made with nanotechnology? YES NO
Does the product contain any nanotechnology as defined by the French decree n°2012-232? YES NO
Information based on: Analysis Supplier declaration Other

*'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.

RESIDUAL SOLVENTS

According to UE Directive 2009/32 modified and 20010/59 and MGP/ICH/283/95 Q3C

Does the raw material contain any residual solvent? YES NO
If yes:
- percentage and name of each solvent used:
- level of residual solvents:
Is the product in compliance with the UE Directive 2009/32? YES NO
Is the product in compliance with the French decree 27 August 2009? YES NO
Is the product in compliance with the ICH guidelines? YES NO

FOOD CERTIFICATE

Is the product complying with commission regulation (EC) N° 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety and with the regulations 2073/2005 and 852/2004 on food hygiene? YES NO

Manufacturer's quality certificates:

ISO 9001 ISO 14001 FSSC 22000 ISO 22000 HACCP BRC IFS FAMI QS GMP **Other:** ISO 45001
FDA registration number:

Does the manufacturer perform any risk analysis? YES NO

CCP	Location on process	Limit	Corrective action
CCP1	Raw material receiving	According to the related SOP	Refused to accept

Was the product used in the European food industry before May 1997 following the regulations 258/97 and 2015/2283? YES NO

If the product is an authorized Novel Food, does it comply with the requested specifications from the regulation 2015/2283? YES NO

Is the raw material Food Grade? YES NO For food supplement only