

INSOLENT [LABS]

THE RAPTOR COMPANY

65, rue Réaumur
75002 PARIS

A l'attention de
Monsieur Ismail OUSLIMANI

Paris, le 9 octobre 2023

Objet : ELEMENTS
LIBERATION DES LOTS
Service Qualité
Certification

Monsieur,

Nous vous confirmons la libération du lot de ELEMENTS numéro F-23-111 en date du 06/07/2023.

Ce lot est certifié conforme en tous points, et est libéré pour sa commercialisation.

Nous attestons que l'ensemble de ce lot a été produit en France et vous remercions de bien vouloir trouver en pièce(s) jointe(s) :

- MASTER FILE PRODUIT

Nous vous remercions pour votre confiance,
Bien cordialement,



INSOLENT [LABS]
41, rue Boissy d'Anglas
75008 PARIS
RCS PARIS 920 229 655

Le Pharmacien Responsable Qualité

INSOLENT [LABS]

THE RAPTOR COMPANY
RAPTOR NUTRITION

ELEMENTS

PRODUCT MASTER FILE



**MINISTÈRE
DE L'AGRICULTURE
ET DE LA SOUVERAINETÉ
ALIMENTAIRE**

*Liberté
Égalité
Fraternité*

**Direction générale
de l'alimentation**

DIRECTION GÉNÉRALE DE L'ALIMENTATION

251 RUE DE VAUGIRARD

75732 PARIS CEDEX 15

BEPIAS (Bureau des Etablissements et Produits des
Industries Alimentaires Spécialisées)

Tél : 01 49 55 84 17 / 01 49 55 84 02

Mél : bepias.sdssa.dgal@agriculture.gouv.fr

Paris, le 20/07/2023

**ATTESTATION DE DECLARATION
D'UN COMPLEMENT ALIMENTAIRE**

La Direction générale de l'alimentation (DGAL) atteste que :

THE RAPTOR COMPANY

a effectué, le 28/06/2023, la déclaration mentionnée à l'article 15 du décret n°2006-352 du 20 mars 2006 relatif aux compléments alimentaires pour le produit :

**ELEMENTS multivitamines & minéraux
Gélule**

Cette déclaration est enregistrée sous le numéro : **2023-6-1430**

La déclaration prévue à l'article 15 du décret n°2006-352 vise à informer l'administration de la mise sur le marché d'un complément alimentaire.

Votre produit est enregistré sur la liste consultable à l'adresse suivante : <https://teleicare.dgcrf.finances.gouv.fr/Home/ConsulterAttestation>. Il pourra faire l'objet de contrôles de l'administration.

Cette attestation ne constitue donc pas une garantie de conformité aux dispositions en vigueur ni une autorisation de mise sur le marché..

Conformément aux dispositions de l'article 17 du règlement (CE) n° 178/2002 établissant les principes généraux et les prescriptions générales de la législation alimentaire, il vous incombe de veiller à ce que le complément alimentaire que vous mettez sur le marché réponde à la définition des compléments alimentaires au sens de l'article 2 du décret n°2006-352, ainsi qu'aux prescriptions du droit alimentaire qui leur sont applicables, notamment en matière d'hygiène (R(CE) n°852/2004), d'information du consommateur (R(UE) n°1169/2011) et de nouveaux aliments (R(UE) n°2015/2283). À cet égard, vous devez être en mesure de prouver que les ingrédients mis en œuvre disposent d'un historique de consommation dans l'Union européenne avant le 15 mai 1997 ou, à défaut, qu'ils ont été autorisés au titre du règlement (UE) n°2015/2283.

Pour tout renseignement d'ordre général sur le cadre réglementaire applicable aux compléments alimentaires, rendez-vous sur le site de la DGAL à l'adresse suivante : <https://agriculture.gouv.fr/quest-ce-quun-complement-alimentaire>.



.GOUV.FR

Flasher le QR-Code ou saisir
le code de vérification du
document **MZnbiz** sur le site
[MZnbiz](https://agriculture.gouv.fr/quest-ce-quun-complement-alimentaire)

INSOLENT [LABS]

Dossier de lot F-23-111 ELEMENTS / RAPTOR NUTRITION

Général	
Date début de production :	05/07/2023
Date fin de production :	06/07/2023
DLUO :	19/06/2026

Préparation	
Quantité demandée :	125 000
Quantité total engagée :	125 000
Perte :	0 %

Contenant	
Qualité :	HPMC
Taille :	T.0
Couleur :	TR.

Composition

Ingrédient	Quantité / Unité	Perte	Quantité à produire	Quantité prélevée	N° Lot
CH-Calcium Citrate (24%)	120 Mg	0 %	15 000 g	15 000 g	312207111
CH-Potassium citrate (36%)	350 Mg	0 %	43 750 g	43 750 g	322210211
CH-Fer bisglycinate 20%- 23%	32,91 Mg	0 %	4 113,75 g	4 113,75 g	DHJLYT2209061
VIT-Vit. E-Nat 700 UI (45%)	13,5 Mg	0 %	1 687,5 g	1 687,5 g	A(3941020-1249)EG/7
VIT-Vit. PP (ou B3- Niacin--Nicotinam.)	9,6 Mg	0 %	1 200 g	1 200 g	b2208nia156r
VIT-Vit. A (Rétinol acétate 500.000 UI/g) 12-14%	3,325 Mg	0 %	415,63 g	415,63 g	O-2203032-210417
VIT-Vit. B8 (ou H- Biotine)	0,03 Mg	0 %	3,75 g	3,75 g	CS1-2110022
CH-Manganese gluconate (11.4%)	8,772 Mg	0 %	1 096,5 g	1 096,5 g	20210226210
CH-Iodure potassium (77% Iode 23.55% de K)	0,097 Mg	0 %	12,18 g	12,18 g	112320917
CH-Chrome Picolinate (12,2%)	0,163 Mg	0 %	20,31 g	20,31 g	16102021
CH-Cuivre gluconate (14%)	3,572 Mg	0 %	446,44 g	446,44 g	20210523
CH-Sélénométhionine (0.5%)	5,5 Mg	0 %	687,5 g	687,5 g	O-1602163-220105
VIT-Vitamine K2-MK7 (1%)	7,5 Mg	0 %	937,5 g	937,5 g	2204M05
AD- BIO Amidon de riz	75 Mg	0 %	9 375 g	9 375 g	221006
Total (Mise en Oeuvre)	629,97 Mg		78 746,05 g		

Contenant	Quantité	N Lot Fourn.
G-Vg-0-Transp	125 000	SV022081330

Fabrication

Informations	
Opérateur :	BE
Vitesse :	1800

Poids	
Poids net :	630 Mg
Contenant poids :	98 Mg
Poids brut nominal :	728 Mg

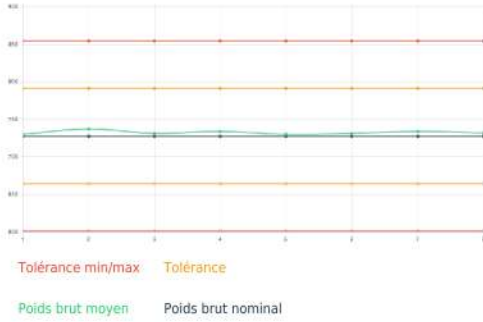
Tolérance	
Tolérance / Poids net :	-10% / +10%
Soit poids unitaire brut :	>665Mg & <791Mg

Relevés

Contrôle Poids Bruts moyens (Lot de 10 gélules) : 730,737,731,734,730,731,734,732

INSOLENT [LABS]

Dossier de lot F-23-111 ELEMENTS / RAPTOR NUTRITION



Poids moyen sur 10 gélules (Mesure 8)

Poids brut : 732 Mg

Poids net : 634 Mg

Contrôle Uniformité de masse : Mesures : 80

< 665 Mg : (0 %)

< 791 Mg : (0 %)

< 602 Mg : (0 %)

< 854 Mg : (0 %)

Quantité théorique à obtenir :	124 205
Quantité unité reg. machine :	
Quantité nette à obtenir :	124 205

Quantité produite :	122 400
Rendement :	99%

INSOLENT [LABS]

Tricalcium citrate

Product SPECIFICATION

Product Name	Tricalcium citrate
CAS Code	5785-44-4

The product meets OR exceeds:
USP32

Appearance:	white, powder, crystalline
Identification	A to pass test, B to pass test
Assay %	97.5-100.5%
Fluoride, ≤mg/kg	30
Heavy Metal ≤%	0.002
Lead, ≤mg/kg	3
Mercury, ≤mg/kg	0.1
Loss on drying %	10.0-13.3
Acid insoluble substances, ≤%	0.2
Arsenic (as As), ≤mg/kg	1
Cadmium (Cd), ≤mg/kg	1
Organic volatile impurities	Meets requirements

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INSOLENT [LABS]

Tricalcium citrate

BSE/TSE Statement

The product does not contain and is not derived from Specified Risk Material as defined in Commission Directive European and it is conform to the EU legislation relating to the risk of Transmission of Spongiform Encephalopathy (TSE).

GMO Statement

Following EU regulations have been published in the Official Journal of the European Union:

- Regulation (EC) No.1829/2003 of the European Parliament and the Council of 22nd September 2003 on genetically modified food and feed
- Regulation (EC) No.1830/2003 of the European Parliament and the Council of 22nd September 2003 concerning tractability and labeling on genetically modified organisms and tractability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

This product has not been genetically modified so there is no obligation of GMO labeling as defined by the above mentioned regulations.

NON IRRADIATION/NON IONIZED Statement

According to directives 1992/2/EC and 1999/3/EC, We confirm is not made from irradiated/ionized raw materials or was irradiated/ionized the product.

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INSOLENT [LABS]

Tricalcium citrate

PESTICIDES Statement

To our actual knowledge of production process, raw materials and equipment used potential pesticide residues in the above mentioned product comply with the European legislation on pesticide residues, esp. Regulation (EC)None. 396/2005. However, we do no test for pesticide residues on a routine basis.

RESIDUAL SOLVENTS Statement

The product meets with:

- DIRECTIVE 2009/32/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 April 2009 on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients
- DIRECTIVE 2010/59/EU of 26 August 2010 amending Directive 2009/32/EC of the European Parliament and of the Council on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients.

CONTAMINANTS

The product is in accordance and meets with the commission regulation (EC) No.629/2008 of 2 July 2008 amending regulation (EC) No.1881/2006 setting maximum levels for certain contaminants in foodstuffs.

PCBS and MELAMINE

The product is in accordance and meets with the commission regulation (EU) No.594/2012 of 5 July 2012 amending regulation (EC) No.1881/2006 as regards the maximum levels of the contaminants Ochratoxin a, non dioxin-like PCBS and melamine in foodstuffs.

ANTI-DOPING

As per the list of 2012 of the world anti-doping agency the ingredient is not a doping substance and not a combination of doping substances. The ingredient does not contain any doping substance. The ingredient does not result from a doping substance.

NANOMATERIALS Statement

According to the the definition of 'nanomaterials' of the UE REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers , we hereby attest that no nanomaterials are used in the formulation nor in the packaging materials of our product.

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INSOLENT [LABS]

Tricalcium citrate

ALLERGENS Statement

In accordance with the Directive 2003/89/EC and Council amending Directive 2000/13/EC and taking Directive 2005/26/EC, Directive 2005/63/EC and Directive 2006/142/EC of 22.12.2006 into consideration. We confirm the following information:

Note: Does the raw material CONTAIN or is it DERIVED from or could it be CROSS-CONTAMINATED by any of the following.

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof)	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	No
Lupine and products thereof	No
Molluscs and products thereof	No

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INSOLENT [LABS]

Potassium citrate tribasic

Product SPECIFICATION

Product Name	Potassium citrate tribasic
CAS Code	6100-05-6

Description	White, hygroscopic, granular powder or transparent crystals
Identification	Passes test
Loss on drying, %	≤6.0
Assay, %	≥99.0
Oxalates, %	≤0.01
Heavy metal (As Pb), ≤mg/kg	≤5
pH	7.5-9.0
Arsenic (As), ≤mg/kg	≤1
Lead (Pb), ≤mg/kg	≤3
Mercury (Hg), ≤mg/kg	≤0.1
Cadmium (Cd), ≤mg/kg	≤1

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INSOLENT [LABS]

Potassium citrate tribasic

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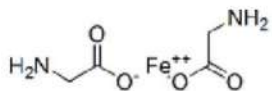
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Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof)	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	No
Lupine and products thereof	No
Molluscs and products thereof	No

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INSOLENT [LABS]

Ferrous Glycinate

SPECIFICATION DATA			
Nom chimique / <i>Chemical Name</i>	Ferrous bisglycinate		
Numéro CAS / <i>CAS number</i>	20150-34-9		
Numéro EINECS / <i>EINECS number</i>	606-444-7		
Masse Molaire / <i>Molecular mass</i>	239.99 g/mol		
Formule brute / <i>Molecular Formula</i>	Fe(O ₂ C ₂ H ₂ NH ₂) ₂ .2H ₂ O		
Conformité / <i>Compliance</i>	Internal standard		
Utilisation possible / <i>Use</i>	Alimentaire, complément alimentaire	Food, food supplement	
Apparence / <i>Appearance</i>	Poudre	Powder	
Odeur, couleur, goût / <i>Odor, color, taste</i>	Marron foncé ou gris-vert	Dark brown or grey-green	
Granulométrie / <i>Particle size</i>	≥ 80 mesh		
Solubilité / <i>Solubility</i>			
Densité / <i>Bulk density</i>	0.65 g/ml		
Excipient / <i>Carrier</i>	Aucun	None	
	Méthode d'analyses <i>Analysis method</i>	Fréquence d'analyse <i>Frequency of analysis</i>	Spécifications <i>Specifications</i>
Teneur / <i>Assay (on dried basis)</i>	GB – titration analysis	Chaque lot / Each batch	(Fe ²⁺): 20.0 – 23.7%
Perte à la dessiccation / <i>Loss on drying</i>	GB	Chaque lot / Each batch	≤ 7.0%
Cendres sulfuriques / <i>Sulphated ashes</i>			
pH			
Pouvoir rotatoire / <i>Specific rotation</i>			
Point de fusion / <i>Melting point</i>			
Identification / <i>Identification</i>			
Nitrogen content (on dried basis)	GB	Chaque lot / Each batch	10.0 – 12.0%
Ferric ion (Fe ³⁺) (on dried basis)	GB – titration analysis	Chaque lot / Each batch	≤ 2.0%
Total iron	GB – titration analysis	Chaque lot / Each batch	19.0 – 24.0%
Métaux lourds totaux / <i>Total heavy metals</i>			
Arsenic / <i>Arsenic</i>	GB	Annuellement / Yearly	≤ 1 ppm
Plomb / <i>Lead</i>	GB	Chaque lot / Each batch	≤ 1 ppm
Cadmium / <i>Cadmium</i>	GB	Annuellement / Yearly	≤ 1 ppm
Mercurure / <i>Mercury</i>	GB	Annuellement / Yearly	≤ 0.1 ppm
Aluminium / <i>Aluminium</i>			
Flore totale / <i>Total plate count (CFU/g)</i>	GB	Annuellement / Yearly	≤ 1 000
Levures et moisissures / <i>Yeast & mold (CFU/g)</i>	GB	Annuellement / Yearly	≤ 100
Enterobacteria			
<i>E. coli</i>	GB	Annuellement / Yearly	Negative
<i>Salmonella</i>	GB	Annuellement / Yearly	Negative
<i>Staphylococcus aureus</i>	GB	Annuellement / Yearly	Negative
<i>Listeria monocytogenes</i>			
Is the product a part of the monitoring plan?	No <input type="checkbox"/> Yes <input checked="" type="checkbox"/> for some microbiological and heavy metals parameters.		

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 :		

INSOLENT [LABS]

Ferrous Glycinate

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

INSOLENT [LABS]

D-ALPHA TOCOPHERYL ACETATE (700 UI-G) (VIT E NAT)

PRODUCT SPECIFICATION

Product Name	INCI Name	EINECS Number	CAS Code
D-ALPHA TOCOPHERYL ACETATE (700 UI-G) (VIT E NAT)	alpha-tocopheryl acetate	200-405-4	58-95-7

Names
Chemical name: d-alpha tocopheryl acetate.
2R, 4'R, 8'R-alpha-tocopheryl acetate

INCI name
tocopheryl acetate

General Characterization

Off-white/beige free flowing granular powder.

The active ingredient, Vitamin E acetate is derived from non-GMO, IP certified soybean oil and is produced by physical and chemical means.

It is then absorbed onto silicon dioxide. It is intended for use as Vitamin E in the food and dietary supplement industry.

Identification

Name
Empirical formula

d-alpha tocopheryl acetate
C31H52O3

Ingredients/Composition
GC method according to IT-02-L

D-alpha Tocopheryl acetate*
514.7 mg/g min.

Vegetal (sunflower) oil:
95 mg/g min

Silicon dioxide SiO2 carrier (free flowing type)
390.3 mg/g max

*Derived from soybean oil

Quality Control Assay
(Parameters analyzed per batch)

Appearance
Off-white to beige granular powder

Taste
Bland, characteristic

Odour
Bland to none

Specific gravity/Density (25°C)
0.50 – 0.80 g/cm3

Potency
700 I.U/g (min)

INSOLENT [LABS]

D-ALPHA TOCOPHERYL ACETATE (700 UI-G) (VIT E NAT)

PRODUCT SPECIFICATION

Acidity (as d- α -tocopheryl acetate)	< 0.35 ml KOH 0.1N /g
Loss on drying	< 5 %
Benzo (a) pyrene	< 2 ppb
Sum of Benzo(a)pyrene, Benzo(a)anthracene, Benzo(b)fluoranthene and Chrysene	< 10 ppb
(Parameters analyzed periodically based on statistical data)	
Particle size	90 % \geq 400 μ m (40 mesh)
Heavy metals (for D-alpha-tocopheryl acetate)	Pb: <0.1ppm Hg:<0.1ppm Cd: <1ppm As: <1ppm
Heavy metals (for Silicon dioxide):	Pb: <5ppm Hg:<1ppm Cd: <2ppm As: <3ppm
Microbiological tests	(In compliance with EP and RD 3177/83)
E. Coli	None cfu/g
Salmonella	None cfu/25g
Lysteria Monocytogenes	None cfu/10 g
Shigella	None cfu/10 g
Clostridium Perfringens	None cfu/g
Staphylococcus Aureus	None cfu/g
Enterobacteriaceae	max 100 cfu/g
Total Aerobic Count	max 1000 cfu/g
Yeast & Moulds	max 100 cfu/g
Residual solvents	In compliance with limits established in EP and USP for Class I solvents. This product meets as well Directive 2009/32/EC
Dioxins	

INSOLENT [LABS]

D-ALPHA TOCOPHERYL ACETATE (700 UI-G) (VIT E NAT)

BSE/TSE

This product does not contain and is not derived from Specified Risk Material as defined in European Commission Directive (and its amendments) and is therefore conform with the EU legislation relating to the risk of Transmission of Spongiform Encephalopathy (TSE).

GMO

The following EU regulations have been published in the Official Journal of the European Union in this subject:

- Regulation (EC) No.1829/2003 of the European Parliament and the Council of 22 September 2003 on genetically modified food and feed.

- Regulation (EC) No.1830/2003 of the European Parliament and the Council of 22 September 2003 concerning tractability and labeling on genetically modified organisms and tractability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

This product has not been genetically modified so there is no obligation of GMO labeling as defined by the above mentioned regulations.

NON IRRADIATION/NON IONIZED

According to directives 1992/2/EC and 1999/3/EC, we confirm that this product is not made from irradiated/ionized raw materials and that this product was not irradiated/ionized.

INSOLENT [LABS]

D-ALPHA TOCOPHERYL ACETATE (700 UI-G) (VIT E NAT)

ANTI-DOPING

As per the list of 2016 of the World Anti-Doping Agency, the ingredient is not a doping substance or a combination of doping substances. The ingredient does not contain any doping substance. The ingredient does not result from a doping substance.

NANOMATERIALS

According to the definition of 'Nanomaterials' of the UE Regulation No 1169/2011 of the European Parliament and of the Council of 25th of October 2011 (amending Commission Regulation (EC) 1924/2006 and Commission Regulation (EC) 1925/2006) on the provision of food information to consumers, we hereby attest that no nanomaterials are used in the manufacture, in the formulation nor in the packaging materials of this product.

INSOLENT [LABS]

D-ALPHA TOCOPHERYL ACETATE (700 UI-G) (VIT E NAT)

NUTRITIONAL INFORMATION

Approximative Nutritional Information of this product is as follows:

TYPICAL NUTRITIONAL INFORMATION

(for 100g of product)

Calories from fat (Kcal) 85

Calories from saturated fat (Kcal) 13.8

Total fat (%g) 9.6

Saturated fatty acids* (%g) 1.5

Monounsaturated fatty acids* (%g) 2.5

Polyunsaturated fatty acids* (%g) 5.4

Trans fat (%g) < 1

Total Carbohydrates (%g) 0

Dietary fiber (%g) 0

Sugar (%g) 0

Protein (%g) 0

Moisture (%g) <5

Cholesterol by GC (mg/100g) <1

Sodium (mg/100g) <0.3

Potassium (mg/100g) <0.1

Total Vitamin E (%) (as d-alpha tocopheryl acetate) 51.4

*calculated as triglyceride

INSOLENT [LABS]

D-ALPHA TOCOPHERYL ACETATE (700 UI-G) (VIT E NAT)

RESIDUE LIMITS (GELATIN, COLLAGEN)

not applicable

HYGIENE OF FOODSTUFFS

We herewith certify that this product complies with Commission Regulation (EC) No. 852/2004 of the European Parliament on the hygiene of foodstuffs and all its amendments.

FULL TRACEABILITY

This product complies with the full traceability criteria as mentioned in Commission Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28th of January 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.

INSOLENT [LABS]

D-ALPHA TOCOPHERYL ACETATE (700 UI-G) (VIT E NAT)

FACTORY ACCREDITATIONS/CERTIFICATIONS

ISO 9001	Yes
ISO 22000	No
HACCP	Yes
GMP	Yes
FAMI QS	No
Other accreditations/certifications	FSSC:22000, IP, Halal, Kosher

INSOLENT [LABS]

D-ALPHA TOCOPHERYL ACETATE (700 UI-G) (VIT E NAT)

NON ANIMAL TESTING

We certify that the product has not been tested on animals.

INSOLENT [LABS]

azinvit®

VITAMIN B3, NICOTINAMIDE

Product information:

Product name	Nicotinamide
Chemical formula	$C_6H_6N_2O$
Cas number	98-92-0
Reference	EP

Test parameter:

Appearance	A white or almost white, crystalline powder or colourless crystals, freely soluble in water and in anhydrous ethanol, slightly soluble in methylene chloride
Appearance of solution	Solution should be clear and not more intensely coloured than reference solution BY7
Odour test by NaOH	Passes test
Colour test	Passes test
Identification	(A) Melting point: 128 – 131°C (B) IR: complies (C) Thin-Layer chromatography: The principal spot in the chromatogram obtained with the test solution is similar in position and size to the spot in the chromatogram obtained with the reference solution
Assay	99 – 101%
Loss on drying	Max. 0,5%
Sulfated ash	Max. 0,10%
pH	6 – 7,5
Related substances	
Unspecified impurity	Max. 0,1%
Total impurity	Max. 0,2%
Heavy metals (as Pb)	Max. 20 ppm

Specification:

Additional information:

Shelf life	5 years
Storage	Store in its original, unopened packaging in a cool, dry and well-ventilated place
Packaging	25kg bags
Application	Nutritional

INSOLENT [LABS]

Vitamine A Acetate 500 000 UI/g
Vitamin A acetate 500 000 IU/g
Code : 2203032

SPECIFICATION DATA SHEET / FICHE TECHNIQUE

Manufacturing	
Product name	Vitamin A Acetate
Molecular formula	C22H32O2
Composition	Vitamin A Acetate- Starch sodium octenyl succinate, Arabic gum, DL- α -Tocopherol, Silicon dioxide, Maltodextrin, Vitamin C
Compliance	USP/ EP
Origin	Synthetic
Properties	
Specifications	
Organoleptic	
Appearance	Pale yellow powder
Physical and chemical	
Identification	The retention time of the principal peak conforms to which in the reference solution
Loss on drying	$\leq 5\%$
Particle size	$\geq 90\%$ pass through #80 mesh
Assay	
Vitamin A Acetate content	$\geq 500\,000$ IU/g HPLC
Microbiological*	
Total plate count	$\leq 1\,000$ CFU/g
Yeast and mould	≤ 100 CFU/g
Enterobacteriae	≤ 10 CFU/g
E.coli	Absent (10g)
Salmonella	Absent (25g)
Staphylococcus aureus	Absent (10g)
Contaminants*	
Lead	≤ 2 ppm
Arsenic	≤ 2 ppm
Mercury	≤ 0.1 ppm
Cadmium	≤ 1 ppm
Shelf Life	2 years
Allergens	Absence

INSOLENT [LABS]

Vitamine A Acetate 500 000 UI/g
Vitamin A acetate 500 000 IU/g
Code : 2203032

ATTESTATION ALLERGENES / ALLERGENS STATEMENT

Au regard du règlement 1169/2011 et de ses modifiants, veuillez trouver ci-dessous la liste des allergènes dans le produit ci-dessus :

Absence d'allergènes Présence d'allergènes (préciser ci-dessous)

SOURCE D'ALLERGENES	Présence dans la préparation	
Céréales contenant du gluten et produits à base de ces céréales	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Crustacés et produits à base de crustacés	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Œufs et produits à base d'œufs	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Poissons et produits à base de poissons	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Arachides et produits à base d'arachides	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Soja et produits à base de soja	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Lait et produits à base de lait (y compris le lactose)	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Fruits à coque et produits à base de ces fruits	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Moutarde et produits à base de moutarde	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Céleri et produits à base de céleri	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Graines de sésame et produits à base de graines de sésame	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Lupin et produits à base de lupin	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Mollusques et produits à base de mollusques	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Anhydride sulfureux et sulfites en concentration de plus de 10 mg / litre exprimées en SO ₂	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON

In accordance with Regulation (EU) 1169/2011 and its modifications, please find below the list of allergens in the product named above:

Without allergens Allergens (specify below)

ALLERGEN SOURCE	Presence in the preparation	
Cereals containing gluten or derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Crustaceans and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Eggs and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Fishes and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Peanuts and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Soybeans and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Milk and derived products (including lactose)	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Tree nuts and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Mustard and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Celery and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Sesame seeds and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Lupins and products with lupin	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Mollusks and products with mollusks	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
The Sulphur Dioxide and Sulphites (E220 to E228) are lower than 10 mg/kg	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO

INSOLENT [LABS]

Vitamine A Acetate 500 000 UI/g
Vitamin A acetate 500 000 IU/g
Code : 2203032

ATTESTATION DE NON IONISATION / NON IONIZATION STATEMENT

Le produit cité ci-dessus n'a pas été soumis à des rayonnements ionisants conformément aux Directives 1999/2/CE et 1999/3/CE.

According to Directives 1999/2/EC and 1999/3/EC, we confirm that the product named above has not been subjected to ionizing radiation.

ATTESTATION OGM / GMO STATEMENT

Conformément aux Règlements 2001/18/CE, 1829/2003/CE et 1830/2003/CE, nous déclarons que le produit ci-dessus n'est pas génétiquement modifié puisqu'il :

- Ne provient pas de substances génétiquement modifiées
- Ne contient pas de supports ou d'additifs génétiquement modifiés.

According to Regulations 2001/18/EC, 1829/2003/EC and 1830/2003/EC and its modifications, we declare that the product above is not genetically modified as it:

- *Does not come from genetically modified raw material*
- *Does not contain any carrier or additive coming from genetically modified organisms.*

ATTESTATION NANOMATERIAUX / NANOMATERIALS STATEMENT

Le produit cité ci-dessus est conforme au Règlement n°1169/2011 du Parlement européen et du conseil du 25 octobre 2011 sur la fourniture d'information sur les aliments pour les consommateurs.

Le produit contient-il des nanotechnologies telles que définies dans le Règlement n°1169/2011? Oui Non

The product named above is in compliance with Regulation n°1169/2011 of the European parliament and the council of October the 25th 2011, on the provision of food information to consumers.

Does the product contain nanotechnology as defined by Regulation RCE n°1169/2011 Yes No

ATTESTATION EST-ESB / TSE-BSE STATEMENT

Le produit cité ci-dessus est conforme à la réglementation européenne relative au risque d'Encéphalopathie Spongiforme Transmissible (EST).

The product named above is in compliance with the European legislation relative to the risk of Transmissible Spongiform Encephalopathy (TSE).

STATUT VEGAN / VEGAN STATUS

Le produit cité ci-dessus est vegan et ne contient aucun produit animal (incluant produits laitiers, œufs, miel...).

The product named above is vegan. It doesn't contain any animal products (including dairy products, eggs, honey...).

INSOLENT [LABS]

Scientific name	Biotin
CAS N°	58-85-5
Molecular formula	C ₁₀ H ₁₆ N ₂ O ₃ S
Continent of origin	Europe
Origin	Synthetic
Natural from	/
Melting point:	229-232°C

ANALYTICAL DATA

Appearance	White to off-white crystalline powder
Identification	Match with reference IR spectrum
Assay	97.5-101%
Individual impurity	NMT 1.0%
Total impurities	NMT 2.0%
Loss on drying	NMT 0.1%
Sulphated ash	NMT 0.1%
Specific rotation	+89 - +93°
Particle size	NLT 50% <10µm NMT 90% <20µm NLT 98% <30µm

STORAGE CONDITION – SHELF LIFE

Type of packaging	Not Specified
Packaging	Suitable for food industry
Storage conditions	Store at temperature below 25°C, in a well closed bag away from moisture and direct sun light
Shelf life	3 years if stored in accordance with recommendations
Batch size	Batch size depends of our suppliers and of customer order (kg to tons)
Stability data	Not Specified

INSOLENT [LABS]

Vitamin B8 – Biotin – VITB8001

PRODUCT IMPURITIES*

Contaminants and residues		Analysis		Not tested	Content- limit	Reference and/or method
		Each batch	Control plan			
Heavy metals	Lead (Pb)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<3ppm	USP/EP
	Cadmium (Cd)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<1ppm	USP/EP
	Mercury (Hg)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<0.1ppm	USP/EP
	Arsenic (As)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<2ppm	USP/EP
Microbiological control	Total plate count	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<20 000 cfu/g	
	Yeast & moulds	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<200 cfu/g	
	Bile tolerant gram – bacteria (enterobacteria)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<100 cfu/g	
	E. coli	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Negative/g	
	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Negative/25g	
	Staphylococcus aureus	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Negative/g	
	Others ...	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
Contaminants control	Residual solvent ...	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Pesticides	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<MRL	
	Aflatoxin B1	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Sum of B1, B2, G1, G2	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Ochratoxin A	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	
	Dioxins and PCBs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	NMT 0.75 ng/kg	Dir. 2002/70/EC
	Benz(o)apyrene	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<10ppb	
	Sum of PAH (benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<50ppb	
	Melamine and its structural analogues	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	-
	Iodine (algae)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	-
	Microcystin (algae)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	-
	Other contaminants :					
	Pyrrrolizidine alkaloids	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	On customer's request	-
	3-MCPD (3-monochloro-propanol-1,2-diol)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	-	-

*Information given by our supplier on the date of updating of data sheet

INSOLENT [LABS]

Vitamin B8 – Biotin – VITB8001

ATTESTATIONS - STATEMENTS

GMOs FREE STATEMENT

According to the manufacturer's declaration and to the European Regulations:

- Regulation (EC) No. 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed
- Regulation (EC) No. 1830/2003 of the European Parliament and of the Council of 22 September 2003 concerning tractability and labelling on GMOs and tractability of food and feed products produced from GMOs and amending Directive 2001/18/EC

GMOs FREE

Yes **No**

If no, name and quantity (%):

NON-IRRADIATION STATEMENT

According to the manufacturer's declaration and to the European Directive 1999/2/EC and 1999/3/EC of the European Parliament and of the Council:

NON-IRRADIATION

Yes **No**

BSE/TSE FREE STATEMENT

According to the manufacturer's declaration:

BSE/TSE FREE

Yes **No**

NANOMATERIALS FREE STATEMENT

According to the manufacturer's declaration and to the EU Regulation No 1169/2011 of the European Parliament and of the Council of 25 October 2011:

NANOMATERIALS FREE

Yes **No**

If no, name and quantity (%):

INSOLENT [LABS]

Vitamin B8 – Biotin – VITB8001

ALLERGENS AND CROSS CONTAMINATION STATEMENT

According to the manufacturer's declaration and to the EU Regulation No 1169/2011 of the European Parliament and of the Council of 25 October 2011, this product is:

ALLERGENS FREE

Yes No (if no see below)

	Present in the product (Yes/No)	Quantity (ppm) In case of presence	Presence of allergen on the production site or on the same production line (On Natural site and supplier site)		
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof (1)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Crustaceans and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Eggs and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Fish and products thereof (2)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Peanuts and products thereof	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Not applicable
Soybeans and products thereof (3)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Milk and products thereof (including lactose) (4)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof (5)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Celery and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Mustard and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Sesame seeds and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ (6)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Lupin and products thereof	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Not applicable
Molluscs and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable

The risk of cross contamination on Natural site and supplier site is avoided by cleaning procedures.

1) Exceptions: Wheat based glucose syrups including dextrose / Wheat based maltodextrins / Glucose syrups based on barley /Cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin

(2) Exceptions: fish gelatin used as carrier for vitamin or carotenoid preparation / fish gelatin or Isinglass used as fining agent in beer and wine

(3) Exceptions: Fully refined soybean oil and fat / natural mixed tocopherols (E306), natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources / vegetable oils derived phyosterols and phyosterol esters from soybean sources / plant stanol ester produced from vegetable oil sterols from soybean sources

(4) Exceptions: whey used for making alcoholic distillates including ethyl alcohol of agricultural origin / lactitol

(5) Exceptions: nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin

(6) In terms of the total SO₂ which are to be calculated for products as pronounced ready for consumption or as reconstituted according to the instructions of the manufacturers

INSOLENT [LABS]

Vitamin B8 – Biotin – VITB8001

EUROPEAN FOOD REGULATIONS

According to the manufacturer's declaration, this product is

EUROPEAN REGULATIONS	COMPLIANT		
Contaminants (Regulation 1881/2006/EC)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Heavy metals (Regulation 629/2008/EC)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not applicable
Pesticides (Regulation 396/2005/EC)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Not applicable
Extraction solvents (Directive 2009/32/EC)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Not applicable
PAH and benzoapyrene (Regulation 2015/1933/EC)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Not applicable
Food additive (Regulation 231/2012/CE and 1333/2008/EC)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Not applicable

FOOD GRADE

According to the manufacturer's declaration, this product is:

STATEMENTS			
Food grade	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not specify
Gluten free (<20mg/kg - Regulation 828/2014)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Not analyzed
Suitable for vegetarians	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not specify
Suitable for vegans	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	<input type="checkbox"/> Not specify
Halal* (until XX/XX/XXXX)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Not specify
Kosher* (until XX/XX/XXXX)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Not specify

*Product certified by the supplier. Natural is not certified for halal and kosher products.

NON-ANIMAL TESTING STATEMENT

According to the manufacturer's declaration and to the European regulations Directive 2003/15/CE and 2003/80/CE:

NON-ANIMAL TESTING	<input type="checkbox"/> Yes	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Not specify
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INSOLENT [LABS]

Manganese gluconate

Product SPECIFICATION

Product Name	Manganese gluconate
INCI Name	bis(D-gluconato-O1,O2)manganese
EINECS Number	229-350-4
CAS Code	6485-39-8

Product:	Manganese Gluconate Dihydrate USP28 Powder
Appearance	Light pink coloured powder
Identification	
A	To pass test
B	To pass test
Assay (on dry basis)	98.0-102.0%
Water	6-9%
Chloride	0.05% max.
Sulfate	0.2% max.
Arsenic	2mg/kg max.
Lead	3mg/kg max.
Mercury	0.1mg/kg max.
Cadmium	1mg/kg max.
Heavy metals	20ppm max.
Reducing substances	1.0% max.
Organic volatile impurities	Meets requirements
Manganese content(as dihydrate)	11.19%-11.64%
Particle size Thru 70 mesh	-----
Microbial Limits	
Total aerobic count	10000cfu/g max.
Total molds-yeasts	100cfu/g max.
Salmonella	Absent/10gram
Enterobacteriaceaes	Absent/1gram
E.Coli	Absent/1gram

INSOLENT [LABS]

Manganese gluconate

GENERAL PRODUCT INFORMATION

Mesh of the product	70
Taped density	0.81 g/ml
Bulk density	0.97 g/ml
Water solubility	80g/L at DEG C
Origin (Synthetic, Fermentation)	Synthetic
Origin (Animal, Vegetal, etc.)	Mineral
Is the product and their ingredients FREE of GLUTEN?	Yes
Product is suitable for Vegans	Yes
Product is suitable for Vegetarians	Yes
Product is free of fructose	Yes
Is this product suitable for food?	Yes
Can be the product used in baby food (According to Directive 2006/141/CE)?	Yes
Has been sold this product in the EU before May 1997?	Yes
Pharmacopoeias that product meets	USP/FCC
Drug indication	N/A
Melting Point	204 Deg C

INSOLENT [LABS]

Manganese gluconate

BSE/TSE

The product does not contain and is not derived from Specified Risk Material as defined in Commission Directive European and it is conform to the EU legislation relating to the risk of Transmission of Spongiform Encephalopathy (TSE).

GMO

Following EU regulations have been published in the Official Journal of the European Union:

- Regulation (EC) No.1829/2003 of the European Parliament and the Council of 22nd September 2003 on genetically modified food and feed
- Regulation (EC) No.1830/2003 of the European Parliament and the Council of 22nd September 2003 concerning tractability and labeling on genetically modified organisms and tractability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

This product has not been genetically modified so there is no obligation of GMO labeling as defined by the above mentioned regulations.

NON IRRADIATION/NON IONIZED

According to directives 1992/2/EC and 1999/3/EC, We confirm is not made from irradiated/ionized raw materials or was irradiated/ionized the product.

INSOLENT [LABS]

Manganese gluconate

PESTICIDES

To our actual knowledge of production process, raw materials and equipment used potential pesticide residues in the above mentioned product comply with the European legislation on pesticide residues, esp. Regulation (EC)None. 396/2005. However, we do no test for pesticide residues on a routine basis.

RESIDUAL SOLVENTS

The product meets with:

- DIRECTIVE 2009/32/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 April 2009 on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients
- DIRECTIVE 2010/59/EU of 26 August 2010 amending Directive 2009/32/EC of the European Parliament and of the Council on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients.

CONTAMINANTS

The product is in accordance and meets with the commission regulation (EC) No.629/2008 of 2 July 2008 amending regulation (EC) No.1881/2006 setting maximum levels for certain contaminants in foodstuffs.

PCBS and MELAMINE

The product is in accordance and meets with the commission regulation (EU) No.594/2012 of 5 July 2012 amending regulation (EC) No.1881/2006 as regards the maximum levels of the contaminants Ochratoxin a, non dioxin-like PCBS and melamine in foodstuffs.

ANTI-DOPING

As per the list of 2012 of the world anti-doping agency the ingredient is not a doping substance and not a combination of doping substances. The ingredient does not contain any doping substance. The ingredient does not result from a doping substance.

As per the list of 2016 of the world anti-doping agency the ingredient is not a doping substance and not a combination of doping substances. The ingredient does not contain any doping substance. The ingredient does not result from a doping substance.

NANOMATERIALS

According to the the definition of 'nanomaterials' of the UE REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers , we hereby attest that no nanomaterials are used in the formulation nor in the packaging materials of our product.

INSOLENT [LABS]

Manganese gluconate

ALLERGENS

In accordance with the Directive 2003/89/EC and Council amending Directive 2000/13/EC and taking Directive 2005/26/EC, Directive 2005/63/EC and Directive 2006/142/EC of 22.12.2006 into consideration. We confirm the following information:

Note: Does the raw material CONTAIN or is it DERIVED from or could it be CROSS-CONTAMINATED by any of the following.

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof)	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	No
Lupine and products thereof	No
Molluscs and products thereof	No

INSOLENT [LABS]

Produit : POTASSIUM IODURE

01 – IDENTIFICATION DE LA SUBSTANCE / PREPARATION ET DE LA SOCIETE

DENOMINATION	POTASSIUM IODURE
CODE ARTICLE	5 010 043
NOM DU FOURNISSEUR	COOPERATION PHARMACEUTIQUE FRANCAISE Place Lucien Auvert 77020 MELUN Cedex

Nom INCI	Potassium iodide
Numéro CAS	7681-11-0
Numéro EINECS	231-659-4
Formule brute	KI
Masse molaire	166,01 g/mol

02 – SPECIFICATIONS

REFERENTIEL DE CONTROLE	Pharmacopée Européenne en vigueur
Caractères	Poudre blanche ou sensiblement blanche ou cristaux incolores
Solubilité dans l'eau	Très soluble
Solubilité dans la glycérine	Facilement soluble
Solubilité dans l'alcool	Soluble
Identification par contenant	Positive
Iodures	Positive
Potassium	Positive
Aspect de la solution	Limpide et incolore
Alcalinité	Maximum 0,5 ml HCl 0,01 M

INSOLENT [LABS]

Iodates	Conforme
Sulfates	Maximum 150 ppm
Thiosulfates	Conforme
Fer	Maximum 20 ppm
Métaux lourds	Maximum 10 ppm
Perte à la dessiccation	Maximum 1,0 %
Teneur en iodure de potassium sur produit sec	99,0 à 100,5 %

03 – CONDITIONNEMENTS

250 g	Code article : 1 603 610
1 kg	Code article : 1 603 800
25 kg	Code article : 1 603 820

04 – AUTRES INFORMATIONS

LISTE DES MODIFICATIONS SUCCESSIVES

Version 1 du 21/09/07 : création.
Version 2 du 10/01/08 : modification § 2.

AUTRES INFORMATIONS

Les renseignements contenus dans cette fiche sont basés sur l'état de nos connaissances relatives au produit concerné à la date de mise à jour.

Les informations relatives au stockage et à la sécurité sont mentionnées dans la fiche de données de sécurité.

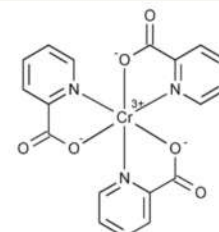
L'attention des utilisateurs est attirée sur les risques éventuellement encourus lorsqu'un produit est utilisé à d'autres usages que ceux pour lesquels il est destiné.

Fin du document

INSOLENT [LABS]

Chromium picolinate

SPECIFICATION DATA			
Nom chimique / <i>Chemical Name</i>	Chromium picolinate		
Numéro CAS / <i>CAS number</i>	14639-25-9		
Numéro EINECS / <i>EINECS number</i>			
Masse Molaire / <i>Molecular mass</i>	418.33		
Formule brute / <i>Molecular Formula</i>	C ₁₈ H ₁₂ N ₃ O ₆ Cr		
Conformité / <i>Compliance</i>	USP		
Utilisation possible / <i>Use</i>	Nutraceutique	Nutraceutical	
Apparence / <i>Appearance</i>	Poudre	Powder	
Odeur et couleur / <i>Odor and Color</i>	Rouge à rose	Red to pink	
Granulométrie / <i>Particle size</i>	NLT 90% # 60 mesh		
Solubilité / <i>Solubility</i>	Insoluble dans l'eau et l'alcool	Insoluble in water/alcohol	
Densité / <i>Bulk density</i>	NLT 0.45g/mL		
Excipient / <i>Carrier</i>	Aucun	None	
	Méthode d'analyses <i>Analysis Method *</i>	Fréquence d'analyse <i>Frequency of analysis</i>	Spécifications <i>Specifications</i>
Teneur/ <i>Assay</i>	USP	Chaque lot / Each batch	98–102% on dried basis
Perte à la dessiccation/ <i>Loss on drying</i>	USP	Chaque lot / Each batch	≤ 4.0%
Cendres sulfuriques / <i>Sulphated ashes</i>			< 0.2%
pH			5.-8 (0.5% solution)
Pouvoir rotatoire / <i>Specific rotation</i>			
Point de fusion / <i>Melting point</i>			253-245°C
Identification / <i>Identification</i>	A. IR spectrum B. Chemical test	Chaque lot / Each batch Chaque lot / Each batch	Comply with standard AS per USP
Autres / <i>Other</i>			
Chloride	USP	Chaque lot / Each batch	≤ 0.06%
Sulphate	USP	Chaque lot / Each batch	≤ 0.20%
Chromium		Chaque lot / Each batch	12.18-12.68%
Métaux lourds totaux / <i>Total heavy metals</i>			
Arsenic / <i>Arsenic</i>	In house	Chaque lot / Each batch	≤ 1 ppm
Plomb / <i>Lead</i>	In house	Chaque lot / Each batch	≤ 3 ppm
Cadmium / <i>Cadmium</i>	In house	Chaque lot / Each batch	≤ 1 ppm
Mercurure / <i>Mercury</i>	In house	Chaque lot / Each batch	≤ 0.1 ppm
Flore totale / <i>Total Plate count (CFU/g)</i>	In house	Chaque lot / Each batch	≤ 1 000
Levures et moisissures / <i>Yeast & Mold (CFU/g)</i>	In house	Chaque lot / Each batch	≤ 100
E. Coli	In house	Chaque lot / Each batch	Absent/g
Salmonella	In house	Chaque lot / Each batch	Absent/g
Conditions d'entreposage / <i>Handling and</i>	Stocker dans un endroit frais et sec / Keep in well-closed containers under		



INSOLENT [LABS]

Chromium picolinate

<i>storage conditions (T°...)</i>	room temperature
Conditionnement / <i>Packaging</i>	25 kg hmdpe 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"> ○ 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,		
	➤ 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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INSOLENT [LABS]

Chromium picolinate

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;

INSOLENT [LABS]

Chromium picolinate

- (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)
 - Specific production scheduling
 - Other: please specify
 - Raw material segregation / specific label
 - Dedicated equipment / production areas

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.

INSOLENT [LABS]

Copper gluconate

Product SPECIFICATION

Product Name	Copper gluconate
INCI Name	copper di-D-gluconate
EINECS Number	208-408-2
CAS Code	527-09-3

The product meets OR exceeds:
USP30

Product:	Copper Gluconate Anhydrous USP30 and EU Regulation Powder
Identification	
A	To pass test
B	To pass test
Assay	98.0 - 102.0%
Sulfate	0.05% max.
Chloride	0.07% max.
Arsenic (As)	1 mg/kg max.
Lead (Pb)	3 mg/kg max.
Mercury (Hg)	0.1 mg/kg max.
Cadmium (Cd)	1 mg/kg max.
Reducing substance	1.0% max.
Copper content	13.72 ~ 14.28%
Particle size thru a 70 mesh	-----
Microbial Limits	
Total aerobic count	10000 cfu/gram max.
Total molds-yeast	100 cfu/gram max.
Salmonella	Absent/25 gram
Enterobacteriaceae	Absent/1 gram
Staphylococcus aureus	Absent/1 gram
Listeria monocytogenes	100cfu/gram

INSOLENT [LABS]

Copper gluconate

GENERAL PRODUCT INFORMATION

Mesh of the product	70
Taped density	0.47g/ml
Bulk density	0.73g/ml
Water solubility	45.3-49g/100mL at 25 DEG C
Origin (Synthetic, Fermentation)	Synthetic
Origin (Animal, Vegetal, etc.)	Mineral
Is the product and their ingredients FREE of GLUTEN?	Yes
Product is suitable for Vegans	Yes
Product is suitable for Vegetarians	Yes
Product is free of fructose	Yes
Is this product suitable for food?	Yes
Can be the product used in baby food (According to Directive 2006/141/CE)?	Yes
Has been sold this product in the EU before May 1997?	Yes
Pharmacopoeias that product meets	USP FCC
Drug indication	N/A
Melting Point	167 Deg C

INSOLENT [LABS]

Copper gluconate

TECHNICAL PRODUCT INFORMATION

Name of the product	Copper Gluconate
IUPAC name	Copper Gluconate
ATC Code	N/A
Molecular Formula	C ₁₂ H ₂₂ CuO ₁₄
Stereochemistry	N/A
Molecular mass	453.84 g/mol
Raw materials used and their function	Gluconic Acid and Cu Carbonate belong to food additive
Frequency of analysis of each contaminant?	Each Batch
Frequency of analysis of microbiology?	Each Batch, Each Batch
Frequency of analysis of each heavy metals?	Each Batch, Each Batch

INSOLENT [LABS]

Copper gluconate

BSE/TSE

The product does not contain and is not derived from Specified Risk Material as defined in Commission Directive European and it is conform to the EU legislation relating to the risk of Transmission of Spongiform Encephalopathy (TSE).

GMO

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- Regulation (EC) No.1830/2003 of the European Parliament and the Council of 22nd September 2003 concerning tractability and labeling on genetically modified organisms and tractability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.

This product has not been genetically modified so there is no obligation of GMO labeling as defined by the above mentioned regulations.

NON IRRADIATION/NON IONIZED

According to directives 1992/2/EC and 1999/3/EC, We confirm is not made from irradiated/ionized raw materials or was irradiated/ionized the product.

INSOLENT [LABS]

Copper gluconate

PESTICIDES

To our actual knowledge of production process, raw materials and equipment used potential pesticide residues in the above mentioned product comply with the European legislation on pesticide residues, esp. Regulation (EC)None. 396/2005. However, we do no test for pesticide residues on a routine basis.

RESIDUAL SOLVENTS

The product meets with:

- DIRECTIVE 2009/32/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 April 2009 on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients
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CONTAMINANTS

The product is in accordance and meets with the commission regulation (EC) No.629/2008 of 2 July 2008 amending regulation (EC) No.1881/2006 setting maximum levels for certain contaminants in foodstuffs.

PCBS and MELAMINE

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ANTI-DOPING

As per the list of 2012 of the world anti-doping agency the ingredient is not a doping substance and not a combination of doping substances. The ingredient does not contain any doping substance. The ingredient does not result from a doping substance.

As per the list of 2016 of the world anti-doping agency the ingredient is not a doping substance and not a combination of doping substances. The ingredient does not contain any doping substance. The ingredient does not result from a doping substance.

NANOMATERIALS

According to the the definition of 'nanomaterials' of the UE REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers , we hereby attest that no nanomaterials are used in the formulation nor in the packaging materials of our product.

INSOLENT [LABS]

Copper gluconate

ALLERGENS

In accordance with the Directive 2003/89/EC and Council amending Directive 2000/13/EC and taking Directive 2005/26/EC, Directive 2005/63/EC and Directive 2006/142/EC of 22.12.2006 into consideration. We confirm the following information:

Note: Does the raw material CONTAIN or is it DERIVED from or could it be CROSS-CONTAMINATED by any of the following.

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof)	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	No
Lupine and products thereof	No
Molluscs and products thereof	No

INSOLENT [LABS]

Sélénométhionine L Poudre Se 0.5% - Origine synthétique Selenomethionine L Powder Se 0.5% - Synthetic origin Code : 1602163

SPECIFICATION DATA SHEET – FICHE TECHNIQUE

Manufacturing			
Product name	2-amino-4-methylselenanyl-butanoic acid		
Molecular formula	C ₅ H ₁₁ NO ₂ Se		
Molecular weight	196.106 g/mol		
CAS N°	3211-76-5		
Origin	Synthetic		
Carrier	Calcium carbonate > 90%		
Properties		Specifications	
Organoleptic			
Appearance	White crystalline powder to off white powder		
Chemical			
Se content	≥ 0.5% (5000ppm)		
Physical			
Loss on drying	≤ 10.0%		
Particle size	≥ 90% pass through #40 mesh		
Microbiological			
Total plate count	≤ 3000 CFU/g		
Yeast & Mold	≤ 300 CFU/g		
E. coli	Absence		
Salmonella	Absence		
Staphylococcus aureus	Absence		
Heavy metals			
Lead	≤ 3ppm		
Arsenic	≤ 1ppm		
Cadmium	≤ 1ppm		
Mercury	≤ 0.1ppm		
Shelf life		2 years	

*According to a control plan

Remarks: To be stored in original tightly closed package away from moisture and sunlight

Abbreviations: ND: not determined / NA: not applicable

INSOLENT [LABS]

Sélénométhionine L Poudre Se 0.5% - Origine synthétique Selenomethionine L Powder Se 0.5% - Synthetic origin Code : 1602163

ATTESTATION ALLERGENES / ALLERGENS STATEMENT

Au regard du Règlement (UE) 1169/2011 ainsi que ses modifications, certifie que:

Absence d'allergènes Présence d'allergènes (préciser ci-dessous)

SOURCE D'ALLERGENES	Présence dans la préparation	
Céréales contenant du gluten et produits à base de ces céréales	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Crustacés et produits à base de crustacés	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Œufs et produits à base d'œufs	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Poissons et produits à base de poissons	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Arachides et produits à base d'arachides	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Soja et produits à base de soja	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Lait et produits à base de lait (y compris le lactose)	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Fruits à coque et produits à base de ces fruits	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Moutarde et produits à base de moutarde	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Céleri et produits à base de céleri	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Graines de sésame et produits à base de graines de sésame	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Lupin et produits à base de lupin	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Mollusques et produits à base de mollusques	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON
Anhydride sulfureux et sulfites en concentration de plus de 10 mg / litre exprimées en SO ₂	<input type="checkbox"/> OUI	<input checked="" type="checkbox"/> NON

In accordance with Regulation (EU) 1169/2011 and its modifications, certifies that:

Without allergens Allergens (specify below)

ALLERGEN SOURCE	Presence in the preparation	
Cereals containing gluten or derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Crustaceans and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Eggs and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Fishes and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Peanuts and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Soybeans and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Milk and derived products (including lactose)	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Tree nuts and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Mustard and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Celery and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Sesame seeds and derived products	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Lupins and products with lupin	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
Mollusks and products with mollusks	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO
The Sulphur Dioxide and Sulphites (E220 to E228) are lower than 10 mg/kg	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO

INSOLENT [LABS]

Sélénométhionine L Poudre Se 0.5% - Origine synthétique **Selenomethionine L Powder Se 0.5% - Synthetic origin** **Code : 1602163**

ATTESTATION DE NON IRRADIATION / NON IONIZED STATEMENT

Le produit et les matières qui le composent n'ont pas été soumis à des rayonnements ionisants conformément aux Directives 1999/2/CE et 1999/3/CE.

According to Directives 1999/2/EC and 1999/3/EC, we confirm that the product and the ingredients used in it have not been subjected to ionizing radiation.

ATTESTATION OGM / GMO STATEMENT

Conformément aux Règlements 2001/18/CE, 1829/2003/CE et 1830/2003/CE, nous déclarons que le produit ci-dessus n'est pas génétiquement modifié puisqu'il :

- Ne provient pas de substances génétiquement modifiées
- Ne contient pas de supports ou d'additifs génétiquement modifiés.

According to Regulations 2001/18/EC, 1829/2003/EC and 1830/2003/EC and its modifications, we declare that the product above is not genetically modified as it:

- *Does not come from genetically modified raw material*
- *Does not contain any carrier or additive coming from genetically modified organisms.*

ATTESTATION NANOMATERIAUX / NANOMATERIALS STATEMENT

Nous certifions que ce produit est conforme au Règlement n°1169/2011 du Parlement européen et du conseil du 25 octobre 2011 sur la fourniture d'information sur les aliments pour les consommateurs.

We certify that this product is in compliance with Regulation n°1169/2011 of the European parliament and the council of October the 25th 2011, on the provision of food information to consumers.

ATTESTATION EST-ESB / TSE-BSE STATEMENT

Nous certifions que notre produit est conforme à la réglementation européenne relative au risque d'Encéphalopathie Spongiforme Transmissible (EST).

We certify that this product is conform to the European legislation relative to the risk of Transmissible Spongiform Encephalopathy (TSE).

ATTESTATION CONFORMITE EMBALLAGES / PACKAGING STATEMENT

Nous certifions par la présente, que le conditionnement de ce produit satisfait aux législations suivantes :

- Règlement n°10/2011/CE de la Commission du 14 janvier 2011 concernant les matériaux et objets en matière plastique destinés à entrer en contact avec les denrées alimentaires
- Règlement n° 1935/2004/CE du Parlement européen et du conseil du 27 octobre 2004 concernant les matériaux et objets destinés à entrer en contact avec des denrées alimentaires et abrogeant les Directives 80/590/CEE et 89/109/CEE

Hereby, we certify that the packaging used complies with:

- *Commission Regulation n°10/2011/EC dated January the 14th 2011, on plastic materials and articles intended to come into contact with food and its modifications*

TECHNICAL DATA SHEET

PRODUCT NAME

VITAMINE K2 1% MENAQUINONE-7 MK-7

REFERENCE

VITK2.1.01

SUBSTANCE INFORMATION

Grade	Food Grade	CAS N°	2124-57-4
		Carrier (%)	None
Shelf life	2 years		

ACTIVE INGREDIENTS / SUBSTANCES TO CONTROL

Assay	NLT 1% Menaquinone-7 MK-7	HPLC
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ANALYTICAL DATA

Appearance	Yellow powder
Melting Point	53-55°C

CONTAMINANTS

Heavy metals	NMT 20ppm
Lead (Pb)	NMT 2ppm
Arsenic (As)	NMT 2ppm
Cadmium(Cd)	NMT 0,3ppm
Mercury (Hg)	NMT 0,3ppm

MICROBIOLOGY

Total aerobic microbial	NMT 20 000cfu/g
Tot. yeast and mould	NMT 200cfu/g
Salmonella	Negative/25g
E.Coli	Negative/g

CERTIFICATE

Allergens	Allergen free
GMO	Non OGM
Irradiation	Non Irradiation

PACKAGING AND STORAGE

Packing	Must be suitable for food industry
Storage	In a cool and dry place, away from direct sun light

INSOLENT [LABS]

FICHE TECHNIQUE

AMIDON DE RIZ BIO origine EUROPE - SAC 20KG

Description of product

"Organic Rice starch" is a native starch extracted from "ORGANIC" rice of 100% EU origin. Extraction from selected organic rice is carried out by mechanical action and using pure water; drying does not change product properties which is marketed in the form of white light powder, insoluble in fresh water, with a neutral taste and flavour. The Organic certification is issued by Italian Authority recognized with Ministerial Ordinance.

The product is available

- . in bulk;
- . in 20 Kg multiple paper bags; the pallets 100 x 120 cm. or EPAL 80 x 120 cm (wrapped with polyethylene film);
- . Big Bags in polypropylene of different sizes (90x90x160 - 90x90x180) available on pallets 100x120.

Tariff Heading

11081910

Producer Code

8282B: Organic Rice Starch EU
8282B20: Organic Rice Starch EU in 20kg bags
8282BBB: Organic Rice Starch EU in bigbags

Distributeur certifié par
Ecocert France SAS
(FR-BIO-01)

Storage

keep product in a dry and cool place, at room temperature, in its sealed packaging.

Transport

- . bulk product: by clean and dry trucks, with the necessary health permissions and HACCP certification if product is destined for human consumption;
- . product in bags: by dry, clean and odourless trucks with a waterproof cover.

Intended use

- . food (cakes, breakfast cereals, baby food);
- . pharmaceutical
- . cosmetic

Shelf life

3 (three) years from the date of production, under the conditions described in "storage".

Product Specification

	Value guaranteed	Method	CoA
Chemical-Physical Parameter			
Moisture	14,0 % max	IR	X
pH	6,0 – 7,5	20% sol.	X
Ashes	0,60 % d.s. max	IR	X
Proteins (N*5,7)	1,00 % d.s. max	IR	X
Sieving Test			
>50µm	20,0 % max	Sieving	
>500µm	0,1 % max	Sieving	
Viscosity Brabender (Method: 40 g d.s. in water 500 ml /d.h.: 350 cmg)			
Starting Gel Point	70,0 °C ± 5	Brabender	
Brabender end viscosity	300 BU	Brabender	
Microbiological Parameter			
Bacterial Total Aerobic Count (CFU/g.)	10.000 max	3M Petrifilm	X
Enterobacteria (CFU/g.)	10 max	3M Petrifilm	X
Moulds (CFU/g.)	500 max	3M Petrifilm	X
Yeasts (CFU/g.)	100 max	3M Petrifilm	X

Nous ne nous engageons pas à fournir un produit conforme aux applications baby food et cosmétiques
Sauf indication contraire dans l'intitulé, nos produits sont de grade ALIMENTAIRE/FOOD.

INSOLENT [LABS]

AMIDON DE RIZ BIO origine EUROPE - SAC 20KG

HACCP Declaration

This product is manufactured in conformity to the EU Regulation 852/2004 on the food hygiene.

Nutritional Information

Parameter	Medium value on 100 g
Moisture	12,0
Energy (kj)	1467
Energy (kcal)	351
Proteins	0,50
Carbohydrates	86,1
Of which sugars	<0,1
Fat	0,50
Of which saturated	0,15
Fiber	0,50
Salt	0,10
Ashes	0,40

Allergens declaration

Allergens	Present in the product		Present on the production line		Present on site		Cross contamination risk in the product	
	YES	NO	YES	NO	YES	NO	YES	NO
Cereals containing gluten (*) and products thereof		X		X	X			X
Crustaceans and crustaceans based products		X		X		X		X
Eggs and egg-based		X		X		X		X
Fish and fish products		X		X		X		X
Peanuts and peanut products		X		X		X		X
Soy and soy products		X		X		X		X
Milk and milk-based products (including lactose)		X		X		X		X
Nuts (**) and products thereof		X		X		X		X
Celery and celery-based products		X		X		X		X
Mustard and mustard-based products		X		X		X		X
Sesame seeds and products made from sesame seeds		X		X		X		X
Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / litre expressed as SO2		X		X	X			X
Lupine and lupine-based products		X		X		X		X
Molluscs and molluscs based products		X		X		X		X

(*): Wheat, rye, barley, oats, spelled, kamut or their hybridised strains

(**): Almond (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans director), cashew (Anacardium occidentale), pecan [Carya illinoensis (Wangehn) K.Koch], brazil nuts (Brazil nut), pistachio (Pistacia vera), Queensland nuts (macadamia ternifolia)

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INSOLENT [LABS]

AMIDON DE RIZ BIO origine EUROPE - SAC 20KG

GMO Declaration

- ✓ it originates from the workmanship of rice or broken rice;
- ✓ it doesn't contain GMO;
- ✓ it is gotten by raw materials NON GMO;
- ✓ during the production any GMO ingredient and/or additive has not been employed.

Contaminants declaration

We guarantee that every batch is conforming to the EU Reg. 1881/06 for the presence of heavy metals residual (Pb, Cd) and micotoxins.

Regarding the contaminants above mentioned we perform in external laboratory at least 1 analysis on 1 batches of ORGANIC RICE STARCH EU

We declare that our products are not treated with radiation.

Certification

The product is certified Kosher and Halal

Nous ne nous engageons pas à fournir un produit conforme aux applications baby food et cosmétiques
Sauf indication contraire dans l'intitulé , nos produits sont de grade ALIMENTAIRE/FOOD.