

**Product Technical Data Sheet**

Product name: Probiotics Premix - MP8-300B

AC code: AC11956b

**1. Technical Data Sheet**

Item	Standard	Analysis Method
<b>Appearance &amp; Solubility</b>		
Appearance	Light yellow to light grey powder	
<b>Typical Analysis</b>		
Identification	Characteristic	API & 16S rDNA
Total Lactic Acid Bacteria Count	≥300 Billion cfu/g	GB 4789.35 modified
Lactobacillus plantarum LN66	4.0×10 <sup>10</sup> CFU/g	Theoretically added
Lactobacillus rhamnosus LN56	4.0×10 <sup>10</sup> CFU/g	
Lactobacillus fermentum LN01	4.0×10 <sup>10</sup> CFU/g	
Lactobacillus paracasei LN226	4.0×10 <sup>10</sup> CFU/g	
Lactobacillus casei LN02	3.5×10 <sup>10</sup> CFU/g	
Lactobacillus helveticus LN09	3.5×10 <sup>10</sup> CFU/g	
<i>Bifidobacterium lactis</i> BK03	3.5×10 <sup>10</sup> CFU/g	
<i>Bifidobacterium longum</i> YH295	3.5×10 <sup>10</sup> CFU/g	
Non Lactic acid bacteria Count, CFU/	<1000 cfu/g	ISO 13559
Loss on Drying	≤ 5.0% w/w	GB5009.3
<b>Heavy metals</b>		
Total Heavy Metals	≤ 10 ppm	ICP-MASS
Lead	≤ 3.0 ppm	ICP-MASS
Arsenic	≤ 1.0 ppm	ICP-MASS
Cadmium	≤ 1.0 ppm	ICP-MASS
Mercury	≤ 0.1 ppm	ICP-MASS
<b>Microorganism</b>		
Coliforms	≤10 cfu/g	GB4789.3
Total Molds & Yeasts	≤50 cfu/g	GB4789.15
Salmonella	Negative/25g	GB4789.4
S.Aureus	Negative/25g	GB4789.10
<b>Storage &amp; Shelf Life</b>		
Package	Packed in aluminum foil & plastic-bag inside, Net Weight: 1Kg/bag, 5Kg/bag	
Shelf life & Storage Condition	At least 24 months after receipt at ≤-18°C	

## 2.Origin & Ingredient

Country of origin of the product: Netherlands

Origin statement: available

This product is a pure material <input type="checkbox"/>		This product is a compound material <input checked="" type="checkbox"/>	
Animal origin	<input type="checkbox"/> bovine	Specific Source: /	
	<input type="checkbox"/> porcine	Specific Source: /	
	<input type="checkbox"/> avian	Specific Source: /	
	<input type="checkbox"/> Others:	Specific Source: /	
Synthetic	<input type="checkbox"/>	Starting material:	origin: China
Biotechnological processing	<input type="checkbox"/> Catalysis By Enzymes	Name Of Enzyme: / Sources Of Enzymes: /	
	<input checked="" type="checkbox"/> Fermentation	Source Of Medium: / Strain: Bacteria	
Botanical Origin	Botanical Name:	/	
	Part:	/	
	Wild Or Cultivated:	/	
	Country Of Origin:	/	
	Solvent Used:	/	

## 3.Nutrition Data

Nutritional Composition	<input checked="" type="checkbox"/> Per 100g	<input type="checkbox"/> Per Serving
<input type="checkbox"/> Energy(Kj) <input checked="" type="checkbox"/> Energy(Kcal)	0kcal	
Fat(G)	0	
Carbohydrates(G)	0	
Protein(G)	0	
Sodium (Mg)	0	
Remarks: Nutrition Data Are Obtained By 3 <sup>rd</sup> Party Lab; Tested On A Yearly Basis		

## 4. GMO declaration

	YES	NO (Means Not Contain)
The product does not contain or consist of GMO	<input type="checkbox"/>	<input checked="" type="checkbox"/>
The product is not produced from GMO or not contain ingredients produced from GMO (irrespective of whether there is NDA or protein of GM origin in the final production)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
This product is not produced by means of GM microorganism including precursor substances, e.g. with GMOs or Genetically Modified microorganisms processing aids(bacteria, yeast,..)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
This product is not produced with the help of enzymes, which were obtained from GMOs	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Does the product contain any ingredients from animal?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
If yes, are genetically modified crops contained in the feed for the animal?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
We confirm that this product complies with regulations EC/1829/2003 and EC1830/2003 and keep NON-GMO statement available		<input checked="" type="checkbox"/>

## 5.Allergen declaration

We have carefully reviewed this product according to EU Regulation 1169/2011 and modifications and confirm the following:

	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		N		N		N		N
Crustaceans and products thereof		N		N		N		N
Eggs and products thereof		N		N		N		N
Fish and products thereof (2)		N		N		N		N
Peanuts and products thereof		N		N		N		N
Soybeans and products thereof (3)		N		N		N		N
Milk and products thereof (including lactose)(4)		N		N		N		N
Nuts (5) or products thereof		N		N		N		N
Celery and products thereof		N		N		N		N
Mustard and products thereof		N		N		N		N
Sesame seeds and product thereof		N		N		N		N
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/l expressed as SO2		N		N		N		N
Lupines and products thereof		N		N		N		N
Mollusc and product thereof		N		N		N		N

- (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;
- (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;

## 6.NON IRRADIATION

(According to EU directive 1999/2/EC & 1999/3/EC)

This product has not been treated with ionising radiation	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO, not treated
None of the raw materials we used for this product have been treated with ionising radiation.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO, not treated
We confirm above Non-Irradiation statement is available	<input checked="" type="checkbox"/>	

<b>7.NANOMATERIAL</b> (according to EU Regulation (EU) No. 1169/2011)		
This product does not contain any nanomaterials as defined in EU food legislation	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO, does not contain
This product has not been made with nanotechnology	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO, is not made with nanotechnology
We confirm above Non-Nanomaterial statement is available	<input checked="" type="checkbox"/>	

<b>8. Residual solvents</b> (according to UE Directive 2009/32 modified by(UE)2010/59; EP5.4;USP476;ICH Q3C(R7))	
For this product following solvents are used during production process: Solvent A: Max residual level:	<input type="checkbox"/> solvent used <input checked="" type="checkbox"/> solvent not used
We confirm solvent residual of this product complies with:	<input checked="" type="checkbox"/> EP 7.0 <input checked="" type="checkbox"/> USP <476>
We confirm Solvent residual statement is available	<input checked="" type="checkbox"/>

<b>9.Pesticide residual</b> (according to EC 396/2005; EP07; USP <561>)	
This product is of non-animal origin	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
We confirm pesticide residual of this product complies with:	<input checked="" type="checkbox"/> EC 396/2005 <input checked="" type="checkbox"/> EP 07/2008 <input checked="" type="checkbox"/> USP<561>
Pesticide residual statement available	<input checked="" type="checkbox"/>

<b>10.BSE/TSE information</b> (according to EU legislation 999/2001; EP general chapter 5.2.8)	
Cattle, sheep, goats and animals that are naturally susceptible to infect with transmissible spongiform encephalopathy agents or susceptible to infection through the oral route other than humans and non-human primates are defined as "ESE-relevant animal species Pigs ad birds are not naturally susceptible to infection via the oral route; therefore, they are not TSE-relevant animal species. Dogs, rabbits and fish are not TES-relevant animal species."	
the product contains no ingredients of ruminant origin and no materials derived from, or exposed to ruminants affected by or under quarantine for Transmitting Transmissible Spongiform Encephalopathy (TSE) / Bovine Spongiform Encephalopathy (BSE)	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Does Not Contain <input type="checkbox"/> NA
In the manufacturing of this product, there is no any raw or source material and /or reagent used that is of animal origin i.e. bovine, serum-albumin, enzymes, culture broths including those used to prepare working or master cell tanks	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Equipment/systems/tools use for processing or storage of the material do not come into contact at any time with materials of animal origin (e.g., components of media filler used to check such system)	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO

The material is not purified by using solvents, chromatographic media or buffers that contain components of animal origin	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
We confirm this product complies with:	<input checked="" type="checkbox"/> EU legislation 999/2001 & <input checked="" type="checkbox"/> EP general chapter 5.2.8
We confirm BSE/TSE statement is available	<input checked="" type="checkbox"/> YES

<b>11. Contaminants information</b> (according to EU Regulation No 915/2023 and NO.629/2008 as regards maximum levels for certain contaminants in foodstuff)	
<ul style="list-style-type: none"> <li>● Aflatoxin B1 &lt;5ppb</li> <li>● Aflatoxins B1 + B2 + G1 + G2 &lt;10ppb</li> <li>● Ochratoxin A &lt;15ppb</li> </ul>	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA
● Melamine	<input checked="" type="checkbox"/> YES
For polycyclic aromatic hydrocarbons, in cocoa fibre, banana chips, food supplements and their preparations, dried herbs <i>and dried spices</i> : <ul style="list-style-type: none"> <li>● Maximum level of 10 µg/kg of benzo(a)pyrene</li> <li>● 50 µg/kg for the sum of PAH4 (PAH4; benzo[a]pyrene, chrysene, benz[a]anthracene and benzo[b]fluoranthene) in food supplements</li> </ul>	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> NA
We confirm this product complies with NO.1881/2006 and NO.629/2008 and keep compliance statement available	<input checked="" type="checkbox"/> YES

<b>12. Others</b>
We confirm we could meet with the requirement on hygiene of foodstuffs according to Reg 852/2004. We confirm we could meet with the requirement on general principles and requirements of food law according to REGULATION (EC) No 178/2002

## Flow Chart

