



N'Jere English
Technical Service Representative
Prayon
PO Box 1473
Augusta, GA 30903
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706 798 0015 (f)
706 294 5421 (m)

January 6, 2015

GMO STATUS

Prayon's phosphoric acid and phosphate salts do not contain **genetically modified organisms**. There is no potential for contamination during the manufacturing or packaging process.

- Prayon's phosphoric acid and phosphate salts are manufactured from raw materials of mineral origin.
- All food grade finished products meet or exceed the requirements established by the Food Chemicals Codex, current edition.

Regards,

N'Jere English

N'Jere English, Ph.D.

Technical Service Representative

NOTICE: Although the information and recommendations set forth herein (hereinafter "Information") are presented in good faith and believed to be correct as of the date hereof, Prayon makes no representations or warranties as to the completeness or accuracy thereof. Information is supplied upon the condition that the persons receiving same will make their own determination as to its suitability for their purposes prior to use. In no event will Prayon be responsible for damages of any nature whatsoever resulting from the use of or reliance upon Information or the product to which Information refers. Nothing contained herein is to be construed as a recommendation to use any product, process, equipment or formulation in conflict with any patent, and Prayon makes no representation or warranty, express or implied, that the use thereof will not infringe any patent. The data set forth herein are based on samples tested and are not guaranteed for all samples or applications. Such data are intended as guides and do not reflect product specifications for any particular product. NO REPRESENTATIONS OR WARRANTIES, EITHER EXPRESSED OR IMPLIED, OR MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE OR OF ANY OTHER NATURE ARE MADE HEREUNDER WITH RESPECT TO INFORMATION OR THE PRODUCT TO WHICH INFORMATION REFERS.

Prayon Inc.

1610 Marvin Griffin Road
Augusta, GA 30906

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☎ 706 798 0015

www.prayon.com

GMO Statement

Product Name	Vitamin D2 100 SD
Product Code	HND210A

We herewith confirm the following:

The Ergocalciferol used in this product form is synthesized from ergosterol from yeast fermentation of sugar cane and does not contain GMO-DNA.

The formulation ingredients used in this product form are of non-GMO origin and do not contain GMO-DNA.

The formulation ingredients used in this product form do not fall under the scope of EU Regulation (EC) No. 1829/2003 *on genetically modified food and feed*.

The product form does not fall under the scope of EU Regulation (EC) No. 1829/2003 *on genetically modified food and feed*. It does not trigger GMO labeling on finished goods.

Technical Department

This is a computer-generated document, no signature is required.

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宁夏金维制药股份有限公司
NINGXIA KINGVIT PHARMACEUTICAL CO.,LTD

地址：中国宁夏银川市永宁望远开发区

Add: WANGYUAN ECONOMIC ZONE, YONGNING COUNTY, YINCHUAN, NINGXIA, CHINA

电话 (Tel) : 0086-951-8462647

传真 (Fax) : 0086-951-8462647

NON-GMO STATEMENT

To whom it may concern,

We, Ningxia Kingvit Pharmaceutical Co., Ltd. Hereby confirm that,

The product Vitamin B12 Food Additive and the raw materials used in the manufacturing process or any of their ingredients:

The above product or the raw materials used in the manufacturing process or any of their ingredients:

- They are not and do not contain any GMO and
- they have not been produced as of GMO and do not contain any ingredient manufactured as of this type of organisms.

Manufacturer: Ningxia Kingvit Pharmaceutical Co., Ltd.



Date: Jan 12, 2021

Signature: QA Manager Mr. Ma Ning

马宁



宁夏金维制药股份有限公司
NINGXIA KINGVIT PHARMACEUTICAL CO., LTD

地址：中国宁夏银川市永宁望远开发区

Add: WANGYUAN ECONOMIC ZONE, YONGNING COUNTY, YINCHUAN, NINGXIA, CHINA

电话 (Tel) : 0086-951-8462647

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Origin material statement

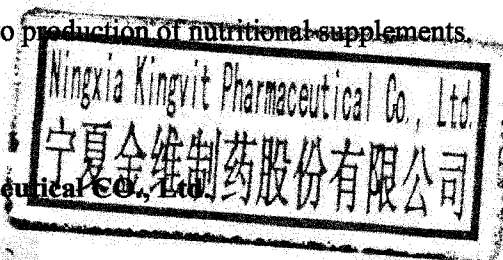
To whom it may concern,

We, Ningxia Kingvit Pharmaceutical Co., Ltd. hereby certify that the start material of Mannitol is seaweed. The material does not contain any animal or GMO materials, nor was it derived from any animals or GMO materials. We supply this material to manufacturers so they can use it to production of nutritional supplements.

Manufacturer: Ningxia Kingvit Pharmaceutical Co., Ltd.

Signature: QA Manager

Date: Oct.16, 2018



康位弘

Non-GM / BE Status in the United States

High Intensity Sweeteners

Truvia™ Stevia RA95
Truvia™ Stevia RA95 AGGL
Truvia™ Stevia RA95 GRAN
Truvia™ Stevia RA80
Truvia™ Stevia RA80 AGGL

Truvia™ Stevia RA80 DC
Truvia™ Stevia RA60
Truvia™ Stevia RA50
Truvia™ Stevia RA50 GRAN
Truvia™ Stevia RD90

Truvia™ Stevia RM80
Truvia™ Stevia RC90
Truvia™ Stevia RB95
Truvia™ Stevia RD95

This statement is being provided in response to your request regarding the Non-GM or BE status of the product listed above.

Non-GMO Status: In the absence of any US Federal definition of "Non-GM", we are providing information based on the EU regulatory perspective because it is well understood and broadly used in commerce.

The products listed above are not required to be labeled in accordance with the GMO labeling provisions of REGULATION (EC) No 1829/2003 and 1830/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003.

It is important to underscore that EU GMO legislation (Regulations Nos. 1829 & 1830/2003) regulates those instances where mandatory GM labeling is required. The EU GMO legislation does not address the criteria for making a non-GMO affirmative claim. Certain EU countries have adopted their own national rules regulating GM free style claims, but there is no overall EU approach. We recommend consultation with regulatory and legal advisors familiar with all applicable laws, rules and regulations in the jurisdictions where you intend to market your products prior to making labeling and claims decisions.

Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status):

These products have been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

Contact

NA-FSQRInfo@Cargill.com

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HIS EU NGM/ US BE STMT
December 2019

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Bioengineered Food Disclosure Standard

Zerose™ Erythritol DC

On December 21, 2018, the United States Department of Agriculture released the new National Bioengineered Food Disclosure Standard. The Standard defines bioengineered foods as those that contain detectable genetic material that has been modified through certain lab techniques and cannot be created through conventional breeding or found in nature.

In order for you to make labeling decisions on your finished retail products, Cargill is providing the following information about the Product listed above:

Labeled Ingredient	Derived from BE source?	Contains Genetic Material? *	Product's manufacturing process is validated that it removes genetic material to undetectable levels?
Zerose™ Erythritol	Derived from fermentation	No	Yes
Maltodextrin	No	N/A	N/A

*Containing detectable levels of genetically modified material that has been modified through in vitro recombinant deoxyribonucleic acid (rDNA) techniques and for which the modification could not otherwise be obtained through conventional breeding or found in nature.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions for your products.

Contact

FSQR Customer Relations North America

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Issue Date: October 2020

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GALAXIUM PEARLS EXCEL

CLPRL5H / galactic ref.

CALCIUM LACTATE PENTAHYDRATE / product name

DESCRIPTION

GALAXIUM PEARLS EXCEL is the calcium salt of natural L(+) lactic acid produced by fermentation. GALAXIUM PEARLS EXCEL has a very high purity which improves the solubility in various food applications while decreasing interactions such as oxidation and separation.

Its innovative shape allows high performance in terms of solubility, dissolution rate, flowability and floodability.

GALAXIUM PEARLS EXCEL is formulated to exceed the highest quality standards of the food and cosmetic industries.

PHYSICO-CHEMICAL PROPERTIES

Chemical name		Calcium 2-Hydroxypropanoate pentahydrate
Molecular weight	g/mol	308
Molecular formula		$C_6H_{12}O_{11}Ca$
Particle size	μm	99% between 100 - 710 μm
Solubility in water (@ 25°C/77°F)	g/100 mL	Max. 9
Solubility in water (1g/30 mL)	-	Passes test
Dissolution rate	1000 mg/250 mL	38 sec
Hydrate form		Penta
Form		Free flowing and non dusting pearls
pH (5g product + 95g water)	-	6.0 - 8.0
Loss on drying	% w/w	22 - 27

SENSORY CHARACTERISTICS

Colour	-	White
Odour	-	Neutral
Taste	-	Neutral

PURITY

Appearance of solution	-	Passes test
Positive test of calcium	-	Passes test
Positive test of lactate	-	Passes test
Calcium lactate content (as anhydrous)	% w/w	98 - 101
Calcium content (as anhydrous)	% w/w	16.5 - 20.1
Calcium content	% w/w	13.1 - 14.5
Heavy metals (as Pb)	ppm	Max. 5
Iron	ppm	Max. 25
Chloride	ppm	Max. 80
Sulphate	ppm	Max. 400
Phosphate	ppm	Max. 150
Lead	ppm	Max. 0.5
Arsenic	ppm	Max. 1
Mercury	ppm	Max. 1
Fluoride	ppm	Max. 15
Reducing substances (sugars)	-	Passes test
Volatile fatty acids	-	Passes test
Acidity - alkalinity	-	Passes test (acidity)
Magnesium and alkali salts	% w/w	Max. 1
Mesophilic bacteria	counts/g	Max. 1000
Moulds	counts/g	Max. 100
Yeasts	counts/g	Max. 50

REGISTRATION

Labeling	E 327
CAS number	28305-25-1
GRAS status	Yes
INCI name	Calcium Lactate
Complies with	Eur Reg 231/2012 - FCC ⁽¹⁾ - JSFA ⁽¹⁾ - JECFA ⁽¹⁾ Kosher - Halal
COSMOS approved	Raw material approved by Ecocert Greenlife according to the COSMOS cosmetic standards

**PACKAGING**

See packaging list

STORAGE CONDITIONS

Dry, well ventilated room

SHELF-LIFE

48 months

LEGEND

(1) Latest edition



石药集团 维生药业 (石家庄) 有限公司
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SPECIFICATION

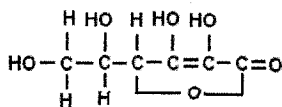
ASCORBIC ACID

DESCRIPTION

A white or almost white, crystalline powder or colorless crystals, becoming discolours on exposure to air and moisture.

PROPERTIES

Molecular Formula	C ₆ H ₈ O ₆
Relative Molecular Mass	176.13
Chemical Name	L-2, 3, 5, 6-hydroxy-2-hexenic acid-γ-lactone
CAS Number	50-81-7
Structural Formula	



APPLICATIONS

Mainly used in producing various medicines, it is an important medicine for clinical supplementary treatment. It can be used in food additive. It is a good and safe nutritional agent, antiseptic and baking agent of flour processing. It can also be used in feed additive and it can improve animal's immunity.



石药集团 维生药业 (石家庄) 有限公司
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STATEMENT

21st August, 2019

To whom it may concern,

We, CSPC WEISHENG PHARMACEUTICAL (SHIJIAZHUANG) CO., LTD ,
hereby to certify that, the product Ascorbic Acid we supplied is
non-GMO.

CSPC WEISHENG PHARMACEUTICAL (SHIJIAZHUANG) CO., LTD.

