1. INTRODUCTION

An incredibly delicious superfood with extraordinary levels of vitamin C complex, whose single serving meets more than 1.000% of vitamin C daily value requirement. It presents delicate flavor with apple notes being naturally detoxifying and ideal source of nutrients for immune support. Besides, acerola is also filled with several other healthy compounds such as carotenoids and synergistic bioflavonoids, which role is to promote anti-inflammatory support. Moreover, these compounds have a diuretic action and are arterial stimulants thus assisting the liver and kidney functions. And, as tonic agents they assist in the auxiliary combat of anemia and high cholesterol. Furthermore, acerola powder still counts on an important shot of rich vitamins other than vitamin C and such as the vitamins A and B2, which prevent cardiovascular diseases, help control the body's response to stress and contribute to ocular, bone and nervous health. Contains vitamin C partially added.

2. RAW MATERIAL DATA

Botanical Source	: *Malpighia punicofolia L.*
Family	: Malpighiaceae
Origin	: Northeast region of Brazil
Used part	: Pasteurized fruit pulp / puree
Amount of active ingredient	: 70% of frozen pasteurized fruit pulp / puree
Extraction solvent	: 100% water
Extraction ratio	: 12 kg of acerola fruit : 1 kg of acerola powder
Fruit pulp to carrier ratio	: 70% of fruit pulp : 30% food maltodextrin as carrier
Coloring agent	: See item 3. Presence of natural colors
Preservative	: See item 5. Food Additives
GMO-free status	: See Item 10. Non-GMO Status
Ionizing radiation	: See item 15. Irradiation & ETO Sterilization
Nano-materials	: Free
BSE/TSE status	: See Item 18. Bovine Spongiform Encephalopathies

3. SPECIFICATIONS

Physical-Chemical & Sensorial:	***Specification***
Powder appearance, visual	Light orange powder
Moisture, %	≤ 5,0%
pH	4,3 ± 0,3
Free-Flow Density, g/liter(1)	250,0 ± 50,0
Packed Density, g/liter(1)	470,0 ± 50,0
Color(2), Pantone Matching System	165C ± 1,0
Vitamin A (RAE), mcg	180,0 ± 10,0 (22%VD)
Vitamin B2 (Riboflavin), mcg	90,0 ± 5,0 (7%VD)
Taste & Flavor	Acid & characteristic

Microbiological:	***Specification***
Standard Plate Count, CFU/g	< 1,0 x 10^4
Yeasts and Molds, CFU/g	< 1,0 x 10^2
Fecal Coliforms /g	Absent
E. coli/g	Absent
Salmonella/25g	Absent

Application & Functionality:

Rich in C-complex vitamins, acerola is usually added to foods and beverages for their distinctive acid taste. For acerola powder this concept is no different. It quite useful for preparing soft drinks and alcoholic beverages and therefore. As an ingredient, acerola powder can be blended with camu camu, orange, pineapple and passion fruit to produce a perfect juice blend highly rich in vitamin C. In addition, it can be used in various formulations such as juices, jams and jellies, desserts, mousses, pies and cakes, and still for therapeutic reasons in products such as tablets and capsules with high vitamin C content and balanced supplements for those in physical activities. *Usage*: One serving (2 tbsp) to 200ml cup of acerola juice. *Reconstitution*: 20g is equivalent to 240g of raw fruit and 160g of frozen puree.

Ingredients: Frozen pasteurized acerola pulp, food maltodextrin from cornstarch (E-1.400), beta-carotene (E-160a) and curcumin (E-100) as dyes, silicon dioxide (E-551) as anti-caking agent, and ascorbic acid (E-300) as preservative agent.

Packaging: 25 kg, internally into 200µ microns and food grade polyethylene bags and externally into cardboards cartons with nontoxic multi-layer corrugated kraft paper or cardboard drums.

Nutritional Facts/100g:

Calories 360Kcal	Calories from fat 0kcal
	% Daily Value[3]
Total fat 0g	**0%**
Saturated fat 0g	0%
Mono- & poly-unsaturated fat 0g	-
Trans fat 0g	-
Cholesterol 0g	0%
Sodium 33mg	**2%**
Carbohydrates 88g	**29%**
Dietary fiber 1g	1%
Sugars 3g (from acerola fruit)	-
Includes 6g of added sugars[4] [5]	12%
Proteins 1g	**2%**

Vitamin D 0mcg (0%) Vitamin C 5,4g (5.400%)

Calcium 19mg (2%) Iron 1,4mg (10%) Potassium 220mg (6%)

Shelf Life: One (1) year. The product may lose much of its chemical, sensorial and nutritional characteristics if stored in an environment with severe climate conditions and direct sunlight.

Storage: Store in a cool and dry place with a room temperature between 15 and 30°C and relative humidity less than 55% RH. Keep the product free from extraneous odor and chemicals.

Regulatory Information:

Harmonized System (GHS / NCM) # 21.06.90.90

Exempted from registration: (RDC # 23 15/03/2.003-ANVISA/BR)

29 CFR 1910 Act Classification: Not Hazard substance

CAS Registry (Chemical Abstract Services): # 223747-63-5

ECHA Registry (European Chemicals Agency) # 926-331-9

[1] During transport and storage, this product may compact. Its volume, however, corresponds to the indicated net weight. Therefore, these conditions make us inform and certify that the density of the product at the final destination may vary to figures reasonably higher than those observed in the product certificate of analysis (CoA). Results of free flow density leaving the spray dryer.

[2] Product appearance & color may vary according to the fruit origin, climatic factors, harvest time, natural variation between crops, fruit selection system, and storage conditions, etc.

[3] The % Daily Values tells you how much a nutrient in a serving of food contributes to a daily diet. And, 2.000 calories a day is used for general nutrition advice.

[4] In compliance with Resolution RDC 429 ANVISA/Brazil, of 10/08/2020 - New Nutritional Labeling of Packaged Foods, which defines and changes the daily reference values (VDR) for nutritional labeling of foods in and includes maltodextrin and other hydrolyzed carbohydrates as added sugar. Calculation of nutritional information based on Art. 32, paragraphs II and III of RDC 429.
Note: Resolution RDC 429 ANVISA/Brazil valid only for Brazilian territory. In countries whose food legislation does not consider hydrolyzed carbohydrates as added sugar, it must be considered 0g (0% Daily Value).

[5] In the specific case of spray dried acerola powder, maltodextrin is used as carrier or bulking agent.

4. ALLERGENIC STATUS AND SENSITIZING AGENTS

Status:	**Direct Incorporation**		**Additional information**					
Information:	**Does the item contain any of the following allergens or their derivatives in the composition? If yes, specify**		**Produced on the same equipment or plant that processes the following allergens?**		**Possibility of cross contamination by the following allergens?**		**Present at the factory and in stock. Controlled within the allergen segregation and management rules, in the stock and dedicated production areas. According to the allergen program****	
Allergen*:	**Yes**	**No**	**Yes**	**No**	**Yes**	**No**	**Yes**	**No**
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt or their hybridized strains) and products thereof[1,2,3]		x		x		x		x
Other gluten-containing grains, i.e., triticale and kamut		x		x		x		x

Crustaceans and products thereof[1,2,3]		x		x		x		x
Mollusks and products thereof[2,3]		x		x		x		x
Fishes and products thereof[1,2,3]		x		x		x		x
Eggs and products thereof[1,2,3]		x		x		x		x
Peanut and products thereof[1,2,3]		x		x		x		x
Soy and products thereof[1,2,3]		x		x		x		x
Milk and products thereof[1,2,3] (including lactose)***		x		x		x		x
Nuts, i.e. almonds, hazelnuts, walnuts, cashew nut, Brazil nut, pecan nuts, chestnuts, pistachio nuts, pignoli, macadamia nuts and Queensland nuts and products thereof[1,2,3]		x		x		x		x
Sulphur dioxide and sulfites at concentrations of more than 10 mg/kg or 10 mg/liter expressed as sulphur dioxide[2,3]		x		x		x		x
Sesame seeds and products thereof[2,3]		x		x		x		x
Celery and products thereof[1,2,3]		x		x		x		x
Mustard and products thereof[3]		x		x		x		x
Lupine and products thereof[3]		x		x		x		x
Colorings[4]		x		x		x		x

*In compliance with Regulation (EU) No 1169-2007 - Allergen Status and Regulation (BR) ANVISA/DC Nº 26 of 02/07/2015

**We guarantee that the allergenicity information contained in the technical specification is carefully defined. We ensure the absence of cross-contamination with other allergens contained in the production process through a rigorous internal Allergen Control Procedure available on site, which establishes the rules of conduct to prevent cross-contamination from receipt of the input, its identification and segregation according to the category of allergenic and non-allergenic.

***We declare that there is no possibility of cross-contamination with milk and its derivatives in the manufacturing plant, including the raw materials and ingredients warehouse and the finished product warehouse, since the company strictly follows all the Allergen Control Procedures in said plant.

References:

1 Allergens identified by the FDA as causing serious allergic reactions in some individuals
2 Priority Food Allergens identified by Health Canada
3 Allergenic foods identified in Annex III-a of the EU Labeling Directive
4 FD&C certified (including Yellow 5 & 6), titanium dioxide, carmine, artificial colorings
5 Resolution RDC 26 - Allergens in Food identified by Health Surveillance Agency Brazil

5. FOOD ADDITIVES

Used Additives	Usage Rate (mg/kg body weight):	Maximum Tolerable Limit [(1)]:
Citric acid	Nil	Quantum satis
Silicon dioxide	≤ 5,0 mg/kg body weight/20g portion	Quantum satis

(1) In compliance with Regulation EC No. 1333/2008 relating to food additives, mg/kg

6. FOOD FRAUD, BIOTERRORISM AND FOOD SAFETY

In compliance with Regulation (EC) No. 178/2002 and the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (Bioterrorism Act and the US FDA Food Safety Modernization Act), the company, considering its Quality and Food Safety Management System, provides a complete food fraud mitigation plan, through document FO/GQ/04/19 – Product Risk Factor Classification, which includes the risk score of suppliers, raw materials, ingredients, additives, and packaging materials used in the production of its dehydrated powder products and their classifications as product risk factors.

According to Regulation (EC) No 178/2002, Food Fraud is committed when food is illegally placed on the market with the intention of deceiving the consumer, usually for financial gain when there is a high potential for economic profit and a low risk of detection. And, according to the Public Health Security and Bioterrorism Preparedness and Response Act 2002, Food Safety considers food hazards through elements and/or substances that may pose a health risk to people.

Note: - The company makes the document in question available upon customer demand.

7. CONTAMINANTS IN FOODSTUFFS

Contaminant*	Maximum levels		Remarks
Section 1. Nitrate (NO_3)	Absent	mg/kg	-
Section 2. Mycotoxins	-	-	-
Aflatoxin	4,0	µg/kg	Sum of B_1, B_2, G_1 and G_2
Ochratoxin	2,0	"	-
Patulin	Absent	"	-
Deoxyvalenol	Absent	"	-
Zearalenone	Absent	"	-
Fumonisins	Absent	"	Sum of B_1 and B_2
T-2 & HT-2 toxin	Absent	"	-
Citrinin	Absent	"	-
Ergot sclerotia	Absent	g/kg	-
Ergot alkaloids	Absent	"	-
Section 3. Metals	-	-	-
Lead	0,2	mg/kg wet wt	-
Cadmium	0,05	"	-
Mercury	0,1	"	-
Tin (Inorganic)	50,0	"	-
Arsenic (Inorganic)	0,1	"	-
Section 4. Chloropropanols	-	-	-
Monochloropropane (3-MCPD)	Absent	µg/kg	-
Dichloropropanol (1,3-DCP)	Absent	mg/kg	-
Section 5. Dioxins and PCBs	Absent	pg/g net wt	Sum of dioxins and PCBs
Section 6. Polycyclic aromatic hydrocarbons	Absent	µg/kg	-
Section 7. Melamine and analogues	Absent	mg/kg	-
Section 8. Inherent plant toxins	Absent	-	-
Erucic acid	Absent	g/kg	-
Tropane alkaloids	Absent	-	-

Atropine	-	µg/kg	-
Scopolamine	Absent	"	-
Hydrocyanic acid	Absent	"	-
Radionuclides	Absent	Bq/kg	Pu238, Pu239, Pu240, Am241
Other contaminants	-	-	-
Acrylonitrile	Absent	mg/kg	-
Hydrocianic acid	Absent	"	-
Vinyl chloride monomer	Absent	"	-
Phosphonic (phosphorous) acid	Absent	"	-
Dimethoate	0,2	"	-
Fosetyl	Absent	"	-
Omethoate	0,2	"	-
Tebuconazole	2,0	"	-

***References:**

(1) In compliance with EU-regulation no. 1881-2006 - Maximum Levels for Certain Contaminants in Foodstuffs

(2) FAO WHO Codex Alimentarius - General Standard for Contaminants and Toxins in Food and Feed - CXS 193/1995
Adopted in 1995
Revised in 1997, 2006, 2008, 2009
Amended in 2010, 2012, 2013, 2014, 2015, 2016, 2017, 2018, 2019

(3) In compliance with EU-regulation no. 629/2008 - Heavy Metals

(4) In compliance with EU-regulation no. 2015/1933 - Polycyclic aromatic hydrocarbons (PAH)

Considering that the limits for contaminants in food (Paragraph 7 above), ***we state*** that the product in reference, spray dried acerola powder, does complies with the rules on maximum levels for certain contaminants in foodstuffs as set out by Regulation (EU) 2023/915 of April 25, 2023

8. PHYSICAL CONTAMINANTS[(1)]

Assay[(2)]	**Limit (MTL):**
Insect fragments indicating failures of good practices [(3)]	10 in 100g
Rodent hair fragments	1 in 100g
Whole dead insects [(4)]	Absent
Foreign matter - Mites	Absent
Foreign matter indicative of risk to human health	Absent
Macroscopic foreign matter	Absent
Other foreign matter (including scorched/carbonized particles)	Absent
Fine sand or insoluble ashes in hydrochloric acid 10%	< 1,5g/100g

[(1)]In compliance with Resolution ANVISA/RDC 623 of 03/09/2022
[(2)]Independent subcontractor laboratory
[(3)]Not considered indicative of risk
[(4)]Except for risk indicators and fragments of rodent hair

Considering that the limits for physical contaminants in food (Paragraph 8 above), ***we state*** that the product in reference, spray dried acai powder, does complies with the rules on maximum levels for certain physical contaminants in foodstuffs as set out by Regulation (BR) ANVISA/RDC 623 DE 09/03/2022.

9. KOSHER/HALAL STATUS

Certified Kosher: No.
Certified Kosher for Passover: No
Note: The company can easily apply for Kosher and/or Kosher for Passover certification on customer demand at an extra cost.
The aforementioned ingredient or its components is certified Kosher by: NA

Certified Halal: No.
Note: The company can easily apply for Halal certification on customer demand at an extra cost.
The aforementioned ingredient or its components is certified Halal by: NA

10. NON-GMO STATUS (GENETICALLY MODIFIED ORGANISM)

In compliance with the legislation in force regarding "*Genetically modified raw materials, ingredients and additives for food and feed*", we inform that the spray dried acerola powder, manufactured by NEWCO INDÚSTRIA DE PRODUTOS FUNCIONAIS LTDA, contains food maltodextrin carrier produced from cornstarch.
And, as current cultivation techniques and grain handling systems intersperse several varieties of corn, it is difficult to separate non-GMO maize from GMO varieties. There are no systems in place for the segregation of the amounts of non-GM corn that are applied in planting this crop; therefore, we cannot certify that the aforementioned product is either definitely produced from non-GMO corn.

11. GLUTEN STATUS

The aforementioned product is not either originating from gluten containing cereals or not identified containing gluten and complies with the applicable legal requirements of the National Health Surveillance Agency of Brazil (ANVISA). It can be safely used in foodstuffs for people intolerant to gluten.
For the purpose of guaranteeing a gluten-free product, it is considered hereof the following ingredients containing gluten in their composition: - Wheat, rye, barley and malt, oats, spelt, kamut or their hybridized strains and products thereof.

12. STATUS LACTOSE & OTHER MILK DERIVATIVES

The aforementioned product does not originate from animal milk or is not identified as containing any milk derivatives in its composition, herein referred to as lactose, whey, milk fats, and milk proteins.

13. NOVEL FOODS STATUS

Novel Food means any food that was not used for human consumption to a significant degree within the European Union before May 15, 1997, and that falls under one of the categories contained in Regulation (EU) 2015/2283, of November 25, 2015.
Therefore, as object of said regulation, we declare that any product processed by Newco complies with the European Union list of novel foods authorized to be placed on the Union market, as referred to in Regulation (EU) 2017/2470, of December 20, 2017

14. DYES & AZO DYES CONTENT

The above-mentioned ingredient or its components do not contain Sudan azo dyes (this includes Sudan I, Sudan II, Sudan III and Sudan IV, also known as Scarlet Red) or any other artificial dyes.

Note: The use of dyes from the Sudan group must be considered inappropriate, as dyes are not allowed in food. Sudan I-IV azo dyes can be split into amines after oral ingestion, some of which have been shown to have a carcinogenic and potentially genotoxic effect.

15. IRRADIATION & ETO (ETHYLENE OXIDE STERILIZATION)

The aforementioned ingredient or its components have not been produced and handled with the use of the following treatments:
(a) Treatment with ionizing radiation
(b) Exposure to ethylene oxide

16. ORGANIC STATEMENT

The aforementioned product processed at the Newco facility is not and cannot be designated as an organic product. Certified for Organic Labeling: No

17. DIET SUITABILITY

The aforementioned product has the following dietary suitability characteristics:
(a) Vegetarian: Suitable
(b) Vegan: Suitable
(c) Ovo-vegetarian: Suitable
(d) Lacto-Vegetarian: Suitable
(e) Lacto-Ovo-Vegetarian: Suitable

18. BOVINE SPONGIFORM ENCEPHALOPATHIES (BSE) /TRANSMISSIBLE SPONGIFORM ENCEPHALOPATHIES (TSE)

(a) The above-mentioned product does not contain ingredients of animal origin.
(b) If processing aids are contained in this product, the processing aids are not derived from animal origins.
(c) Prior to the manufacture of the product, no ingredients of animal origin are present in equipment.

19. MOSH / MOAH STATUS

MOSH (Mineral Oil Saturated Hydrocarbons) and MOAH (Mineral Oil Aromatic Hydrocarbons) is the umbrella term describing mineral oil hydrocarbons that can migrate from packaging materials into foodstuffs during transportation and production.

The maximum acceptable levels of MOAH in different types of food are outlined in the EU PAFF standing committee's summary report [(1)]. The limits [(2)] vary depending on the fat content of the food:

- 0,5 mg/kg for dry foods with a low fat/oil content (≤ 4% fat/oil)
- 1,0 mg/kg for foods with a higher fat/oil content (> 4% fat/oil, ≤50% fat/oil)
- 2,0 mg/kg for fats and oils (>50% fat/oil)

The Mineral Oil Specific Migration Limit Test Report (MO-SML) nº BR1902445 Rev. carried out by SGS Brasil for the polyethylene bag used by Newco Functional Products *states* that the referred primary packaging material, i.e., polyethylene bag, used by Newco Functional Products in its bulk shipping cartons complies with Resolution No. 56 of 2012 Anvisa/Brazil and confirms that both MOSH and MOAH were not detected in the polyethylene bag.
Specific migration test report is available upon request.

References:

(1) SC PAFF summary report, 19th of October 2022. The document confirms the limits set out in the April report and clarifies the fat content for products for which the different limits apply.
(2) https://www.foodpackagingforum.org/news/ec-sets-limit-on-moah-in-foods

20. FRUCTOSE AND YEAST PRESENCE

We hereby state that there is not any evidence of the presence of yeast in the product, spray dried acerola powder, capable to produce the enzyme zymase which, through an alcoholic fermentation, can break down the monosaccharide fructose into acetic acid, lactic acid, mannitol and carbon dioxide, and, at the same time, hundreds of secondary metabolites that can influence the aroma and taste of the referred product.
We also state that many spontaneously fermented foods serve as a rich reservoir of potentially valuable strains. Therefore, it should also be mentioned here that the aforementioned product contains fructose in its

natural state, i.e., from the "acerola" fruit itself, and that spontaneously fermented foods, when consumed, will not bring any problems related to safety and risks of health, but will bring numerous benefits to gastrointestinal and general health.

21. ANIMAL-FREE TESTING DECLARATION

Considering that laboratory animals have sensibility, memory and experience inescapable pain and should not be submitted to such sacrifice, we state that *none* of the raw materials, ingredients and additives used in the aforementioned product have been tested in animals prior their approval and availability in the market. On the other hand, we inform that our company vehemently disapproves cruelty to animals, as we do believe that unethical research on animals cannot be considered serious research. We trust that research should be carried out and handicapped with a sense of ethics, well-being and regulations regarding the use of animals.

22. WADA LIST STATUS*

Status:	**Direct Incorporation**		**Additional information**	
Information >>>	**Does the item contain any of the following substances or their derivatives in the composition? If yes, specify**		**Present at the factory and in stock. Controlled within the substance segregation and management rules, in the stock and dedicated production areas.**	
Substance**	**Yes**	**No**	**Yes**	**No**
S1 - ANABOLIC AGENTS				
Anabolic androgenic steroids (AAS)		x		x
Other anabolic agents		x		x
S2 - PEPTIDE HORMONES, GROWTH FACTORS, RELATED SUBSTANCES, AND MIMETICS				
Erythropoietin (EPO) and agents affecting erythropoiesis		x		x
Peptide hormones and their releasing factors		x		x
Growth factors and growth factor modulators		x		x
S3 - BETA-2 AGONISTS				
All selective and non-selective beta-2 agonists, including all optical isomers		x		x
S4 - HORMONE AND METABOLIC MODULATORS				
Aromatase inhibitors		x		x
Anti-estrogenic substances [anti-estrogens and selective estrogen receptor modulators (SERMS)		x		x
Agents preventing activin receptor IIB activation		x		x
Metabolic modulators		x		x
S5 - DIURETICS AND MASKING AGENTS				
Desmopressin; probenecid; plasma expanders, e.g., intravenous administration of albumin, dextran, hydroxyethyl starch and mannitol.		x		x
Acetazolamide; amiloride; bumetanide; canrenone; chlortalidone; etacrynic acid; furosemide; indapamide; metolazone; spironolactone; thiazides, e.g., bendroflumethiazide, chlorothiazide and hydrochlorothiazide; torasemide; triamterene and vaptans, e.g., tolvaptan.		x		x

Other substances with a similar chemical structure or similar biological effect(s)		x		x
M1 - MANIPULATION OF BLOOD AND BLOOD COMPONENTS				
The Administration or reintroduction of any quantity of autologous, allogenic (homologous) or heterologous blood, or red blood cell products of any origin into the circulatory system	NA		NA	
Artificially enhancing the uptake, transport or delivery of oxygen.	NA		NA	
Any form of intravascular manipulation of the blood or blood components by physical or chemical means	NA		NA	
M2 - CHEMICAL AND PHYSICAL MANIPULATION				
Tampering, or Attempting to Tamper, to alter the integrity and validity of Samples collected during Doping Control, including, but not limited to: Sample substitution and/or adulteration, e.g., addition of proteases to Sample.	NA		NA	
Intravenous infusions and/or injections of more than a total of 100 mL per 12-hour period except for those legitimately received in the course of hospital treatments, surgical procedures or clinical diagnostic investigations	NA		NA	
M3. GENE AND CELL DOPING				
The use of nucleic acids or nucleic acid analogues that may alter genome sequences and/or alter gene expression by any mechanism. This includes but is not limited to gene editing, gene silencing and gene transfer technologies.	NA		NA	
The use of normal or genetically modified cells.	NA		NA	
S6 - STIMULANTS				
Non-specified stimulants, but not limited to: Substances of abuse - Cocaine and methylenedioxymethamphetamine (MDMA / “ecstasy”)		x		x
Specified stimulants		x		x
S7 - NARCOTICS				
Buprenorphine, dextromoramide, diamorphine (heroin), fentanyl and its Derivatives, hydromorphone, methadone, morphine, nicomorphine, oxycodone, oxymorphone, pentazocine, pethidine		x		x
S8 - CANNABINOIDS				
All natural and synthetic cannabinoids: In cannabis (hashish, marijuana) and cannabis products, natural and synthetic tetrahydrocannabinols (THCs), synthetic cannabinoids that mimic the effects of THC		x		x
S9 - GLUCOCORTICOIDS				
All glucocorticoids, but not limited to: Beclometasone, betamethasone, budesonide, ciclesonide, cortisone, deflazacort, dexamethasone, fluocortolone, flunisolide, fluticasone, hydrocortisone, methylprednisolone, mometasone, prednisolone, prednisone, triamcinolone acetonide		x		x
P1 - BETA-BLOCKERS				
Beta-blockers, but not limited to: Acebutolol, alprenolol, atenolol, betaxolol, bisoprolol, bunolol, carteolol, carvedilol, celiprolol, esmolol, labetalol, metipranolol,		x		x

metoprolol, nadolol, nebivolol, oxprenolol, pindolol, propranolol, sotalol, timolol				

*WADA: World Anti-Doping Code

**As per Article 4.2.2 of the World Anti-Doping Code, “for purposes of the application of Article 10, all Prohibited Substances shall be Specified Substances except as identified on the Prohibited List. No Prohibited Method shall be a Specified Method unless it is specifically identified as a Specified Method on the Prohibited List”. As per the comment to the article, “the Specified Substances and Methods identified in Article 4.2.2 should not in any way be considered less important or less dangerous than other doping substances or methods. Rather, they are simply substances and methods which are more likely to have been consumed or used by an athlete for a purpose other than the enhancement of sport performance”.

References:

1. World Anti-Doping Code, International Standard - Prohibited List 2023
2. World Anti-Doping Agency, 800 Place Victoria (Suite 1700) PO Box 120, Montreal, Quebec Canada H4Z 1B7
3 www.wada-ama.org

23. CURRENT GOOD MANUFACTURING PRACTICES (GMP)

The process used for the production of this product is carried out based on Newco’s procedures, quality guidelines, HACCP programs and Good Manufacturing Practices (GMP).
This operation complies with the GMP program of the ANVISA/National Health Surveillance Agency of Brazil detailed in RDC 75, de 21/10/2002, FDA/USA GMP detailed in 21 CFR110 for Food Manufactures, and those referenced in the European Commission Regulation (EC) No. 852/2004 on hygiene of foodstuff.

24. PEST CONTROL

Newco employs outside contractors to provide routine pest control service.

25. EMERGENCY/RECALL PROCEDURES

Newco assures it has a written Recall Procedure. In the event of an actual recall, Newco will notify all customers who have receive affected product. Mock Recalls are conducted at least annually.

26. SUMMARY OF REVISIONS

Start of document	Version	Description of alterations
April 19, 2019	1	Initial issue
December 16, 2021	2	Update of the document to the Quality and Food Safety Management System - SGSA
November 11, 2022	3	Inclusion of items 5 and 6, U.S. Bioterrorism Act and Contaminants in Foodstuffs, respectively Inclusion of item 11, Dyes & Azo Dyes Content Status
June 8, 2023	4	Inclusion of Resolution RDC 429 ANVISA/Brazil, of 10/08/2020 - New Nutritional Labeling of Packaged Foods, October 9, 2020, which defines and changes the daily reference values (VDR) for nutritional labeling of foods in and includes maltodextrin as added sugar. Calculation of nutritional information based on Art. 32, paragraphs II and III of RDC 429
January 2, 2024	5	Inclusion of Nano Materials, Fructose and Yeast Presence, Novel Foods, Mosh & Moah, Wada List, and Animal-Free Testing Status per customer request.

We approve this document and sign the commitment to implement, monitor, record, evaluate and update it, whenever necessary.