

S.A. Citrique Belge N.V.

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Your reference	Our reference CVr-2011-12-20	Dealt with by Caroline Vanrijkel	Direct line
Subject HACCP-statement	Tienen, December 20 th ,2011	E-mail	

To whom it may concern

Confirmation HACCP

We hereby confirm that manufacturing of below mentioned materials produced by our factory Citrique Belge in Tienen, Belgium is based on the principle of the

Hazard Analysis and Critical Control Points (HACCP)

program for Food Safety according to the Codex Alimentarius guidelines and the ISO 22000 standards.

The emphasis of the program is to identify, assess and control the risks associated with physical, chemical or microbiological contamination of finished products, as well as variables that can impact finished product specifications.

Materials produced by our factory Citrique Belge in Tienen, Belgium

Citric Acid Anhydrous; E 330
Citric Acid Monohydrate; E 330
Tri Sodium Citrate Dihydrate; E 331 (iii)
Monosodium Citrate Anhydrous; E 331 (i)

This document is valid up to December 31,2013.

Yours sincerely,



Caroline Vanrijkel
Quality Assurance