

Proallium DMC

Domca firması tarafından üretilen Proallium DMC, meze ve sosların bitki özütleri ile doğal yoldan raf ömrünü uzatmakta kullanılan soğan ve sarımsak aromasıdır. İçeriğinde bulunan doğal aktif maddeler bakterilerin, küflerin ve mayaların gelişimi önlemektedir.



Üstün Yönleri

Bakteri, küf ve mayalara karşı geniş spektrumlu bir koruyucu etkiye sahip olduğu için kullanıldığı gıdanın raf ömrünü uzatır.

Proallium DMC ; Potasyum sorbat (E-202) ve Sodyum benzoat (E-211) gibi geleneksel koruyucuların benzer görevini doğal olarak yerine getiren bir gıda aromasıdır, o yüzden E-Kodu ile sınıflandırılmaz. İnsan sağlığına hiçbir yan etkisi yoktur. Her pH değerinde kullanılabilir. 150 dereceye kadar yüksek ısılarda dahi etkinliğini kaybetmemektedir.

Kullanım Amaçları

Tüketime hazır gıdaların raf ömrünü uzatmak.

Kullanım Alanları

Soslar (Ketçap, mayonez, hardal, köri, çemen ve diğer soslar)

Tüketime hazır yemekler (Çiğköfte, hazır salatalar, mantılar, börekler, makarnalar, hazır yemekler)

Et Ürünleri (sucuk, salam sosu)

Mezeler (Acuka, amerikan salatası, italyan salatası, patlıcan salatası, makarna salatası, patates salatası, haydari, acılı ezme, gavurdağı, tarator, humus, kısır, barbunya pilaki, şakşuka, fava, piyaz, çerkez tavuğu, yoğurtlu semizotu, mürver vs.)

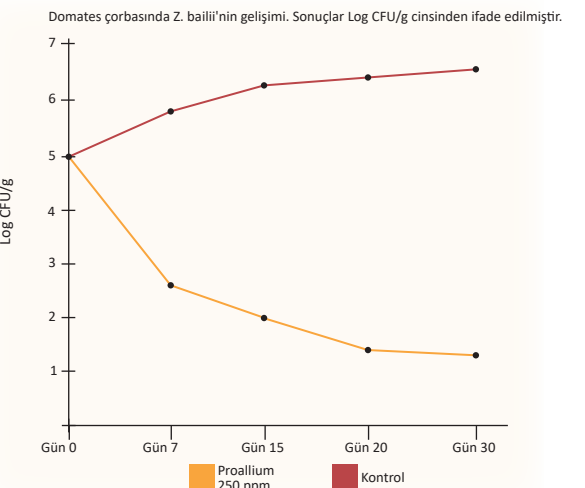
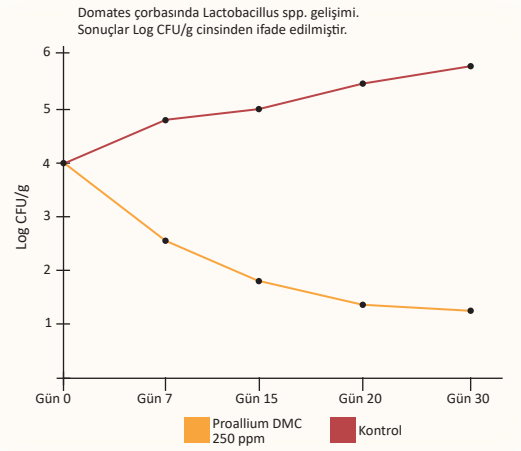
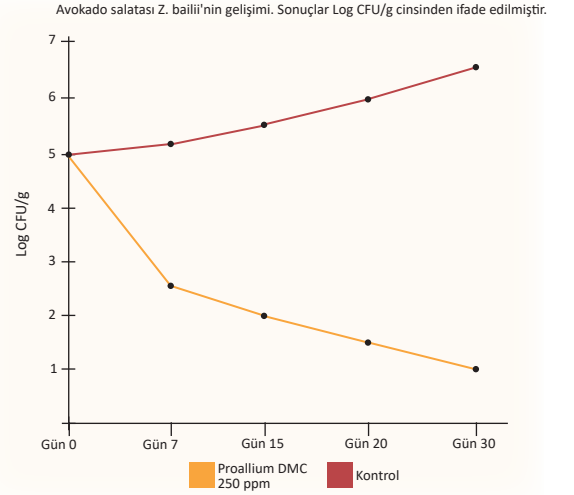
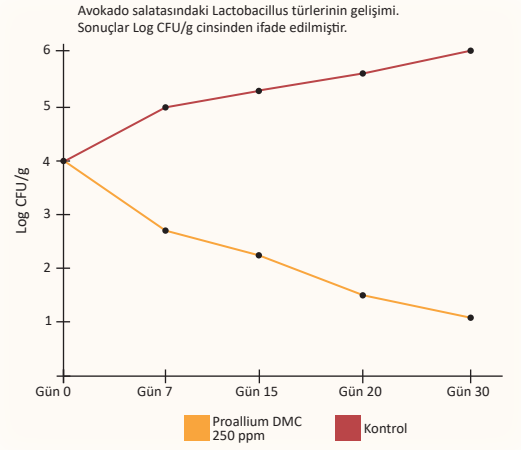


ÖZELLİKLER

- Üçlü etki: Aromatize eder, antioksidan etki gösterir ve raf ömrünü uzatır.
- Mikrobiyal büyüme üzerinde geniş antagonik etki.
- Sterilizasyon sıcaklıklarına ve yüksek basınç teknolojilerine dayanıklı ürün.
- Piyasada bulunan diğer sarımsak ve soğan alternatifleriyle karşılaştırıldığında Proallium oldukça kararlı ve dayanıklıdır. Kullanılan sterilizasyon işleminden bağımsız olarak değişmez, bu da onları herhangi bir üründe uygulanmaya mükemmel şekilde uygun hale getirir.
- Isıl işlemlerde ve sterilizasyon prosedürlerinde sıcaklığın düşürülmesine izin verir. Bu, maliyet tasarrufu sağlar ve endüstriyel üretim sırasında organoleptik ve besinsel özellikleri değiştirmez.
- Geleneksel sterilizasyon işlemlerinin azaltılmasını veya tamamen kaldırılmasını sağlar. sorbat, benzoat gibi (kimyasal) koruyucular ve propiyonat.
- Geniş bir pH aralığında etkilidir. Kimyasal koruyucuların ve bunların tuzlarının ve organik asitlerin aksine, Proallium performans göstermek için düşük pH koşulları gerektirmez.
- Toz ve sıvı formatta mevcuttur.

YOĞURTLU PATLİCAN SOSUNDA MİKROORGANİZMA AZALMASINI GÖSTEREN CHALLENGE TEST İZİ

| Mikroorganizmalar | İlk Değerler CFU/mL | Değerler CFU/ml (Gün 15) |
|-------------------|---------------------|--------------------------|
| Z. bailii | 10 ⁴ | 10 ^{1.5} |
| P. expansum | 10 ⁴ | 10 ² |
| Salmonella spp | 10 ⁴ | 10 |
| Listeria spp | 10 ⁴ | 10 |



150052 – PROALLIUM S LIQUIDO DMC

Description: Garlic/onion flavouring preparation intended for food.

Applications: To incorporate in sauces and ready to eat food. Industrial use.

Authorized uses: Classification according to Regulation 1333/2008 and Regulation 1334/2008: Flavor. Restrictions on use in European Union: Dose according to GMP.

Composition:

Flavoring Ingredients: Flavoring Preparations, Flavoring Substances

Other ingredients: emulsifier: Polysorbate 80 (E-433), 44% and carrier: propyleneglycol (E-1520, 42%)

Labelling suggestion ⁽¹⁾: Flavor.

LIMITED SUBSTANCES IN FOODS (Annex III of Reg. EC 1334/2008) and PRIMARY PRODUCTS for smoke flavorings (Reg. EU 1321/2013): **NOT APPLICABLE**

Recommended dosage and way of use: Shake before use. Predisperse a small amount in water or oil or add directly on the food. Dosage: 0.2 - 1 g / kg of final product.

Shelf life: 12 months under the storage conditions mentioned.

Commercial presentation: jerricans suitable for food contact. 25-kg HD-PP (00150052), 5kg HD-PP (00750052), 1 kg HD-PP bottle (01750052)

Storage conditions: Store in original container, well closed, away from freezing and protected to exposure to direct sunlight. Keep in a cool and dry environment, avoiding temperatures above 30°C. Do not consume after expiration date.

RGSA: 31.456/GR

Additional information: free of allergens substances. GMO free Product free of ionizing radiations. This product shall not be sold by retail.

Halal Status: This product is Halal certified

Origin: Product manufactured in Spain by DOMCA, S.A.U.

Legislation: Regulation 1333/2008 on food additives, Regulation 1334/2008 on flavourings, Regulation 1169/2011 on labelling, Regulations 1829/2003 and 1830/2003 on GMOs, Regulation 2023/915 on contaminants, Regulation 231/2012 on specifications for food additives, as well as all other applicable EU legislation.

Safety data: According to Regulation 820/878, this mixture is classified as hazardous, so it is recommended to consult the safety data sheet before handling the product.

Information related to Genetically Modified Organisms (GMO's): Under Regulations (EC) 1829/2003 and 1830/EC, the use of this product does not imply the labeling of the final food as GMO. This product is made from ingredients that do NOT contain and have NOT been produced from GMOs.

Information regarding radiation treatments: This product has NOT been subjected to ionizing radiation and does NOT contain ingredients treated with ionizing radiation.



Allergen information ⁽²⁾ (According to Regulation 1169/2011 and subsequent amendments):

| ALERGEN | Ingredient content |
|--|--------------------|
| Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and products thereof. | No |
| Crustaceans and crustacean products | No |
| Eggs and egg products | No |
| Fish and fish products | No |
| Peanuts and peanut products | No |
| Soybeans and soybean products | No |
| Milk and milk products (including lactose) | No |
| Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts and Australian walnuts and products thereof | No |
| Celery and products thereof | No |
| Mustard and products thereof | No |
| Sesame seeds and sesame seed products | No |
| Sulphur dioxide and sulphites in concentrations above 10 mg/kg in terms of SO ₂ | No |
| Lupines and lupine products | No |
| Molluscs and mollusc products | No |

Specifications

| Physico-chemical parameters | Acceptance range |
|---|-------------------------------|
| State | Viscous liquid |
| Color | Yellow |
| Smell | Characteristic (onion/garlic) |
| pH (Dil. 10%) | 6,0 – 7,0 |
| Viscosity (sp2, 60 rpm) | 50-300 cP |
| Total heavy metals (parameters not determined per batch) | Acceptance range |
| Cadmium (Cd) | < 1 ppm |
| Lead (Pb) | < 2 ppm |
| Arsenic (As) | < 3 ppm |
| Mercury (Hg) | < 1 ppm |
| Microbiological parameters parameters not regularly determined per batch) | Acceptance range |
| Aerobic mesophilic | < 10 ³ ufc/g |
| Mold and yeast | < 10 ² ufc/g |
| Salmonella sp. | Absence/25 g |
| Listeria monocytogenes | Absence/25 g |
| E. Coli | Absence/25 g |
| Nutritional value | Data per 100 g of product |
| Energetic value | 921 Kjul |
| Energetic value | 218 Kcal |
| Fats | 5,00 % |
| Saturated fats | 2,00 % |
| Carbohydrates | 42,8 g |
| Total sugars | 0,5 g |
| Proteins | 0,5 % |
| Fiber | < 0,1% |
| Sodium chloride (Salt) | 0,1% |

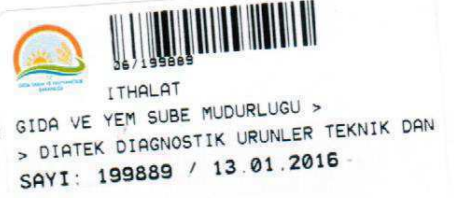
(1). Labelling advice: The final decision on labelling rests with the food manufacturer.

(2). Allergen information: Our company controls the presence of allergens, applying the necessary precautions in a responsible manner to avoid cross-contamination. Only the ingredients contained must be labelled.

The information provided in this document is based on our knowledge and experience, and at the date of revision of this document is offered as guidance to our customers in the belief that it is reliable. The use of our products is beyond our control and under the responsibility of the purchaser and it is therefore recommended that each user carries out their own application tests. It is the responsibility of the user to comply with the legislation in force in his country and not to infringe any limitation. This data sheet is valid until a later edition exists. See current edition.



T.C.
İSTANBUL VALİLİĞİ
İl Gıda, Tarım ve Hayvancılık Müdürlüğü



SAYI : 97834074/305.04.01.02./ 199889
KONU : İTHALAT

DİATEK DİAGNOSTİK ÜRÜNLER TEKNİK DANIŞMANLIK DIŞ TİC. VE SAN. LTD ŞTİ
Kozyatağı mah. Değirmendere sok Cemal bey iş hanı şaşmaz sitesi A Blok no:11 D 39-42 KADIKÖY-İSTANBUL

İlgi : 15.12.2015 tarih ve 199889 sayılı dilekçeniz ;
İlgi : 16.12.2015 tarih ve 199889 sayılı yazımız ;
İlgi : 12.01.2016 tarih ve 199889 sayılı dilekçeniz ;

İthal/Geçici ithali yapılmak üzere DİATEK DİAGNOSTİK ÜRÜNLER TEKNİK DANIŞMANLIK DIŞ TİC. VE SAN. LTD ŞTİ firmasının beyan edilen ve aşağıda bilgileri yer alan ürünün /ürünlerin ilgili mevzuata göre yapılan denetimlerde Gıda, Tarım ve Hayvancılık Bakanlığının Kontrolüne Tabi Ürünlerin İthalat Denetimi Tebliği (Ürün Güvenliği ve Denetimi : 2016/5) çerçevesinde ithali / geçici ithali uygundur.

Bu uygunluk yazısı 45 gün süre ile geçerlidir.⁽³⁾

Bilgilerini ve gereğini rica ederim.

Sami TÜRKMENLİ
İl Müdürü
Gıda ve Yem Şube Müdürü

| Belge Cinsi | Belge Tarihi | Belge No | Ürün Adı | GTİP |
|----------------|--------------|----------|---------------|------------------|
| İTHALAT BEYANI | 19.11.2015 | AN177274 | PROALLIUM DMC | 3302.10.90.00.00 |

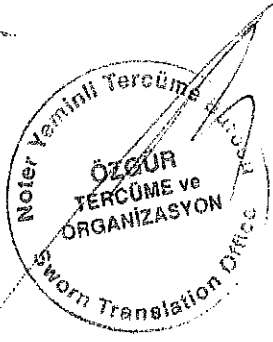
| Ürün Miktarı | Fatura tarihi | Fatura No | Şarj No ⁽⁴⁾ | Son Kullanım Tarihi |
|--------------|---------------|-----------|------------------------|---------------------|
| 220 KG | 06.11.2015 | 1 15 40 | | |

Adres: Bağdat Cad. No:307 – 309 Tel : 0216 468 21 00/6 hat Faks: 0216 467 23 85 Erenköy / İSTANBUL



³ Ek-3 ve Ek-7 listeler kapsamı ürünler için geçerli değildir.

⁴ Ek-4 Ek-5 ve Ek-6 listeler kapsamı ürünler için geçerlidir.



LOGO
EK 1
İSPANYA KRALLIĞI

Seri No: 01/08
183772

Gıda Ürünleri İhracatı İçin Sağlık Sertifikası

Yetkili merci: Serviceo Audoluz de Solud, Fuuta de Audolucia

- I. Ürün Tanımlaması
- Ürün Adı: PROALLIUM DMC
- Bilimsel Adı: ----
- Tescilli Markası: 20 KOLİ, 1kg.lık 230 adet plastik şişe
- Koruma Şekli: ----
- Paketleme Türü ve Formatı: 1 pallet, 20 KOLİ, 1kg.lık 230 adet plastik şişe
- Pakette Görülen Ticari Marka: DOMCA
- Paket Sayısı: 1 Palet
- Net Ağırlık: 230 kg
- Parti No (1): 14/23
- Dondurulma Tarihi (1): ----
- Son Kullanma Tarihi: Aralık 2015
- II. Ürün Çıkış Yeri
- Menşei Ülkesi: İspanya
- İhracatla ilgili Sağlık Kuruluşu Kontrol Adresi: DOMCA S.A.U. Jayena s/n 18620
Alhendin/Granada Posta kodu: 31456/GR
- Mal gönderenin Adı ve Adresi: DOMCA S.A.U. Jayena s/n 18620
Alhendin/Granada
- III. Ürün Varış Yeri
- Gideceği Ülke: Türkiye
- Mal alanın Adı ve Adresi: DIATEK DİAGNOSTİK ÜRÜNLER TEKNİK
DANIŞMANLIK DIŞ TİCARET VE SANAYİ LTD.
ŞTİ., Değirmen Sok., Şaşmaz Sitesi, Cemal Bey
İş Hanı, A Blok, No: 11/39-42 K: 10 34742
Kozyatağı, Kadıköy İstanbul / Türkiye
Karayolu
- Ulaşım (2):
- Resmi Mühür (1): ----

İş bu tercüme tarafımdan ve aslına sadık kalınarak, ...
aslında / faksından ...
Beyoğlu 35 Noter yeminli tercümanı

Mehmet KARAKAS

- (1) Yalnızca uygun bulduğunuzda doldurunuz.
- (2) Vagonların, konteynırların, kamyonların kayıt numaralarını; uçaklar için uçuş numaralarını; gemi isimlerini belirtiniz.
- (3) Sadece konsinye mal alan ülke, paragrafta belirtilen ihtiyaçlar beyanından farklı taleplerde bulunduğu zaman doldurunuz. Bunun dışında tüm boşluğu çiziniz.

IV. Sağlık Verileri

Altında İmzası Bulunan (ismi):

Inmamlada Megias Cama

Resmi Sağlık Denetmeni:

Serviceo Audoluz de Solud, Fuuta de
Audolucia

Yukarıda belirtilen ürünlerin:

1. Yönetmelikteki sağlık standartlarına uygun şekilde üretildiğini veya işlendiğini, depolandığını ve nakliye için doğru şekilde yüklendiğini onaylıyorum.
2. (3) Gerekli özellikleri doldurunuz. -----

İmzalanma Yeri:

Alhendin

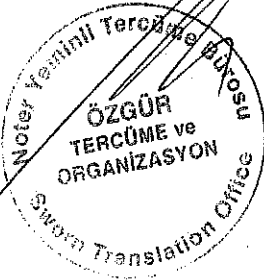
İmza Tarihi:

23 Aralık 2014

RESMİ MÜHÜR

(Granada Metropolitan Resmi Sağlık kuruluşu)

İMZA



İş bu tercüme tarafımdan ve taslına sadık kalınarak, 2 ekim 2014 tarihinde / faksından / fotokopisinden /tercüme edilmiştir. Beyoğlu 35/ Noter yeminli tercümanı

M. BARAKAS

- (1) Yalnızca uygun bulduğunuzda doldurunuz..
- (2) Vagonların, konteynırların, kamyonların kayıt numaralarını; uçaklar için uçuş numaralarını; gemi isimlerini belirtiniz.
- (3) Sadece konsinye mal alan ülke, paragrafta belirtilen ihtiyaçlar beyanından farklı taleplerde bulunduğu zaman doldurunuz. Bunun dışında tüm boşluğu çiziniz.



DOMCA

Camino de Jayena s/n
18620 Alhendín (Granada)

España

Tel.: 958 57 64 86

Fax: 958 57 63 89

e-mail: informacion@domca.com

www.domca.com



ADDITIONAL INFORMATION

CODE 110134

PROALLIUM DMC

PRODUCT COMPOSITION:

% 8.1 Garlic Extract (Allium Sativum)
Part of garlic used: whole bulb
% 3,9 Onion Extract (Allium Ceba)
Part of onion: whole bulb
% 88 Carrier (E 459: Beta-cyclodextrin)
From vegetable origin by corn starch

DOSAGE

For an appropriate action, we recommend add between 0.2 and 1 g of PROALLIUM DMC per kg of final product. The organoleptic effect has to be taken into account.

ALLERGEN AND OTHER INFORMATION CONCERNING LABELLING:

Gluten

This product is GLUTEN FREE as contemplated by the current European legislation: Commission Directive 2007/68/CE amending Annex IIIa to Directive 2000/13/EC of the European Parliament and of the Council as regards certain food ingredients.

Other allergens

LIST OF ALLERGENS

| INGREDIENTS | PRESENT IN PRODUCT | | CARRY OVER CONTAMINATION | |
|-----------------|--------------------|----|--------------------------|----|
| | YES | NO | YES | NO |
| Cereal (Gluten) | | X | | X |
| Crustaceans | | X | | X |
| Eggs | | X | | X |
| Fish | | X | | X |
| Nuts | | X | | X |
| Soya | | X | | X |
| Milk | | X | | X |
| Peanuts | | X | | X |
| Celery | | X | | X |
| Mustard | | X | | X |
| Sesame | | X | | X |



DOMCA

Camino de Jayena s/n

18620 Alhendín (Granada)

España

Tel.: 958 57 64 86

Fax: 958 57 63 89

e-mail: informacion@domca.com

www.domca.com



| | | | | |
|-------------------------------|--|---|--|---|
| Sulphur dioxide and Sulphites | | X | | X |
| Lupins | | X | | X |
| Molluscs | | X | | X |

This product is **FREE FROM ANY ALLERGENIC SUBSTANCE** according to the current legislation,

COMMISSION DIRECTIVE 2008/5/EC, of 30 January 2008, concerning the compulsory indication on the labelling of certain foodstuffs of particulars other than those provided for in Directive 2000/13/EC of the European Parliament and of the Council.

Royal Decree 1245/2008, of 18th July, amending the general rules on labelling, presentation and advertising of foodstuffs, approved by Royal Decree 1334/1999, of July 31st.

Genetically Modified Organisms

This product is **FREE OF GENETICALLY MODIFIED ORGANISMS** and therefore is not subject to specific labelling as GM, according to EC regulation 1829/2003 and 1830/2003.

Irradiation

Both this product and its raw materials are FREE FROM IRRADIATION and therefore not subject to specific labelling according to the current legislation. Royal Decree 348/2001, of April 4, 2001, which regulates the manufacture, marketing and imports of foods and food ingredients treated with irradiation.

Pesticides

This product has been produced from fruits and vegetables which have not been treated with pesticides.

ORIGIN

DOMCA, S.A.U. certifies that the above product is manufactured in Spain with raw materials of European origin.

KOSHER & HALAL STATUS

This product is not Kosher & Halal certified.

DOMCA, S.A.U. certifies that in view of the usage regulation of brand Halal, Halal Institute of Islamic Council, this product:



DOMCA

Camino de Jayena s/n

18620 Alhendín (Granada)

España

Tel.: 958 57 64 86

Fax: 958 57 63 89

e-mail: informacion@domca.com

www.domca.com



It does not contain alcohol.

It is not of animal origin.

It does not contain poisonous substances.

It does not contain plants or intoxicating beverages.

It does not contain porcine gelatin (E-441) or any other additives considered Haram such as glycerin (E-422), fatty acids salts (E-470), stearyl tartrate (E-483), edible bone phosphate (E-542) and/or cochineal extract (E-120).

It is manufactured using machinery, containers and instruments that meet required hygienic - sanitary conditions.

All processing steps, storage of raw materials, transportation, handling and steps affecting the production procedure are made to ensure the traceability of the process and preventing cross contamination with other products.

STORAGE

Keep the packaging well closed in a COLD place (25°C maximum). Maintain away from heat sources and direct sunshine.

PHYSICO CHEMICAL PARAMETERS

Humidity (120° C, 1 h) < 15%

APPEARANCE

Odour: Characteristic

Colour: White

State: Solid powder

FOOD USE

DOMCA, S.A.U. certifies that all raw materials and additives used in the manufacture of the aforementioned product comply with current legislation in force concerning additives and flavourings, being classified as Aroma.

This product complies with the relevant requirements set out in Royal Decree 1118/2007 and Regulation 1334/2008 as well as those established in all subsequent amendments.



DOMCA

Camino de Jayena s/n
18620 Alhendín (Granada)

España

Tel.: 958 57 64 86

Fax: 958 57 63 89

e-mail: informacion@domca.com

www.domca.com



The specifications for the use of this reference are duly detailed in the technical specifications of each product.

- Regulation (EC) No 1334/2008 of the European Parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods and amending Council Regulation (EEC) No 1601/91 Council Regulations (EC) No 2232/96 and (EC) No 110/2008 and Directive 2000/13/EC.
- RD. 1118/2007, of September 14, which modifies the Real Decree 142/2002, approving the positive list of additives other than colours and sweeteners for use in food processing, and the conditions of use.
- DIRECTIVE 2006/52/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 5 July 2006 amending Directive 95/2/EC on food additives other than colours and sweeteners and Directive 94/35/EC on sweeteners for use in foodstuffs.
- REGULATION (EC) No 1334/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods.
- COMMISSION REGULATION (EU) No 234/2011 of 10 March 2011 implementing Regulation (EC) No 1331/2008 of the European Parliament and of the Council establishing a common authorization procedure for food additives, food enzymes and food flavourings.

This guarantee relates to the materials listed in the original packaging supplied, and shall not be extended to:

- Any subsequent changes in their composition, whatever the nature of the substances added.
- At any use that may result in denatured products.
- The improper use of it or finished objects which give rise to it.

NUTRITIONAL AND CALORIC INFORMATION

| | |
|---------------|-------------------|
| Calories | 396,16 Kcal/100 g |
| Proteins | 81,63% |
| Carbohydrates | 73,12% |
| Sugars | 1,5 g/100 g |
| Fat | 8,52% |
| Sodium | 171,90 mg/kg |
| Fiber | <0.5 g/ 100g |



DOMCA

Camino de Jayena s/n

18620 Alhendín (Granada)

España

Tel.: 958 57 64 86

Fax: 958 57 63 89

e-mail: informacion@domca.com

www.domca.com



INFORMATION RELATING TO PACKAGING

The suppliers certify that all raw materials and additives used in the packaging manufacturing comply with the current regulations for use in packaging and packaging waste, as well as on containers and packaging in contact with food. The starting monomer and additives are included in Annexes II and III to Directive 2002/72 / EC and in Annexes II and V of Royal Decree 2207/1994 and subsequent amendments (Royal Decree 510/1996, Real Decree 1042/1997, Royal Decree 1752/1998, Royal Decree 442/2001, Royal Decree 118/2003 and Royal Decree 866/2008).

Pigments comply the Annex 3 (purity conditions to be met by colorants for use in polymeric materials in contact with food), Resolution November 4, 1982, and Resolution AP (89) 1 adopted on 13/9/1989 by the Ministerial Committee of the Council of Europe.

The materials and additives meet: Directive 94/62 / EC of the European Parliament and of the Council of 20/12/1994 on the Packaging and Packaging Waste, Law 11/1997 of April 24th on packaging and packaging waste, Real Decree 782/98 of April 30th, approved by the regulations for the development and implementation of Law 11/97, of April 24th, on packaging and packaging waste (BOE # 104 of 05/01/98). The marking of them meets the DIN 6120 and DIN 7728 standards.

Our company has updated the necessary measures to manufacture products that contain food accreditations (3902828 / GU). The finished products have been tested for migration simulants set by legislation, resulting in high overall migration of 6.0 mg / kg. Royal Decree 118/2003 and Directive 2002/72 / EC establish a maximum allowed to 60 mg / kg.

This guarantee relates to the materials listed in the original packaging supplied, and shall not be extended to:

- Any subsequent changes in their composition, whatever the nature of the substances added.
- At any use that may result in denatured products.
- The improper use of it or finished objects which give rise to it.



DOMCA

Camino de Jayena s/n
18620 Alhendín (Granada)
España

Tel.: 958 57 64 86

Fax: 958 57 63 89

e-mail: informacion@domca.com

www.domca.com



- A verification of the compatibility between materials and food in contact, and particularly not modifying the organoleptic properties of these foods.

Expiry at the time of delivery

At least 6 months from the date of manufacture

Packaging Specifications

High density polyethylene 5 kg bucket, on wooden pallet (60 x 80 cm).

Weight.

Each bucket has a gross weight of 5.5 kg

OTHER INFORMATION

Product legal description in accordance with Regulation (EC) No 1334/2008:
FLAVOUR

Other ingredients of relevance for labelling: NOT APPLICABLE.

THIS PRODUCT SHALL NOT BE SOLD BY RETAIL

**Product manufactured in Spain by DOMCA, S.A.U.
R.S.I.: 31.456/GR**



CERTIFICATE

Halal Food & Quality, certification body accredited and recognized by GCC Accreditation Center, HAK, JAKIM, MoIAT, SFDA and others;

CERTIFY THAT THE COMPANY:

DOMCA, S.A.U.

| Audited plant Planta auditada | Plant sanitary registration Registro sanitario planta |
|--|--|
| Camino de Jayena 82.18620. Alhendin - Granada. España | 31.456/GR ESP18000180 |

Satisfies the Halal requirements collected in the Halal Certification scheme of **HFQ** in the following scope (*K-Production of (Bio) Chemicals*) according to GSO 2055-1, SMIIC 1, other SMIIC and GSO standards, MS 1500, other MS standards, MUIS Standards, HAS-LPPOM, SNI 99004, *Codex Alimentarius*, ISO 22000 and other internal **HFQ** requirements.

AUDITED PROCESS: Manufacture of complementary feed and intermediate preparations for food industry.
(SEE ANNEX I-III)

With certificate number: HFQ-160/19/GR

**Certificate valid until
July 28, 2024**

35603108M
SAID RATBI (R:
B98788037)

Signature *Firma*
Dr. Said Ratbi Bali
President *Presidente*
In Valencia, July 29, 2023
En Valencia, 29 de julio, 2023

Firmado digitalmente
por 35603108M SAID
RATBI (R: B98788037)
Fecha: 2023.08.01
13:41:36 +02:00'



CERTIFICADO

Halal Food & Quality, organismo de certificación acreditado y reconocido por GCC Accreditation Center, HAK, JAKIM, MoIAT, SFDA y otros;

CERTIFICA QUE LA EMPRESA:

DOMCA, S.A.U.

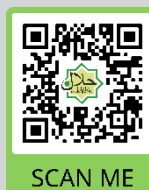
| Audited plant Planta auditada | Plant sanitary registration Registro sanitario planta |
|--|--|
| Camino de Jayena 82.18620. Alhendin - Granada. España | 31.456/GR ESP18000180 |

Cumple los requisitos Halal recogidos en el esquema de certificación halal de **HFQ** en el siguiente alcance (*K-Production of (Bio) químicos*) según GSO 2055-1, SMIIC 1, otros estándares SMIIC y GSO, MS 1500, otros estándares MS, estándares MUIS, HAS-LPPOM, SNI 99004, *Codex Alimentarius*, ISO 22000 y otros requisitos internos de **HFQ**.

PROCESO AUDITADO: Fabricación de piensos complementarios y preparados de uso intermedios para industria alimentaria.
(VER ANEXO I-III)

Con nº de certificado: HFQ-160/19/GR

**Certificado válido hasta
28 de julio, 2024**



SCAN ME

This certificate is valid only if it is authenticated with the version associated with the QR.
Este certificado es válido solo si está autenticado con la versión asociada al QR.



All rights reserved to Halal Food & Quality. The change or reproduction of this certificate, partially or completely, is totally prohibited.
Todos los derechos están reservados a Halal Food & Quality. Queda totalmente prohibido el cambio o la reproducción parcial o total de este certificado.



CERTIFICATE (ANNEX I)

CERTIFICADO (ANEXO I)

DOMCA, S.A.U.

| Audited plant Planta auditada | Plant sanitary registration Registro sanitario planta |
|--|--|
| Camino de Jayena 82.18620. Alhendin - Granada. España | 31.456/GR ESP18000180 |

| | |
|-------------------------------|---------------|
| 1. GARLICON P 170 | 110179 |
| 2. FISADIX E DMC | 110252/110326 |
| 3. LACTO 100 DMC | 110014 |
| 4. LIQUIDNATURE | 150002 |
| 5. DMC BASE NATURAL CS | 150004 |
| 6. PROALLIUM PTS 150 L EX | 150041 |
| 7. PROALLIUM S LIQUIDO DMC | 150052 |
| 8. NEBUNATURE | 150064 |
| 9. PROALLIUM EVOLUTION | 150069 |
| 10. DMC BASE PROLACT | 150077 |
| 11. DMC BASE NATURAL SL | 150084 |
| 12. PROEXTRACT P 151 | 150087 |
| 13. DMC BASE PROLACT PLUS | 150104 |
| 14. DMC BASE PROLACT ONION | 150105 |
| 15. DOMOX BASE LIQUIDO II DMC | 160028 |

With certificate n°: HFQ-160/19/GR

Con n° de certificado: HFQ-160/19/GR

**Certificate valid until
July 28, 2023**

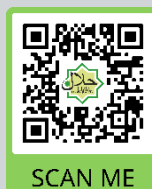
**Certificado válido hasta
July 28, 2023**

35603108M
SAID RATBI (R:
B98788037)

Firmado digitalmente
por 35603108M SAID
RATBI (R: B98788037)
Fecha: 2023.08.01
13:41:50 +02'00'



Signature *Firma*
Dr. Said Ratbi Bali
President *Presidente*
In Valencia, July 29, 2022
En Valencia, 29 de julio, 2022



***This certificate is valid only if it is
authenticated with the version
associated with the QR.***
***Este certificado es válido solo si está
autenticado con la versión asociada al
QR.***



**All rights reserved to Halal Food & Quality. The change or reproduction of this certificate, partially or completely, is totally prohibited.
Todos los derechos están reservados a Halal Food & Quality. Queda totalmente prohibido el cambio o la reproducción parcial o total de este certificado.**



CERTIFICATE (ANNEX II)

CERTIFICADO (ANEXO II)

DOMCA, S.A.U.

| Audited plant Planta auditada | Plant sanitary registration Registro sanitario planta |
|--|--|
| Camino de Jayena 82.18620. Alhendin - Granada. España | 31.456/GR ESP18000180 |

| | |
|-------------------------------|--------|
| 1. GARLICON L 400 | 180001 |
| 2. GARLICON P 250 | 180020 |
| 3. GARLICON P 170 INT | 180036 |
| 4. GARLICON P 30 INT | 180050 |
| 5. GARLICON P 250 INT | 180060 |
| 6. GARLICON L 170 TK | 180089 |
| 7. GARLICON COMPLEX L 170 INT | 180091 |
| 8. GARLICON COMPLEX P 20 OF | 180098 |
| 9. GARLICON P 250 NTA | 180103 |
| 10. GARLICON L 400 NTA | 180106 |
| 11. GARLICON P 20 OF | 180108 |
| 12. PHYTOPRODUCER L | 180109 |
| 13. GARLICON P 250 US | 180110 |
| 14. GARLICON P 170 INT C | 180117 |
| 15. GARLICON P 170 ALM | 180118 |

With certificate number: HFQ-160/19/GR

Con nº de certificado: HFQ-160/19/GR

**Certificate valid until
July 29, 2024**

**Certificado válido hasta
29 de julio, 2024**

35603108M

SAID RATBI (R:
B98788037)

Signature Firma

Dr. Said Ratbi Bali

President Presidente

In Valencia, July 28, 2023

En Valencia, 28 de julio, 2023

Firmado digitalmente
por 35603108M SAID
RATBI (R: B98788037)
Fecha: 2023.08.01
13:42:07 +02'00'



SCAN ME

*This certificate is valid only if
it is authenticated with the
version associated with the
QR.*

*Este certificado es válido solo
si está autenticado con la
versión asociada al QR.*



All rights reserved to Halal Food & Quality. The change or reproduction of this certificate, partially or completely, is totally prohibited.
Todos los derechos están reservados a Halal Food & Quality. Queda totalmente prohibido el cambio o la reproducción parcial o total de este certificado.

Plaza Ramón De La Sota 9, Oficina 103, C.P. 46520 Puerto de Sagunto, Valencia (Spain)

Tel: (+34) 961 039 443

info@halalfoodquality.com

www.halalfoodquality.com



CERTIFICATE (ANNEX III)

CERTIFICADO (ANEXO III)

DOMCA, S.A.U.

| Audited plant Planta auditada | Plant sanitary registration Registro sanitario planta |
|---|--|
| Camino de Jayena 82.18620. Alhendin - Granada. España | 31.456/GR ESP18000180 |

| | |
|-----------------------------|--------|
| 1. GARLICON COMPLEX L 170 C | 180143 |
| 2. MICO E-PRO | 190011 |
| 3. MICO E-PRO SC | 190030 |
| 4. FRUIT E-PRO | 190013 |
| 5. DMC BASE NATURAL CG | 150029 |
| 6. DCM BASE NATURAL HY | 150071 |
| 7. BIOTECA MX | 150068 |

With certificate number: HFQ-160/19/GR

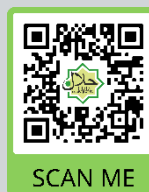
Con nº de certificado: HFQ-160/19/GR

**Certificate valid until
July 29, 2024**

**Certificado válido hasta
29 de julio, 2024**

35603108M
SAID RATBI (R:
B98788037)

Firmado digitalmente
por 35603108M SAID
RATBI (R: B98788037)
Fecha: 2023.08.01
13:42:31 +02'00'



SCAN ME



Signature Firma
Dr. Said Ratbi Bali
President Presidente
In Valencia, July 28, 2023
En Valencia, 28 de julio, 2023

***This certificate is valid only if
it is authenticated with the
version associated with the
QR.***

***Este certificado es válido solo
si está autenticado con la
versión asociada al QR.***

All rights reserved to Halal Food & Quality. The change or reproduction of this certificate, partially or completely, is totally prohibited.
Todos los derechos están reservados a Halal Food & Quality. Queda totalmente prohibido el cambio o la reproducción parcial o total de este certificado.