

N° 2020/88697.2

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AFNOR Certification certifie que le système de management mis en place par :
AFNOR Certification certifies that the management system implemented by:

SOCIETE LAITIERE DE L'HERMITAGE

pour les activités suivantes :
for the following activities:

FABRICATION, STOCKAGE ET EXPEDITION DE LAIT ET DE CREME PASTEURISES, DE LAIT, DE CREME ET DE SPECIALITES LAITIERS U.H.T EN BRIQUES, EN BOUTEILLES ET EN POCHES.
Catégorie : CI-Transformation de denrées périssables d'origine animale

PRODUCTION, STORAGE AND SHIPPING OF PASTEURISED MILK AND CREAM, U.H.T MILK, CREAM AND DAIRY SPECIALITIES IN BRICKS, BOTTLES AND POUCHES.
Category: CI-Processing of perishable animal products

a été évalué et jugé conforme aux exigences requises par :
has been assessed and found to meet the requirements of:

ISO 22000 : 2018

et est déployé sur les sites suivants :
and is developed on the following locations:

Place de la Gare BP 8 FR-35590 L'HERMITAGE

Ce certificat est valable à compter du (année/mois/jour)
This certificate is valid from (year/month/day)

2023-10-15

Jusqu'au
Until

2026-10-14



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Julien NIZRI
Directeur Général d'AFNOR Certification
Managing Director of AFNOR Certification



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validité du certificat

Seul le certificat électronique, consultable sur www.afnor.org, fait foi en temps réel de la certification de l'organisme. The electronic certificate only, available at www.afnor.org, attests in real-time that the company is certified. Accréditation COFRAC n° 4-0001. Certification de Systèmes de Management. Portée disponible sur www.cofrac.fr. COFRAC accreditation n°4-0001. Management Systems Certification. Scope available on www.cofrac.fr. AFAQ est une marque déposée. AFAQ is a registered trademark - CERTI F 0956.9/07-2020

Certificate pursuant to Article 35(1) of Regulation (EU) 2018/848 on organic production and labelling of organic products

Part I: Mandatory elements	I.1 Document number FR-BIO-01.250-0009722.2025.002				I.2 Operator type ☒ Operator ☐ Group of operators	
	I.3 Operator or group of operators Name LACTALIS NUTRITION SANTE Address 600 rue du Chalonge. Zone d'activité du Haut Montigné. SECTEUR EST SECTEUR EST 35370 Torcé Country France ISO Code FR				I.4 Competent authority or Control authority / Control body Authority ECOCERT FRANCE (FR-BIO-01) Address B.P. 47 , 32600, L'Isle-Jourdain Country France ISO Code FR	
	I.5 Activity or activities of the operator or group of operators • Distribution/Placing on the market					
	I.6 Category or categories of products as referred to in Article 35 (7) of Regulation (EU) 2018/848 of the European Parliament and of the Council and production methods • (a) Unprocessed plants and plant products, including seeds and other plant reproductive material Production method: – Organic production excluding during the conversion period • (d) Processed agricultural products, including aquaculture products, for use as food Production method: – Production of organic products					
	This document has been issued in accordance with Regulation (EU) 2018/848 to certify that the operator or group of operators complies with that Regulation.					
I.7 Date, place Date 18 February 2025 20:53:56 +01 (Europe/Brussels) Place L'Isle-Jourdain (FR)			I.8 Validity Certificate valid from 18/07/2024 to 31/03/2027			

Certificate pursuant to Article 35(1) of Regulation (EU) 2018/848 on organic production and labelling of organic products

Part II: Specific optional elements	II.1 Directory of products	
	Name of the product	Combined nomenclature (CN) code as referred to in Council Regulation (EEC) No 2658/87 for products within the scope of Regulation (EU) 2018/848
	Gâteaux secs et biscuits: Biscuits aux pépites de chocolat Biscuits and cookies	Organic
	Gâteaux secs et biscuits: Biscuits aux éclats de caramel Biscuits and cookies	Organic
	Gâteaux secs et biscuits: Biscuits sablés vanille Biscuits and cookies	Organic
	Gâteaux secs et biscuits: Biscuits à la framboise Biscuits and cookies	Organic
	Gâteaux secs et biscuits: TARANIS Cookies aux pépites de chocolat Biscuits and cookies	Organic
	Laits et sous-produits laitiers: Lait 1er âge Milk and dairy by-products: 1st age milk (powder)	Organic
	Laits et sous-produits laitiers: Lait 2ème âge Milk and dairy by-products: 2nd age milk (powder)	Organic
	Laits et sous-produits laitiers: Lait de suite et aliment lacté pour enfant en bas âge Milk and dairy by-products: 3rd age milk (powder and liquid)	Organic
Laits et sous-produits laitiers: Poudre de lait 26% MG bio pour adulte Milk and dairy by-products	Organic	
Thés / matés: Tisanes d'allaitement Tea / Maté: Breastfeeding tea	Organic	
II.2 Quantity of products		
II.3 Information on the land		
II.4 List of premises or units where the activity is performed by the operator or group of operators		
II.5 Information on the activity or activities carried out by the operator or group of operators and whether the activity is, or the activities are performed for their own purpose or as a subcontractor carrying out the activity or activities for another operator, while the subcontractor remains responsible for the activity or activities performed		
II.6 Information on the activity or activities carried out by the subcontracted third party in accordance with Article 34(3) of Regulation (EU) 2018/848		
II.7 List of subcontractors carrying out an activity or activities for the operator or group of operators in accordance with Article 34(3) of Regulation (EU) 2018/848, for which the operator or group of operators remains responsible as regards organic production and for which it has not transferred that responsibility to the subcontractor		
II.8 Information on the accreditation of the control body in accordance with Article 40(3) of Regulation (EU) 2018/848		
Name of the accreditation body	COFRAC	
Hyperlink to the accreditation certificate	https://tools.cofrac.fr/annexes/sect5/5-0035.pdf	
II.9 Other information		
Seule la version électronique du certificat disponible au lien suivant : [https://webgate.ec.europa.eu/tracesnt/directory/publication/organic-operator/index] fait foi.		

N° 2018/92605.7

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AFNOR Certification certifies that the management system implemented by:

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pour les activités suivantes :
for the following activities:

FABRICATION, CONDITIONNEMENT ET STOCKAGE DE PRÉPARATIONS ALIMENTAIRES DIÉTÉTIQUES, DE PRODUITS DE NUTRITION CLINIQUE, DE PRODUITS POUR SPORTIFS, D'ALIMENTS INFANTILES, DE COMPLÉMENTS ALIMENTAIRES ET DE PRÉPARATION ALIMENTAIRES DIVERSES EN POUDRE.
FABRICATION DE SEMIS-FINIS EN POUDRE POUR L'INDUSTRIE ALIMENTAIRE.
CONDITIONNEMENT DE GEL GLUCIDIQUE ET DE PRÉPARATIONS ALIMENTAIRES LIQUIDES.

Catégorie CIV - Transformation de denrées stables à température ambiante

MANUFACTURE, PACKAGING AND STORAGE OF DIETETIC FOOD PREPARATIONS, CLINICAL NUTRITION PRODUCTS, SPORTS PRODUCTS, BABY FOODS, FOOD SUPPLEMENTS AND VARIOUS POWDERED FOOD PREPARATIONS.

**MANUFACTURE OF POWDERED SEMI-FINISHED PRODUCTS FOR THE FOOD INDUSTRY.
PACKAGING OF CARBOHYDRATE GEL AND LIQUID FOOD PREPARATIONS.**

Category CIV - Processing of foodstuffs stable at room temperature

a été évalué et jugé conforme aux exigences requises par :
has been assessed and found to meet the requirements of:

ISO 22000 : 2018

et est déployé sur les sites suivants :
and is developed on the following locations:

ALLEE DES GONSARDS ZI DU BOIS DES LOTS FR-26130 ST PAUL TROIS CHATEAUX

Ce certificat est valable à compter du (année/mois/jour)
This certificate is valid from (year/month/day)

2024-12-20

Jusqu'au
Until

2027-12-19



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Julien NIZRI
Directeur Général d'AFNOR Certification
Managing Director of AFNOR Certification



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COFRAC accreditation n° 4-0001, Management Systems Certification, Scope available on www.cofrac.fr.
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Certificat

Certificate

Certificate n° 2014/80853.7



AFNOR Certification certifies that the Food Safety Management System implemented by:

SOCIETE INDUSTRIELLE DE SAINT-FLORENT - Etablissement produits nutritionnels et stérilisés

On the following location(s):

1 ROUTE DU PONT DE VALLEE ST FLORENT LE VIEIL FR 49410 MAUGES SUR LOIRE

COID: FRA-1-5207-968708

For the following activities:

**MANUFACTURING AND SHIPPING OF STERILIZED LIQUID FOOD PRODUCTS IN BAGS-IN-BOX.
MANUFACTURE, PACKAGING IN JARS, CUPS, BAGS AND PLASTIC BOTTLES AND SHIPMENT OF
CLINICAL, SPORTS AND INFANT NUTRITION PRODUCTS
Category CIV: Processing of ambient stable products**

Has been assessed and determine to comply with the requirements of:

FSSC 22000 (version 5.1 - November 2020)

Certification scheme for food safety management systems consisting of the following elements: ISO 22000:2018, ISO/TS 22002-1:2009 and additional FSSC 22000 (version 5.1 - November 2020) requirements.

Validity of this certificate can be verified in the FSSC 22000 database of certified organization available on
www.fssc22000.com

Initial certification date: **2014-12-01**

Certification decision date: **2023-11-09**

Issue date: **2023-11-13**

Valid until (expiry date): **2026-11-08**



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Julien NIZRI
Managing Director of AFNOR Certification



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the validity of the certificate

CERTIFICAT GMP GMP CERTIFICATE

Par la présente, nous certifions que les produits TARANIS :

- Dalia en poudre
- Cake Abricot
- Cake Citron
- Spaghettis courts
- Semoule
- Macaronis
- Coquillettes
- Mix pain et pâtisserie
- Substitut de Riz
- Substitut d'œufs
- Biscuits Sablés à la Framboise
- Biscuits Sablés éclat de caramel
- Biscuits Sablés

Sont des denrées alimentaires destinés à des fins médicales spéciales fabriqués dans les usines internes du groupe Lactalis ou externes en Europe.

Ces usines respectent les dispositions des règlements européens (CE).

Elles ont établi un plan de maîtrise sanitaire selon les principes de l'HACCP et respectent les bonnes pratiques de fabrication pour leurs activités.

We hereby, certify that TARANIS products :

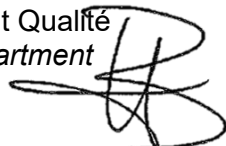
- *Dalia powder*
- *Cake Apricot*
- *Cake Lemon*
- *Short spaghetti*
- *Semolina*
- *Macaronis*
- *Cornetti*
- *Bread & pastry mix*
- *Rice Substitute*
- *Egg Substitute*
- *Raspberry Biscuits*
- *Biscuits with caramel shards*
- *Shortbread biscuits*

are food for special medical purposes manufactured in Europe in Lactalis group's factories or in external. The plants respect European Regulations (CE).

The plants have established a sanitary plan on HACCP principles and follow good manufacturing practice (GMP) for her activities.

Fait à Torcé, France, le 17 Septembre, 2025
Issued in Torcé, France on September 17th, 2025.

Département Qualité
Quality Department





Statement : stability

Based on our long experience with TARANIS products, we hereby guarantee that the chemical and microbiological characteristics of the products:

- Dalia powder
- Cake Apricot
- Cake Lemon
- Short Spaghetti
- Semolina
- Macaronis
- Cornetti
- Bread & pastry mix
- Rice substitute
- Egg substitute
- Raspberry biscuits
- Biscuits with caramel shards
- Shortbread biscuits

are not affected until shelf life.

General test methodology

- Every batch is sampled and stored until shelf life.
- Storage conditions are representative of standard consumers' storage conditions.
 - Physical, physico-chemical, sensorial and microbiologic controls are done
 - on the final product after manufacturing for every batch
 - With official analysis methods (based AOAC, ISO, AFNOR...)

Ingredients

- The ingredients used in TARANIS are chosen according to the formulations needs on physical, physico-chemical, sensorial and microbiologic criterias.
- The ingredients specifications are validated by Lactalis, based on technical data sheets,
- Every ingredient is defined in a detailed contract (technical data sheet, manufacturing process, hygiene/control plan, ...).

Integration of shelf life requirements when formulating

- An overdosing can be done during manufacturing process to assure conform values of vitamins until shelf life.

Storage and consumer conditions :

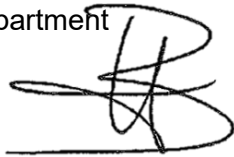
- To protect product & guarantee its composition until shelf life, it is recommended to keep TARANIS : at room temperature, in the dry and cool ambience, before opening.
- These conditions limit the degradation of nutritional quality of the formula and assure the conformity of nutritional values until shelf life..

Cautions of storage indicated on the packaging :

- At room temperature.
- For each product, once opened, keep in the conditions specified on pack.

Issued in Torcé, France on September 17th, 2025.

Quality Department

A handwritten signature in black ink, consisting of a large, stylized 'B' with a horizontal line extending to the left and a vertical line extending upwards.