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belan)

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Pharma & Food Consulting • Development • Laboratory Analysis

Eidenberger & Mittelbach

The undersigned was authorized under GZ 301.724/0-VI/B/12a/98 dated July 1, 1998 by the Austrian Federal Ministry for Women Affairs and Consumer Protection, GZ 301.724/0-VI/B/12a/00 dated February 16, 2000 by the Austrian Federal Chancellery, GZ 301.724/3-IX/B/12a/00 dated January 26, 2001 by the Austrian Federal Ministry for Social Security and Generations, and GZ 75120/0032-IV/B/10/2004 dated December 12, 2004 by the Austria Federal Ministry for Health and Women Affairs to test and assess cosmetics and food products according to § 100/3 of the Food Safety- und Consumer Protection Law (BGBI. 13/2006 from January 20th, 2006)

Health Certificate

Date of issue: October 29th, 2007

Client: Bäckerei Franz Berger, 4142 Hofkirchen, Pfarrgasse 4

Certificate No.: 2870/07 (2 pages) Receipt of test object: October 19th, 2007

Test subject: Alpine bread mixture, ANR 00054 18.10.2007 (Composition and

specification available on request)

Sampling: not applicable

Date of testing: October 19th - October 29th 2007

Scope of testing: Conformity of product composition and microbial status with European

Legislation

Location of testing: BELAN ZT Ges.m.b.H, Durisolstr. 7, A-4600 Wels, Austria, Europe

Expert Opinion: The product at hand meets the requirements set out in the Austrian Food

Safety and Consumer Protection Law (BGBI. 13/2006) and corresponding national and European regulations (CELEX-Nr.: 395L0002, 396L0085 und 396L0077, BGBI. II Nr. 383/1998, BGBI. Nr. 547/1996). The microbial status conforms to the applicable regulations (see overleaf). The products at hand are fit for human consumption and free for sale within the

at hand are fit for human consumption and free for sale within the

European Union.

Given the proposed use any harm to human health can be excluded on basis of current scientific knowledge and currently applicable law.



Dipl.-Ing. Dr. T. Eidenberger

The test results pertain solely to the submitted samples. The expert opinion may not be disclosed to any other party, in any form, without prior authorization from Belan.



Results of Microbial testing:

Test article: Alpine bread mixture, ANR 00054 18.10.2007

CFU (aerobic mesophilic colonies) < 10000/g Enterobacteriaceae < 1000/gEscherichia Coli < 10/gcoagulasepositive Staphylococci < 10 /g Yeasts < 100/gMoulds < 1000/gBacillus cereus < 10/gSulfite reducing Clostridia < 10/g neg. in 25g Salmonella