Certificate of Fact

This certifies that

Mineral Logic, LLC

is a FDA Food Facility with the registration # 18395658198

expires: December 31, 2018

Mineral Logic
8100 Oakland Drive
Portage, MI 49024-5241
269-552-9436
www.minerallogic.com

To whom it may concern,

Mineral Logic a Michigan, USA Limited Liability Company declares and confirms that it meets and practices all Current Good Manufacturing Practices (cGMP) as required by Title 21 CFR Part 111, Subparts A-P of the US-FDA code and regulations. We also confirm that Mineral Logic practices all HACCP protocols and procedures for the manufacture of safe and clean food supplements.

Mineral Logic employs the following protocols and procedures including:

1. Maintaining accurate and up to date Master Manufacturing Records.
2. Quality Control and Quality Assurance.
3. Sanitation of all equipment and utensils.
4. cGMP protocols for Lot and Batch numbering and tracking.
5. Independent laboratory testing protocols.
6. Packaging and Labeling.
7. Holding and Distributing.
8. Returned products
9. Product Complaints.
10. Personnel Education and Documentation.
11. Recall Procedures.
12. Building and Grounds Requirements.
13. Registration with the US-FDA as a food facility. (reg.# 11405908668)
14. Emergency Crisis Management.
15. Corrective Action Procedures and Protocols.
16. Establishing and Maintaining CCR and CL protocols.
13. Written Procedures for all the above.

These procedures and protocols also follow all necessary required steps and control processes for GMP-EU and HACCP). Mineral Logic follows, adheres to and implements;

1. Hazard Analysis --

Mineral Logic lists all steps in the manufacturing process of our mineral supplements that identify where significant hazards are likely to Occur. Our HACCP focuses on hazards that can be prevented, eliminated or controlled by the HACCP plan. A justification for including or excluding the hazard is reported and possible control measures are identified.

2. Identifying Critical Control Points

Mineral Logic follows all steps and procedures at which control can be applied and a food supplement safety hazard can be prevented, eliminated or reduced to acceptable levels. Our Quality Control team uses a CCP decision tree to help identify the critical control points in the operations and manufacturing process. A critical control point may control more than one food safety hazard or in some cases more than one CCP is needed to control a single hazard. The number of CCP's needed depends on the processing steps and the control needed to assure food supplement safety.

3. Establishing Critical Limits

Mineral Logic uses a critical limit (CL) protocol to indentify the maximum and/or minimum value to which a biological, chemical, or physical parameter must be controlled at a CCP to prevent, eliminate, or reduce to an acceptable level the occurrence of a food safety hazard. The critical limit is usually a measure such as time, temperature, water activity (Aw), pH, weight, or some other measure that is based

on scientific literature and/or regulatory standards.

4. Monitoring Critical Control Points (CCP)

Mineral Logic's CCP protocols describe the monitoring procedures for the measurement of the critical limit at each critical control point. Monitoring procedures describe how the measurement will be taken, when the measurement is taken, who is responsible for the measurement and how frequently the measurement is taken during production.

Establish Corrective Action

Mineral Logic keeps written procedures for the corrective actions and procedures that are followed when a deviation in a critical limit occurs. These deviations are documented and corrected according to Quality Control and HACCP protocols. The Quality Control team will identify the steps that will be taken to prevent potentially a hazardous food supplement from entering the supply chain and the steps that are needed to correct the process or procedure. This usually includes identification of the problems and the steps taken to assure that the problem will not occur again.

6 - Verification

Mineral Logic's Quality Control team verifies, other than monitoring, the procedures and protocols that determine the validity of our HACCP plan and that the system is operating according to the plan. The Quality Control team may identify activities such as auditing of CCP's, record review, prior shipment review, instrument calibration and product testing as part of the verification activities.

7 - Recordkeeping

A key component of our Quality Control plan is recording information that can be used to prove that the food supplement was produced safely. The records also need to include information about the Quality Control plan. Records should include information on the Quality Control (HACCP) Team, product description, flow diagrams, the hazard analysis, the CCP's identified, Critical Limits, Monitoring System, Corrective Actions, Recordkeeping Procedures, and Verification Procedures.

Our HACCP plan Does not Stand Alone

The application of HACCP does not stand alone in our food supplement processing facility. The plan is built on other food supplement and food safety programs such as Current Good Manufacturing Practices (cGMP) that are practiced by our production-manufacturing facility. These also support our HACCP plan and address food supplement safety and food supplement quality issues that are not critical for the reduction of food supplement safety hazards. Sanitation Standard Operating Procedures (SSOP's) are required by the US-FDA and USDA agencies and address procedures for clean facilities, equipment and personnel that are necessary for all products produced in our facility.

Signed:

Ralf Ostertag CEO
Mineral Logic LLC