

If you have questions while filling the self-assessment, get in touch with our quality assurance.

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**Please inform us by any changes! Please send us the raw goods specification of the given product within the scope of the sending of this undersigned questionnaire!**

**Supplier**

Name of Supplier	CHIA BOOSTER DISTRIBUTION, t/a CHIA BIA		
Article name	<input type="checkbox"/> organic <input checked="" type="checkbox"/> conventional		
Ingredients (in descending order according to LMKV with supplement of the additive class names by E number)  % in recipe  Origin	<u>Ingredient</u>	<u>% in recipe</u>	<u>Origin</u>
	Chia ( <i>salvia hispanica</i> L) seed	<b>100%</b>	<b>Bolivia</b>
	<b>100%</b>		
	<b>Bolivia</b>		
Country of origin	Bolivia		
Product description	Chia bia Whole Seed ( <i>salvia hispanica</i> L)		
Trade name	Chia bia Whole Seed		

**1. Information to the least durability and GVO / marking and retraceability**

Is the commodity produced in your company?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Guaranteed best-before-date after receipt of goods in months.	36 months	
With which elements is the delivered product marked?	<input checked="" type="checkbox"/> article <input checked="" type="checkbox"/> crop year <input type="checkbox"/> charge <input type="checkbox"/> manufacturer <input checked="" type="checkbox"/> weight <input checked="" type="checkbox"/> best before date <input checked="" type="checkbox"/> other (please state): <u>Batch Number, County of Origin</u>	
Is the product marked sufficiently for a retraceability?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is this product produced without genetically modified ingredients, additives, aromas, processing facilities or micro-organisms?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No

**2. Information about existence of allergens**

Does this product contain potential allergens that are stated in the directive 2003/89/EG? (Please assign the letters N/J/S to the named potential allergens)

**N**=NO  
**J**=YES  
**S**=perhaps traces

<input checked="" type="checkbox"/> N	gluten	<input checked="" type="checkbox"/> N	crustacean shellfish	<input checked="" type="checkbox"/> N	egg	<input checked="" type="checkbox"/> N	mustard
<input checked="" type="checkbox"/> N	celery	<input checked="" type="checkbox"/> N	edible nuts	<input checked="" type="checkbox"/> N	fish	<input checked="" type="checkbox"/> N	lupine
<input checked="" type="checkbox"/> N	sesame	<input checked="" type="checkbox"/> N	peanuts	<input checked="" type="checkbox"/> N	soy	<input checked="" type="checkbox"/> N	mollusca
<input checked="" type="checkbox"/> N	sulfites	<input checked="" type="checkbox"/> N	milk				

**3. Packaging**

Which means are used for packing of the product? (Foins / polybag / cardboard packaging)		
	<b>Hessian</b>	
Do you have a conformance explanation according to VO (EC) 1935/2004 about materials and objects which are intended to get into contact with food?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Have migration investigations of the packaging material which directly gets into contact with the raw product been carried out?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

If yes, send to us a copy of the conformance explanation and the investigation report.

**4. Fumigation of containers**

Are the containers fumigated before closing?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
If yes, which substance do you use? (Please add certificate of fumigation to shipping documents)	<b>See attached certificate</b>	
Who takes over the fumigation of the containers?	<input type="checkbox"/> self-fumigation <input checked="" type="checkbox"/> service provider: <b>Emserfumi, Empresa de Servicios de Fumigacion y Tratamiento Fitosanitario</b>	

**Information to the fumigation of containers from our delivery rulings for stocks:**

The container may be fumigated with an EU-approved substance (preferably Phostoxin) for account and risk of the shipper/seller. Basis for fumigation are the legal regulations for container i.a.

- TRGS 512 „Fumigations“ ([http://www.baua.de/nr\\_45826/en/Topics-from-A-to-Z/Hazardous-Substances/TRGS/pdf/TRGS-512.pdf](http://www.baua.de/nr_45826/en/Topics-from-A-to-Z/Hazardous-Substances/TRGS/pdf/TRGS-512.pdf))
- EG VO 396/2005

Certificate of Fumigation has to be presented to buyers.  
At time of arrival at buyer's warehouse no residues of fumigation agent should be detectable (EG VO 396/2005).  
Before opening the container buyer will make a test on residues of fumigation agent under application of an accredited method. In case that measured values are higher than the allowed tolerance shipper/seller has the possibility of ventilation on his risk and account. Ventilation will be granted only one time by an authorized company. If results of residues remain after ventilation beyond the allowed tolerance (second test – carried out by buyer – will be final) or if shipper/seller abstains from ventilation §§ 48, 49, 19 of Warenvereinsbedingungen will apply.  
All costs and consequences are at the responsibility of shipper/seller.

The undersigned confirms that the information corresponds to the truth and that by any change contact will be immediately established with the purchasing department.

Waterford, 6<sup>th</sup> August, 2014

Place, Date

Signature