



Based on an independent food safety audit performed by  
**NSF Envirolab on**

April 15, 2016

**S.A.C.**

has been evaluated in the Management of a Food Safety Hazard Analysis System  
(HACCP) according Codex Alimentarius Annex CAP/RCP 1-1969 (Rev. 4-2003).

Has fulfilled the requirements of a

**HACCP Audit for:**

*Processing of Cocoa beans, Cocoa nibs, Powder of Mesquite, Lucuma, Maca, gelatinized Maca, Camu Camu, Yacon, Sacha Inchi, Purple Corn, Quinoa and Cocoa. Yacon Syrup, Cocoa Butter, Cocoa Paste, dehydrated Aguaymanto and Quinoa grain.*

Av. A Mz H Lote 6 Urbanización Nuevo Lurín - Lima - PERÚ

HCP-16-016

*Certificate Number*

April 15, 2017

*Date of Expiration*

*Arturo Aivar Guillen*

*Training and Certification System Manager*

Franz Otihua

*Food Safety Auditor*