

Certificate CN11/84458  
External Number 033FSMS1100033  
The management system of

# Baolingbao Biology Co., Ltd.

Unified Social Credit Code: 91371400723870085E  
Business Registration Address: No.1 Dongwaihuan Road, National Level Hi-Tech Development Zone (Yucheng), Dezhou, Shandong Province, P.R. China  
Business Operation Address: No.1 Dongwaihuan Road, National Level Hi-Tech Development Zone (Yucheng), Dezhou, Shandong Province, P.R. China

has been assessed and certified as meeting the requirements of

## ISO 22000:2018

For the following activities

- Production of edible corn starch (crushing, separating, drying)
- Production of high fructose corn syrup used as food ingredient (liquefaction, saccharification, ion exchange, isomerization)
- Production of maltooligosaccharide, isomaltooligosaccharide, maltose, maltodextrin, solid corn syrup used as food ingredient (liquefaction, saccharification, ion exchange, drying)
- Production of dextrose used as food ingredient (liquefaction, saccharification, ion exchange, crystallization, drying)
- Production of crystalline fructose used as food ingredient (isomerization, ion exchange, crystallization, drying)
- Production of trehalose used as food ingredient (saccharification, ion exchange, crystallization, drying)
- Production of resistant dextrin used as food ingredient (dextrinization, liquefaction, saccharification, ion exchange, drying)
- Production of fructooligosaccharide, galactooligosaccharide used as food additive and food ingredient (saccharification, ion exchange, drying)
- Production of polydextrose used as food additive and food ingredient (polymerization, ion exchange, drying)
- Production of modified starch used as food additive (denaturation, drying)
- Production of erythritol used as food additive (fermentation, ion exchange, crystallization, drying)
- Production of allulose used as food additive (fermentation, saccharification, ion exchange, crystallization, drying)
- Production of sweeteners blends used as food additive (mixing and dissolving, crystallization, drying)

### Food Category CIV - Processing of ambient stable products, K - Production of (Bio) Chemicals

This certificate is valid from 18 November 2023 until 17 November 2026 and remains valid subject to satisfactory surveillance audits.  
Issue 9. Certified since 18 November 2011

Authorised by  
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Global Head - Certification Services

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