



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

June 8, 2015

**Agroindustria de Alimentos Branggi SAC**

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:**

*Dehydrated and ground products: Pepper, Tomato, Chinese cabbage, Huacatay, Graviola, Yacon, Potato, Maca(yellow,black,pink), Carob Pod, Purple corn, Lucuma, Mango, Pineapple, Camu-Camu, Aguaymanto, Noni, Apple, Ginger, Hot pepper, Chili pepper (yellow, panca and mirasol), Turmeric, Cat's claw; Dehydrated products: Pepper, Tomato, Chinese cabbage, Huacatay, Yacon, Potato, Maca, Carob pod, Pineapple, Peach, Banana, Camu-Camu, Aguaymanto, Noni, Apple, Turmeric, Ginger, Chili Peppers (panca, mirasol and yellow); Extruded, Dehydrated and ground products: Gelatinized Maca; Extruded products in pellet and ground: Rice, Corn, Amaranth, Quinoa, Cañihua, Sacha Inchi; Ground products: Rice, Corn, Amaranth, Quinoa and Cañihua.*

**Av. Gerardo Unger 6255 Urb. Sta Luisa S.M.P.**

HCP-15-022

Certificate Number

Arturo Alvar Guillen

Training and Certification System Manager

June 8, 2016

Date of Expiration

Willy Sulca

Food Safety Auditor