MACCO ORGANIQUES INC.



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THE MANUFACTURING PROCESS OF THE PRODUCTS BELOW ARE COVERED BY A REGISTERED FSSC-22000 FOOD SAFETY SYSTEM

Date: March 28th, 2018 Supersedes: February 06th, 2015 Official Statement Ref #: NMy E-1

No Mycotoxins / Official Statement

Mycotoxins are toxins generated by fungi or molds when they contaminate crops or rotten fruits or vegetables.

Macco Organiques Inc.'s products, including calcium acetate, calcium propionate, potassium acetate, potassium benzoate, sodium acetate, sodium benzoate, sodium diacetate and sodium propionate, manufactured at its Salaberry-de-Valleyfield plant, are not from an agricultural or vegetal origin. Macco's products are the result of chemical syntheses which do not make use of vegetal or vegetal containing raw materials. In addition, based on our knowledge and controls of our incoming raw materials, manufacturing processes, controlled handling, storage and shipping of our products, there is no potential for Mycotoxins and their metabolites, like Aflatoxins, Aflatoxicol, Amatoxins, Citrinin, Cytochalasins, Ergotamine, Fumonisins, Gliotoxin, Ibotenic acid, Muscimol, Ochratoxins, Patulin, Sterigmatocystin, Trichothecenes, Vomitoxin (Deoxynivalenol), Zeranol and Zearalenone, to be present in any Macco product.

Macco's manufacturing facility is a FDA bioterrorism and C-TPAT registered facility that operates under an ISO Food Safety System FSSC 22000 (GFSI approved) and in compliance with food GMP. Pharmaceutical grade products are manufactured according to cGMPs. Macco's facility is audited yearly.